Food Establishment Inspection Report

Score: 100

Establishment Name: FOOTHILLS TASTING ROOM

Location Address: 3800 KIMWELL DRIVE

City: WINSTON SALEM   **State:** NC

Zip: 27103   **County:** 34 Forsyth

Permittee: 638 BREWING CORPORATION

Telephone: (336) 997-4484

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034012387

☒ Inspection ☐ Re-Inspection

Date: 0 5 / 1 5 / 2 0 1 5   **Status Code:** A

Time In: 0 1 : 1 0 ○ am ⊗ pm   **Time Out:** 0 2 : 1 5 ⊗ am ○ pm

Total Time: 1 hr 5 minutes

Category #: II

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: _____

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.
Public Health Interventions: Control measures to prevent foodborne illness or injury.

	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
					Supervision .2652				
1	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2	☒ ☒	☐	☐
					Employee Health .2652				
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 1.5 0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3 1.5 0	☐	☐	☐
					Good Hygienic Practices .2652, .2653				
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2 1 0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1 0.5 0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656				
6	☒	☐			Hands clean & properly washed	4 2 0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 1.5 0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2 1 0	☐	☐	☐
					Approved Source .2653, .2655				
9	☒	☐			Food obtained from approved source	2 1 0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2 1 0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2 1 0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2 1 0	☐	☐	☐
					Protection from Contamination .2653, .2654				
13	☐	☐	☒	☐	Food separated & protected	3 1.5 0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3 1.5 0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653				
16	☐	☐	☒	☐	Proper cooking time & temperatures	3 1.5 0	☐	☐	☐
17	☐	☐	☒	☐	Proper reheating procedures for hot holding	3 1.5 0	☐	☐	☐
18	☐	☐	☒	☐	Proper cooling time & temperatures	3 1.5 0	☐	☐	☐
19	☐	☐	☒	☐	Proper hot holding temperatures	3 1.5 0	☐	☐	☐
20	☐	☐	☒	☐	Proper cold holding temperatures	3 1.5 0	☐	☐	☐
21	☐	☐	☒	☐	Proper date marking & disposition	3 1.5 0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2 1 0	☐	☐	☐
					Consumer Advisory .2653				
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1 0.5 0	☐	☐	☐
					Highly Susceptible Populations .2653				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 1.5 0	☐	☐	☐
					Chemical .2653, .2657				
25	☐	☐	☒		Food additives: approved & properly used	1 0.5 0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2 1 0	☐	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658				
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2 1 0	☐	☐	☐

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
					Safe Food and Water .2653, .2655, .2658				
28	☐	☐	☒		Pasteurized eggs used where required	1 0.5 0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2 1 0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1 0.5 0	☐	☐	☐
					Food Temperature Control .2653, .2654				
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 0.5 0	☐	☐	☐
32	☐	☐	☒	☐	Plant food properly cooked for hot holding	1 0.5 0	☐	☐	☐
33	☐	☐	☒	☐	Approved thawing methods used	1 0.5 0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1 0.5 0	☐	☐	☐
					Food Identification .2653				
35	☒	☐			Food properly labeled: original container	2 1 0	☐	☐	☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657				
36	☒	☐			Insects & rodents not present; no unauthorized animals	2 1 0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2 1 0	☐	☐	☐
38	☒	☐			Personal cleanliness	1 0.5 0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1 0.5 0	☐	☐	☐
40	☐	☐	☒		Washing fruits & vegetables	1 0.5 0	☐	☐	☐
					Proper Use of Utensils .2653, .2654				
41	☒	☐			In-use utensils: properly stored	1 0.5 0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1 0.5 0	☐	☐	☐
44	☒	☐			Gloves used properly	1 0.5 0	☐	☐	☐
					Utensils and Equipment .2653, .2654, .2663				
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1 0.5 0	☐	☐	☐
					Physical Facilities .2654, .2655, .2656				
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 1 0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2 1 0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2 1 0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1 0.5 0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1 0.5 0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 0.5 0	☐	☐	☐

Total Deductions: 0

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012387

☒ Inspection   ☐ Re-Inspection   Date: 05/15/2015

Comment Addendum Attached? ☐

Status Code: A

Category #: II

Email 1: matt@foothillsbrewing.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	four comp sink	137						
hot plate temp	dish machine	163						
ambient air	upright cooler	40						

Observations and Corrective Actions
Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

1   2-102.12 Certified Food Protection Manager - C No certified food protection manager at this time. Establishment has 210 days from date of permit issuing to comply.

Spell ✓

Person in Charge (Print & Sign):   First   Last

Regulatory Authority (Print & Sign): First Last
Joseph   Chrobak

REHS ID: 2450 - Chrobak, Joseph

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 6 4

Verification Required Date: ___ / ___ / _____

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