

Food Establishment Inspection Report

Score: 94

Establishment Name: FOOTHILLS BREWING

Establishment ID: 3034011675

Location Address: 638 W 4TH STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 13 / 2018 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 12 : 52 am pm Time Out: 06 : 00 am pm

Permittee: 638 BREWING COMPANY

Total Time: 5 hrs 8 minutes

Telephone: (336) 777-3348

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: 7

No. of Repeat Risk Factor/Intervention Violations: 0

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	<input checked="" type="checkbox"/>	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	<input checked="" type="checkbox"/>	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
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	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	<input checked="" type="checkbox"/>	
Total Deductions:					6			



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: 638 BREWING COMPANY
 Telephone: (336) 777-3348

Establishment ID: 3034011675
 Inspection Re-Inspection Date: 06/13/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: info@foothillsbrewing.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
ServSafe	Josh Baran. 9-29-21	00	Onion	Cooling 1:00	114	Noodles	Grill reach-in	40
Hot water	3 comp sink	144	Onion	Cooling 3:30	42	Cheese	Hot hold	140
Hot water	4 comp sink - Footnote	122	Burger	Final	142	Collards	Hot hold	185
Hot water	Dishmach. - Footnote	166	Chicken Br	Final	167	Wings	Cooling 3:40	80
Hot water	Dishmach. - Foothill	161	Wings	Final	177	Wings	Cooling 4:45	52
Quat sani	3 comp sink - Foothill	200	Lettuce	Pantry make unit	39	Brats	Cooling 3:40	84
Quat sani	Bucket -Footnote	300	Tofu	Pantry reach-in	41	Brats	Cooling 4:45	50
Mushroom	Reheat	180	Sliced tom	Grill make unit	41	Rice	Walk-in	43

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 Employee beverages stored on cutting board of grill make unit, shelving above grill make unit prep surface, and above ready-to-eat foods inside walk-in cooler. An employee shall eat, drink, and/or use any form of tobacco in areas where exposed food; clean equipment, utensils, and linens and unwrapped single-service and single-use articles. can not be contaminated.
- 6 2-301.14 When to Wash - P // 2-301.12 Cleaning Procedure - P Employee at dishmachine observed to handle soiled dishes and load into dishmachine, and remove clean dishes from dishmachine and attempt to take them to storage. Ensure employees are washing hands after handling soiled dishes prior to contacting clean dishes. / One food employee observed using cleaned hands to operate faucet handles. A food employee shall wash hands when contaminated, and as often as necessary to remove soil, and to avoid recontaminating cleaned hands shall use disposable paper towel to operate faucet handles. CDI: Person-in-charge educated food employees on when to wash. Person-in-charge intervened on improper handwashing and educated employee. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Sticker residue present on several metal and plastic containers, being stored on clean utensil shelving. / Slicer and components being stored on clean utensil shelving soiled with dried food debris. Food-contact surfaces of equipment and utensils shall be kept clean to sight and touch. CDI: All sent to be rewashed during inspection.

