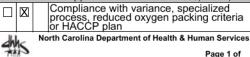
Food Establishment Inspection Report Score: 96 Establishment Name: EAST COAST WINGS 128 Establishment ID: 3034012384 Location Address: 2894 REYNOLDA RD X Inspection Re-Inspection Date: 06/17/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27106 Time In: 1:45 PM Time Out: 3:45 PM Total Time: 2 hrs 0 min Permittee: BWR INVESTMENTS INC. Telephone: (336) 293-4422 Category #: IV FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 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. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X Approved thawing methods used 1 0.5 0 ..... Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 X 35 Food properly labeled: original container X 210 🗆 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 210 - -37 🛛 21000 10 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 40 | XI | □ | 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 □ l X In-use utensils: properly stored 14 X Food-contact surfaces: cleaned & sanitized 42 🗆 🛛 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖂 X Potentially Hazardous Food Tlme/Temperature .2653 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 3 1.5 0 🗆 🗆 18 □ | ☑ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 1 0.5 0 3 1.5 0 20 □ □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil 3 1.5 0 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 X Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 \_\_\_\_ & cleaned |24| 🗆 | 🗆 | 🛭



Conformance with Approved Procedures .2653, .2654, .2658

.2653, .2657

Food additives: approved & properly used

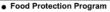
Toxic substances properly identified stored,

Chemical

|25| 🗆 | 🗆 | 🔯

X 





Total Deductions:

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



1 0.5 0

1 0.5 0 - -

52 🛛

53

54 💢

10.50 | | | | |

210 -

X

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012384 Establishment Name: EAST COAST WINGS 128 Date: 06/17/2021 Location Address: 2894 REYNOLDA RD X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27106 Water sample taken? Yes X No Category #: IV Email 1: brent@eastcoastwings.com Water Supply: Municipal/Community On-Site System Permittee: BWR INVESTMENTS INC Email 2: Telephone: (336) 293-4422 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 0.0 41.0 walk in cooler ServSafe Michael Brown 8/14/22 153.0 tomatoes 41.0 hot water 3 comp sink walk in cooler 400.0 shrimp 41.0 quat sanitizer ppm 3 comp walk in cooler 135.0 hot water 121.0 hot water dish machine bar 3 comp 100.0 chlorine sanitizer ppm dish machine 176.0 chicken breast final cook temp 184.0 shrimp final cook 202.0 wings final cook 173.0 burger final cook 39.0 raw chicken chicken make unit 41.0 brisket make unit 40.0 mixed veggies reach in 39.0 tomatoes salad unit 40.0 mozzarella salad unit 40.0 tomatoes reach in 167.0 steam well soup 161.0 marinara steam well 156.0 nacho cheese steam well 186.0 mac and cheese steam well 36.0 dressing cooler ambient air

Person in Charge (Print & Sign): Michael

First

Regulatory Authority (Print & Sign): Lauren

First

Last

January Regulatory Authority (Print & Sign): Lauren

Pleasants

REHS ID: 2809 - Pleasants, Lauren Verification Required Date:





## Comment Addendum to Food Establishment Inspection Report

Establishment Name: EAST COAST WINGS 128 Establishment ID: 3034012384

## 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.

- 4-602.12 Cooking and Baking Equipment C REPEAT- Microwave soiled with dried food residue. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.
  - 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P- Four plastic tubs, ladle, and tongs with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Items placed at 3 compartment sink to be rewashed.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food C Several plastic bins with spices are not labeled or labels have faded. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, 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, and sugar shall be identified with the common name of the food. Label all containers. 0 pts.
- 3-304.12 In-Use Utensils, Between-Use Storage C- Single-use ramekins used as scoops for marinara and nacho cheese in the steam well. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food and container. Use utensils with handles to scoop food from steam well. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required C. Several plastic containers stacked wet. Allow adequate time to air dry prior to stacking. Do not towel dry. 0 pts.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations C Single-service ramekins used as scoops in food held hot in the steam well. Single-service and single-use articles may not be reused. Do not reuse containers designed for single-service and single-use. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C REPEAT- Repair broken lower panel on upright freezer. Replace right side end cap of warewashing machine handle. Replace missing right knob on flat top grill. Repair or replace damaged drawers for wing hot holding unit. Remove rust or replace shelves in walk in cooler where needed. Replace missing end cap on air drying shelf by warewashing machine. Remove rust from underneath warewashing machine and drainboards, and from underneath vegetable prep sink drainboard. 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- Additional cleaning needed on the following equipment: lids and ledges of 3 make units, cooler gaskets, drawers and containers of grill side make unit, underneath grill on drawer coolers and inside drawers, inside oven and on the door and handle, outsides of chip and sauce containers, the chip/fry holder, lower shelves of prep tables, between all equipment under the hood, door of upright freezer, on ceiling and walls of walk in cooler, and underneath warewashing machine and drainboards. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris. Increase cleaning frequency.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C REPEAT- Replace grout where it is low along cook line. Recaulk handwashing sink to wall in employee restroom. Physical facilities shall be maintained in good repair.
  - 6-501.12 Cleaning, Frequency and Restrictions C- REPEAT- Wall and floor cleaning needed at cook line, under warewashing machine, in floor drains, and under prep tables and make units. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.