

Food Establishment Inspection Report

Score: 92.5

Establishment Name: TGI FRIDAY #1543

Establishment ID: 3034011264

Location Address: 3320 SILAS CREEK PKWY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 13 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 11 : 55 am pm Time Out: 04 : 10 am pm

Permittee: UNITED RESTAURANT GROUP LLP

Total Time: 4 hrs 15 minutes

Telephone: (336) 765-5595

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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	NO	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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	NO	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1			
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1			
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2			
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1			
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		
Total Deductions:					7.5			



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 Water Supply: Municipal/Community On-Site System
 Permittee: UNITED RESTAURANT GROUP LLP
 Telephone: (336) 765-5595

Establishment ID: 3034011264
 Inspection Re-Inspection Date: 06/13/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: 1543@crww.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
SERV SAFE	M. FINLEY 7/9/19	00	BUTTR PARM	BROIL	41	CHX WING	FCT	171
QAC	3 COMP	200	RIBS	BROIL RIC	41	CHX BONLS	FCT	199
QAC	BAR	200	GRILL ONION	LO BOY BROIL	39	BURGER	FCT	202
DISH	HW SANI	168	BEEF	RAW-LO BOY BROIL	45	SALMON	FCT	146
HW	3 COMP	139	LETTUCE	LO BOY PREP	40	POTATO	FCT	188
HW	BAR 3 COMP	141	SLAW	LO BOY PREP	36	LETTUCE	PRODUCE WIC	45
RIBS	COOL 1 12:10	141	MASH POT	HH PREP	139	PASTA	WIC	39
RIBS	COOL 2 1:15	53	BROC SOUP	HH PREP	151			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C-Observed one cup with lid and straw belonging to food employee stored on a can on dry storage rack. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils and unwrapped single-service and single-use articles; or other items needing protection can not result. CDI-Beverage relocated.// 0 points
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Observed speed rack of ribs stored in front of handwashing sink in prep area./ Observed food employee store bucket in basin of handsink while cleaning sink, splash guard and adjacent 3 compartment sink. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI-Speed rack relocated and bucket removed.// 0 points
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT-Observed some plates and bowls on cook line. Food contact surfaces of equipment shall be maintained in good repair. Items placed with soiled equipment to be cleaned. Noted decrease in the quantity of soiled food contact surfaces when compared to previous inspection.

Lock Text

Person in Charge (Print & Sign): MATT *First* FINLEY *Last*
 Regulatory Authority (Print & Sign): JENNIFER *First* BROWN *Last*

[Handwritten Signature]
[Handwritten Signature]

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-REPEAT-Observed two pans of cooked chicken quesadillas without required date labeling in pasta reach-in cooler. Ready-to-eat, potentially hazardous food items shall be labeled with the day of prep or discard and held for 4 days (42-45F) or 7 days (41f or below) including day of prep. CDI-Discarded.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-REPEAT-Observed 7 individually portioned containers of cooked nacho chicken topping (with cooked chicken) to contain label for discard on 6/12/2018. . Ready-to-eat, potentially hazardous food items shall be discarded once they exceed time and temperature combinations. CDI-Discarded.// 0 points
- 31 3-501.15 Cooling Methods - PF-REPEAT-Observed cooked and cooling pasta cooling in deep plastic container with lid on speed rack in walk-in cooler. When cooling, food items shall be placed in equipment capable of rapid cooling and loosely covered or uncovered and arranged in a manner to facilitate heat transfer. CDI-Pasta placed onto plastic sheet pans to continue cooling.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C-Observed many dead pests/roaches in unused make top unit on cook line (currently being used for storage). Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.//6-501.111 Controlling Pests - C-REPEAT-Observed live juvenile roach in unused make top unit on cook line being used for storage. Lastst pest control treatment 5/7/2018. The premises shall be maintained free of insects, rodents, and other pests. Continue more frequent routine pest management services to treat active presence of pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by (A) Routinely inspecting incoming shipments of food and supplies; (B) Routinely inspecting the premises for evidence of pests and eliminating harborage conditions.
- 38 2-402.11 Effectiveness-Hair Restraints - C-Observed food employee with beard guard pulled down below chin while engaging in food prep in back prep area. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, single-service and single-use articles. CDI-Beard restraint properly placed over beard.//2-303.11 Prohibition-Jewelry -REPEAT- C-Observed food employee wearing a watch while cutting produce at main cook line at start of inspection. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI-Watch voluntarily removed by staff member without prompting from REHS.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed clean linens stored in unused cold-holding make top unit on cook line with dead pests and food debris.// Observed plates on cook line stored uninverted and heavily soiled. Observed pitcher stored next to dump sink at bar. Cleaned equipment and utensils, laundered linens, single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. CDI-Linens removed and placed with soiled linens to be cleaned. Plates placed with soiled equipment to be cleaned. Designate alternative plate storage if they cannot be maintained cleaned and are constantly exposed to food debris during food preparation.// 0 points
- 45 4-202.16 Nonfood-Contact Surfaces - C-REPEAT-Caulk is coming from interior crevices of "buckets of bones" utensils that is line and used to store wings and ribs during food service. Nonfood contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.//
4-501.11 Good Repair and Proper Adjustment-Equipment - C-Ice on floor behind shelving in produce walk-in cooler. Repair or replace handle to microwave, exterior bottom left of produce walk-in cooler is damaged, fan cover in reach-in cooler at fry station, shelving in reach-in cooler at broil station, remove paper/absorbent supports under server prep/pass through table and fryers. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-REPEAT-Shelving in dry storage/can area in back prep area is soiled, unused tops to make unit for storage, tall reach-in cooler and tall reach-in freezer, beer cooler wall and floor, unused cold holding make units used to store clean linens. Nonfood contact surfaces of equipment shall be maintained clean.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Several broken floor tiles in canwash. Caulk around left side of handsink in prep area. Physical facilities shall be easily cleanable. //6-501.12 Cleaning, Frequency and Restrictions - C-Repeat- Ceiling tiles on cook line lightly soiled/stained. Black growth on FRP wall above dump sink in bar area. Physical facilities shall be maintained clean
- 54 6-303.11 Intensity-Lighting - C-Lighting: Cook line under hood: 28-54FC. Cook prep line 31-84FC. Bar handsink 4FC. Lighting intensity shall measure 50FC in areas of food prep and 20FC at areas used for handwashing. Increase lighting.// 0 points



Spell



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