Lock Text



Person in Charge (Print & Sign): _____
First Last

Regulatory Authority (Print & Sign): CHRISTY WHITLEY
First Last

X *Stacy* *Whitley*

Christy Whitley REHS

REHS ID: 2610 - Whitley Christy

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3157



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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- 18 3-501.14 Cooling - P Macaroni and cheese, observed cooling in thick portion in (uncovered) plastic container of walk-in cooler measuring 113-137 at approximately 1:10PM. - REHSI instructed to place in thin portions, uncovered metal sheets pans in walk-in freezer to cool, but food employee placed entire container, thick portion, uncovered in walk-in freezer. Remeasured approximately 45 minutes later at 80-113F ; and was removed approximately at 3:20 from walk-in freezer, and placed into walk-in cooler remeasuring 30-90F. Cooked potentially hazardous food shall be cooled: (1) Within 2 hours from 135°F to 70°F and (2) Within a total of 6 hours from 135°F to 45°F or less. CDI: Person-in-charge voluntarily discarded macaroni and cheese.
All other items measured cooled within cooling parameters 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Foods overstacked in make units measuring above 45F to include: corn beef and turkey (45-60F) and one pattied pimento burger 48F. / Egg wash in container with ice not fully surrounding product measuring. / Chili inside walk-in cooler 48F (from 6/5). Potentially hazardous food shall be stored at 45F and below. CDI: Person-in-charge placed items into walk-in cooler to cool, and measured below 45F. / Chili voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Cooked beef and collard greens being stored inside walk-in cooler without date. If held in a food establishment for more than 24 hours, potentially hazardous food (PHF) shall be marked to indicate day of preparation (count as day 1) or day of discard. If held between 42-45F PHF shall be held for 4 days OR if 41F and below, PHF shall be held for 7 days. CDI: Person-in-charge date marked items during inspection. // 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P The following potentially hazardous foods being stored beyond date of disposition: Brats (6/4) inside grill reach-in; Chili (6/5) inside walk-in cooler; and Crab dip (5/30) inside walk-in cooler. Potentially hazardous food shall be discarded after 7 days if held at 41F and below, and discarded after 4 days if held 42-45F. CDI: Person-in-charge voluntarily discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Menu's reminder needs addition that the items asterisked on the menu (burgers, daily specials, tacos, etc) are offered raw, undercooked and/or cooked to order. / Garlic aioli and Caesar dressing contain raw egg. Disclosure shall be included to that these items contain raw egg. CDI: Updated disclosure and reminder added to daily specials menu that is placed at each table during inspection to include asterisked items are offered cooked to order, and garlic aioli and Caesar dressing contain raw egg. 0 pts
- 31 3-501.15 Cooling Methods - PF Macaroni and cheese cooling side walk-in cooler, uncovered, in plastic container in thick portion. Food employee instructed by REHSI to separate portions of macaroni and cheese onto sheet pans, and cool inside walk-in freezer. Macaroni and cheese was placed in same portion and container into walk-in freezer, and did not meet cooling parameters. Recommend cooling noodles prior to combining with cheese or using smaller batches. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) Other effective methods. CDI: Macaroni and cheese voluntarily
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Containers and shakers of dry ingredients being stored along prep line without label. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, etc shall be identified with the common name of the food. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: (items noted from last inspection not observed) The following equipment requires repair/replacement: legs and two lower shelves rusted in dry storage room, and one shelf inside expo reach-in cooler. Equipment shall be maintained cleanable and in good repair. 0 pts



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Additional cleaning needed in the following areas: inside beer cooler behind bar; bottom freezer drawer in Footnote's; on all rolling carts; sheets pans with dry ingredients; hood vents and inside hoods; grease build up inside fryer doors; and on walls, ceilings, and fanguards in walk-in cooler. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 52 5-501.114 Using Drain Plugs - C Replace missing drain plug to outside dumpster. Contact waste management company to have a new drain plug delivered. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. 0 pts
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repair wall damage present under soap dispensers in men's restrooms. / Recaulk around first handwashing sink in men's restroom. Physical facilities shall be maintained in good repair. 0 pts
- 54 Computer error
- 54 6-303.11 Intensity-Lighting - C Lighting measuring in the following areas (measured in foot candles): urinals and toilets in men's restroom at 3-13 and handwashing sinks in women's restrooms at 9-11. Increase lighting intensity to meet at least 20 foot candles at plumbing fixtures. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Clean dust build up on fan kitchen above clean drainboard. / Dusty vents present in both men's and women's restrooms. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other material // 6-305.11 Designation-Dressing Areas and Lockers - C Container of employees personal items (purse, and miscellaneous items) being stored on clean drainboard of dish area at beginning of inspection. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions. 0 pts



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✓
Spell



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