

# Food Establishment Inspection Report

Score: 96

Establishment Name: FINNIGANS WAKE

Establishment ID: 3034014041

Location Address: 620 TRADE STREET

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 05 / 2021 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 03 : 55  am  pm Time Out: 06 : 20  am  pm

Permittee: FINNIGANS WAKE INC

Total Time: 2 hrs 25 minutes

Telephone: (336) 723-0322

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: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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



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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: FINNIGANS WAKE INC  
 Telephone: (336) 723-0322

Establishment ID: 3034014041  
 Inspection  Re-Inspection Date: 05/05/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: imopie@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
tomato soup	reheat	180	corned beef	cooling (since 2:30PM)	47	hot water	3-compartment sink	150
gravy	reheat	175	goat cheese	walk-in cooler	38	hot plate temp	dish machine	171
guinness stew	reheat	170	chicken wing	walk-in cooler	39	chicken	final cook	175
cabbage	final cook	167	chick pea	sandwich unit	40	CFPM	Karamy Kale 4-8-24	0
mashed	soup well	155	sweet potato	sandwich unit	39	corned beef	cooling (@6PM)	42
red pepper	soup well	160	lettuce	sandwich unit	38			
mac and	soup well	155	quat (ppm)	bottle	300			
spinach dip	walk-in cooler	40	quat (ppm)	3-compartment sink	300			

## 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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Employee quizzed on employee health policy and the illness reporting requirements. Employee knew vomiting and diarrhea and thought the health policy was posted on cooler. No policy posted on cooler. Employees must be aware of the responsibility to report the "big 5" symptoms and illnesses. If employee don't know all 5 symptoms and all 5 illnesses then they must know where to find the information. CDI - Employee shown health policy posted near office. 0 points taken because other employees knew where it was posted. 0 pts.
  
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee's can of Mountain Dew stored on shelf above raw chicken in walk-in cooler and employee water bottle on front prep table in kitchen. Employee beverages must not be stored above food for restaurant or on prep tables. CDI - Employee drinks moved to low shelf. 0 pts.
  
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Black bean cakes made with egg wash were stored on shelf in walk-in cooler above prepared food. Raw animal foods or foods containing raw animal foods must not be stored above ready-to-eat foods. CDI - Black bean cakes moved to lower shelf. 0 pts.

Lock Text



Person in Charge (Print & Sign): Opie *First* Kirby *Last*

Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

Andrew Lee REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3128



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Repeat - 1 soda gun had visible buildup on it. Beverage dispensing equipment shall be cleaned every 24 hours, or as specified by the manufacturer. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - Approximately 15-20 food pans, plates and bowls found with visible food residue on them. Also, slicer had buildup present on blade housing. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Dirty dishes taken to dish machine to be rewashed.
- 26 7-102.11 Common Name-Working Containers - PF - Spray bottles of degreaser and sanitizer were not labelled. All working containers of toxic chemicals must be labelled. CDI - Bottles labelled. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Tongs were being stored in room temperature water beside grill. In-use utensils must be stored in 135F or above water, or in a clean pan/clean surface. CDI - Water emptied out of pan. 0 pts.
- 45 4-205.10 Food Equipment, Certification and Classification - C - Ice cream maker labelled for household use only. All food equipment except mixers, toasters, and microwaves must be NSF listed for commercial use. // 4-201.11 Equipment and Utensils-Durability and Strength - C - Whisk found with melted plastic handle. Discard damaged whisk. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Shelves chipping in walk-in cooler and in dry storage area. Equipment shall be maintained in good repair. 0 pts.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Lime buildup on tops of doors of dish machine. Warewashing machines shall be cleaned at a frequency necessary to prevent recontamination of dishes or at least every 24 hours. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Microwave, sides of grill, and inside small drawer cooler all needed additional cleaning. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Dust accumulating on ceiling vents near walk-in cooler and top of grease trap needs to be cleaned. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. // 6-501.113 Storing Maintenance Tools - C - Pliers stored in pan with food thermometer. Do not store maintenance tools where they can contaminate food equipment or utensils.



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- 54 6-501.110 Using Dressing Rooms and Lockers - C - Employee cell phone stored on prep table that customer plates go on. Employee personal items shall not be stored where food is prepared or where it can contaminate clean utensils. // 6-303.11 Intensity-Lighting - C - Lighting low in single stall bathroom at toilet (3 foot candles) and at stove top (38 foot candles). Lighting shall be at least 20 foot candles at plumbing fixtures in restrooms and at least 50 foot candles at food preparation or cooking equipment.



Spell



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Spell

