

Food Establishment Inspection Report

Score: 93

Establishment Name: FOOTHILLS BREWING

Establishment ID: 3034011675

Location Address: 638 W 4TH STREET

City: WINSTON SALEM

State: NC

Zip: 27101

County: 34 Forsyth

Permittee: 638 BREWING COMPANY

Telephone: (336) 777-3348

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

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

☒ Inspection ☐ Re-Inspection

Date: 06/17/2021

Status Code: A

Time In: 9:55 AM

Time Out: 2:00 PM

Total Time: 4 hrs 5 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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	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	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	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	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	0			<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
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"/>		33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	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	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	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	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	0			<input checked="" type="checkbox"/>
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	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	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	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	0	0			<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	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	0	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	1	0	0			<input checked="" type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 7										
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input checked="" type="checkbox"/>	1	0		<input checked="" type="checkbox"/>											
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	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	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	0													
Chemical .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0	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"/>												



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

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 Permittee: 638 BREWING COMPANY
 Telephone: (336) 777-3348

Establishment ID: 3034011675
☒ Inspection ☐ Re-Inspection Date: 06/17/2021
 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 is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	William Simms 2-28-23	0.0	Slaw	Expo make unit top	37.0			
Hot water	3 comp sink	134.0	Hummus	Expo make unit top	37.0			
Hot water	4 comp sink - Footnote's	128.0	Pasta salad	Expo make unit top	38.0			
Hot water	Dishmachine	172.0	Tomatoes	Expo make unit reach-in	36.0			
Hot water	Dishmachine - Footnote's	167.0	Chorizo	Grill make unit top	37.0			
Quat sanitizer	3 comp sink - ppm	400.0	Corn	Grill make unit top	38.0			
Crab cake	Walk-in cooler	41.0	Meatloaf	Grill make unit reach-in	35.0			
Meatloaf	Walk-in cooler	41.0	Mushrooms	Hot holding - grill	156.0			
Wings	Walk-in cooler	41.0	Onions	Hot holding - grill	158.0			
Buff. chkn dip	Walk-in cooler	40.0	Cheese	Reheat for hot holding	174.0			
Pulled pork	Pantry make unit top	39.0	Mashed	Hot holding	159.0			
Black bean/corn	Pantry make unit top	40.0	Chili	Reheat for hot holding	179.0			
Wings	Pantry make unit reach-in	40.0	Cream of veg. soup	Reheat for hot holding	175.0			
Shredded chz	Ice bath	39.0	SEC biscuit	Glass door at Footnote's	36.0			
Chicken	Final	185.0	Ambient	Milk cooler - Footnote's	39.0			
Burger	Final	180.0						
Veg. quiche	Final	200.0						
Bacon	Final	196.0						
Ambient	Double door cooler	40.0						
Egg	4 door reach-in cooler	32.0						

Person in Charge (Print & Sign): Shane *First* Moore *Last*

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

Shane H. Moore

Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 06/25/2021

REHS Contact Phone Number: (336) 703-3157



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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.

- 6 2-301.14 When to Wash - P Employee observed using cleaned hands to turn off faucet handles, after washing hands. / Food employee observed contacting raw meat and chicken, changing gloves without washing hands prior to donning new gloves to work with ready-to-eat food. Food employees shall clean their hands and exposed portions of their arms .. immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; when switching between working with raw food and working with ready-to-eat food; before donning gloves for working with food; and after engaging in other activities that contaminate the hands. CDI: Person-in-charge corrected employees. Employee washed hands and food employee donned new gloves.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Can opener unused day of inspection with build up on blade. / Slicer being stored on clean utensil shelving with debris around blade and push plate. One metal container. and various sizes plates being stored as clean with food debris. Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. CDI: All sent to be cleaned and sanitized during inspection.
- 18 3-501.14 Cooling - P Repeat. All from previous day/evening service in large portions in plastic containers, stacked, and/or with tight fitting lids - pasta salad (53-54F), orecchiette pasta (47-48F), and cavatappi pasta (49F) were not cooled properly. / Salsa made from ambient temperature ingredients previous evening (46-4F). Cooked potentially hazardous food shall be cooled: (1) Within 2 hours 135F to 70F; and within a total of 6 hours from 135F to 41F. / Potentially hazardous food shall be cooled within 4 hours to 41F or less, if prepared from ingredients at ambient temperature such as reconstituted foods and canned tuna. -- ALL voluntarily discarded, however a Verification for cooling is required by 6-25-21. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
- 26 7-102.11 Common Name-Working Containers - PF Unknown blue liquid being stored in bottle labeled quat sanitizer. Do not reused containers for other chemicals. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: Liquid and bottle discarded.
- 31 3-501.15 Cooling Methods - PF Repeat. Large portions in plastic containers, stacked and/or with tight fitting lids - pasta salad, orecchiette pasta, and cavatappi pasta did not meet the cooling parameters. Cooling shall be accomplished in accordance with the time and temperature criteria (listed in #18) by using one or more of the following methods based on the type of food being cooled: lacing the food in shallow pans; separating the food into smaller or thinner portions; 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 the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered .. during the cooling period to facilitate heat transfer from the surface of the food. ALL voluntarily discarded, however a Verification for cooling methods is required by 6-25-21. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
- 40 3-302.15 Washing Fruits and Vegetables - C Food employee sliced raw onion without washing prior. / Cut apples with stickers remaining on skin in ice bath at pantry make unit. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat. Multiple containers storing various utensils, containers, and/or lids stored in containers with debris in bottom. / Ice wand stored in freezer in soiled container. Cleaned equipment and utensils 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 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Ice build up around door of walk-in freezer. / Rolling cart in walk-in cooler rusted. / Wheels and castors of speed rack in walk-in cooler rusted. / Undersides of drainboards, vats, and legs at three compartment sink and dishmachine. / Exterior of glass door cooler and interior of bottle cooler and handle at bar are rusted. / Shelving ends are chipping in pantry make unit. / Stainless panel to server station damaged and needs to be replaced. / Portion of grill make unit is hanging down on inside. Insulated bins in walk-in freezer damaged. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. Additional cleaning is needed interior of fryers to remove heavy grease build up, underside of equipment at pass thru, interior of all make units, gaskets and reach-in cooler shelving, panel at pass thru has heavy food build up, exterior and between all equipment along grill line - to include ovens, flat tops, etc. interior of walk-in cooler and shelving, and preparation table and shelving below. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Floor is damaged at expo make unit and needs to be resurfaced. / Floor behind bar is losing finish in areas and needs to be re-done. / Recaulk trim smooth where gaps are at ice machine. / Walls damaged behind shelving in dry storage. / Damaged ceiling tile above expo make unit. Physical facilities shall be maintained cleanable and in good repair. 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C Repeat. Cove base has been removed around toilets and urinals in men's restroom. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctions shall be coved and closed to no larger than 1 mm (one thirty-second inch). // 6-501.12 Cleaning, Frequency and Restrictions - C Repeat. Additional cleaning is needed on ceiling tiles above preparation area to remove food splatter and soil. / Floor cleaning and wall cleaning is needed behind all equipment under hoods. / Additional floor cleaning is needed in walk-in freezer. Physical facilities shall be cleaned as often as necessary to be maintained.