

Food Establishment Inspection Report

Score: 90

Establishment Name: FIREBIRDS WOOD FIRED GRILL

Establishment ID: 3034011842

Location Address: 1215 CREEKSHIRE WAY

City: WINSTON SALEM

State: NC

Zip: 27103

County: 34 Forsyth

Permittee: FIREBIRDS OF WINSTON SALEM LLC

Telephone: (336) 659-3973

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

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

☒ Inspection ☐ Re-Inspection

Date: 05/03/2021

Status Code: A

Time In: 10:39 AM

Time Out: 3:10 PM

Total Time: 4 hrs 31 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.3	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0			
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			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	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	1.3	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.3	0			
Potentially Hazardous Food Time/Temperature .2653										Total Deductions: 10										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0													
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0													
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0													
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	0.3	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	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													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of

DHHS is an equal opportunity employer. Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: FIREBIRDS WOOD FIRED GRILL

Location Address: 1215 CREEKSHIRE WAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: FIREBIRDS OF WINSTON SALEM LLC

Telephone: (336) 659-3973

Establishment ID: 3034011842

☒ Inspection ☐ Re-Inspection Date: 05/03/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: scott.bowman@fbgrill.com

Email 2: _____

Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken Wings	final cook	194	Hot Water	3-compartment sink	140			
Chicken	final cook	174	Hot Water	3-compartment sink	140			
Burger	final cook	157	Surface Sani	3-compartment sink	700			
Tomatoes	salad station	41	Serv Safe	John Williams 2-4-24	000.0			
Caesar Dressing	salad station	41						
Black Bean Soup	hot holding	184						
Chicken Soup	hot holding	181						
Turkey	expo station	39						
Bacon Jam	expo station	39						
Au Gratin	expo station	37						
Lettuce	expo station	37						
Tomatoes	expo station	39						
Green Beans	grill drawer	41						
Fettucine	grill drawer	41						
Meatloaf	grill drawer	41						
Corn Salsa	appetizer station	41						
Pico De Gallo	appetizer station	41						
Chicken Wing	appetizer station	48						
Ribs	walk-in cooler	44						
Lettuce	walk-in cooler	44						

Person in Charge (Print & Sign): John *First* Williams *Last*

Regulatory Authority (Print & Sign): Victoria *First* Murphy *Last*

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services

Page 1 of _____

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 3/2013

• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: FIREBIRDS WOOD FIRED GRILL

Establishment ID: 3034011842

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT- P: The following items were stored soiled in clean dish areas: All glass plates and glass bowls metal wing sauce bowls, all sauce cups, 9 deep metal pans, and a pan of utensils. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: PIC removed all dishes and designated an employee to clean soiled items before the restaurant opened. All dishes were clean, sanitized, and ready for use before the restaurant opened.
- 18 3-501.14 Cooling - P: Pans of mushrooms (48 F-51 F) and pans of Philly steak (45 F-47 F), placed in the cooler to cool measured at the following temperatures an hour later: mushrooms (45 F) and Philly steak (46 F) an hour later./A prime roast cooked and cooled the previous night measured at (44 F). Cooked potentially hazardous food shall be cooled within 2 hours from 135 F to 70 F and within a total of 6 hours from 135 F to 41 F or less. CDI: The Philly steak and mushrooms were placed on a speed rack and placed in the walk-in freezer and the following temperatures within 20 minutes: mushrooms (37 F) and Philly steak (35 F). PIC opted to keep the prime roast.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: The following items measured at temperatures above 41 F: (walk-in cooler) lettuce (44 F), ribs (43 F-44 F), (saute station) a large pan of penne pasta (45 F), peppers and onions (44 F), and (appetizer station) chicken wings (47 F-48 F) Potentially hazardous food shall be maintained at a temperature of 41 F and below. CDI: PIC discarded all items and opted to keep ribs.
- 31 3-501.15 Cooling Methods - PF: Pans of mushrooms (48 F-51 F) and pans of Philly steak (45 F-47 F), placed in the cooler to cool measured at the following temperatures an hour later: mushrooms (45 F) and Philly steak (46 F) an hour later./A prime roast cooked and cooled the previous night measured at (44 F)/A container of chicken (49 F), a container of tomatoes (51 F), and corn salsa (47 F) were placed into the make-units without first being cooled. Cooling shall be accomplished by one or more of the following methods: placing food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods./When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in equipment to provide maximum heat transfer through the container walls and loosely covered or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surfaces of the food. CDI: PIC placed items into the freezer to flash cool. The Philly steak and mushrooms were placed on a speed rack and placed in the walk-in freezer and the following temperatures within 20 minutes: mushrooms (37 F) and Philly steak (35 F). PIC opted to keep the prime roast.
- 36 6-501.111 Controlling Pests - PF: Several flies observed throughout the kitchen of the establishment. The premises shall be maintained free of insects, rodents, and other pest.
- 45 4-501.12 Cutting Surfaces - C: Several cutting boards were observed worn throughout the kitchen area. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaces if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being surfaced.
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning is needed to/on the following: shelves in the walk-in cooler, freezer floor, plate cooler, clean reach-in freezer, outer surfaces of equipment. Nonfood-contact surface of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 49 5-205.15 (B) System maintained in good repair - C: Faucet handle broken on meat prep sink. A plumbing system shall be maintained in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Recaulk around toilet in women's and men's restroom. Physical facilities shall be maintained in good repair./6-501.12 Cleaning, Frequency and Restrictions -REPEAT- C: Cleaning is needed on walls throughout the facility and thorough cleaning on floors and behind grills. Physical facilities shall be cleaned as often as necessary to keep them clean.