

Food Establishment Inspection Report

Score: 95.5

Establishment Name: EAST COAST WINGS

Establishment ID: 3034011429

Location Address: 4880 COUNTRY CLUB RD

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: ATHENIAN FOOD CONCEPTS, INC.

Telephone: (336) 659-9992

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/13/2022 Status Code: A

Time In: 11:11 AM Time Out: 1:50 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	X
48	<input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					4.5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 01/13/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1:

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	Jordan Collins 8/28/24	00	mac & cheese	commercial reheat 30 minutes later	138			
hot water	3 compartment sink	140	nacho cheese	hot hold	140			
quat sanitizer	3 compartment sink	200	beer cheese	commercial reheat	115			
chlorine sanitizer	dishmachine	100	beer cheese	commercial reheat 20 minutes later	137			
diced tomatoes	produce walk in cooler	41	beef	upright cooler	39			
sliced tomatoes	produce walk in cooler	41	chicken dip	upright cooler	38			
chopped lettuce	produce walk in cooler	41						
raw chicken	meat walk in cooler	41						
air temperature	meat walk in cooler	41						
provolone cheese	3-drawer cooler	46						
american cheese	3-drawer cooler	47						
pepper jack cheese	3-drawer cooler	47						
tray of hamburger meat	3-drawer cooler	52						
air temperature	3-drawer cooler	54.3						
pico de gallo	large make unit	40						
shredded cheese	large make unit	41						
diced tomatoes	large make unit	40						
raw chicken	small make unit	40						
chicken wings	final cook	169						
mac & cheese	commercial reheat	129						

Person in Charge (Print & Sign): Jeffrey Walker Ashley Misenheimer

Regulatory Authority (Print & Sign): Jackie Martinez

REHS ID: 3003 - Martinez, Jackie

Verification Required Date: 01/21/2022

REHS Contact Phone Number: (336) 703-3137



North Carolina Department of Health & Human Services

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Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

Food Protection Program



Comment Addendum to Inspection Report

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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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-P- Can opener blade needs to be cleaned. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI- Placed at dishmachine to be cleaned.//4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency-C- Ice machine shield needs to be cleaned. Soda gun nozzle at bar needs to be cleaned more frequently. In EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: (A) At a frequency specified by the manufacturer or (B) Absent of manufacturers instructions, at a frequency necessary to preclude accumulation of soil or mold.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding- Trays of provolone, American, and pepper jack cheese and a tray of hamburger meat measured above 41F as noted in temperature log. Maintain TCS foods at 41F or below. CDI- All items were voluntarily discarded.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment-PF- Essential 3-drawer cooler has an ambient air temperature of 53.4F and is not able to maintain TCS foods at 41F and below. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. VERIFICATION REQUIRED by Friday January 21, 2022 that 3-drawer cooler has been repaired and is able to maintain TCS foods at 41F and below.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-C- Eight bottles of sauces unlabeled in large make unit. Container of sugar unlabeled. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 44 4-904.11 Kitchenware and Tableware - Preventing Contamination-C- Rack of cleaned utensils were not inverted. (B) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by EMPLOYEES and by CONSUMERS if CONSUMER self-service is provided. Invert utensils so that mouth-contact part of utensil is not touched.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-C-REPEAT w/ Improvement- Shelves in upright cooler are rusting. Shelves in walk in cooler are rusting. Most legs on prep tables and legs at dishmachine area are rusting. Shelves beginning to rust in Delfield freeze. Maintain equipment in good repair and proper adjustment. Recondition, repair, or replace stated items. Several gaskets have been replaced, improvement noted.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency-C- Clean the interior side of sliding doors at dishmachine and remove lime build up from inside dishmachine. Warewashing machine shall be cleaned: before use, throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function, and, if used, at least every 24 hours.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-C-REPEAT- The following nonfood contact surfaces need to be cleaned: faucet handles at 3-compartment sink, spray nozzle and faucet handles at dishmachine dump sink, heat lamp wire cage above holding area for wings, sides and cabinet doors of all fryers, stainless steel panel behind all cooking equipment, interior of all make units (especially large make unit), gaskets of chicken make unit, gaskets and interior of 3-drawer cooler, dry storage shelves, shelves used for clean dish storage, and under prep surface of large make unit. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 54 5-502.11 Frequency - Removal-C- A few pieces of equipment are no longer being used in establishment. Old pieces of equipment are being stored outside with the dumpsters. REFUSE, recyclables, and returnables shall be removed from the PREMISES at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. Have old equipment and materials removed from dumpster area.

- 55 6-201.11 Floors, Walls and Ceilings - Cleanability-C-REPEAT- Ceiling grid is rusted in dish machine area and throughout. Ceiling tiles have the washable coating coming off. RegROUT floor along main cook line where grout is low. Establishment must provide floors, floor coverings, walls, wall coverings, and ceilings that are designed, constructed and installed so they are smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions-C-REPEAT-Cleaning is needed in the following areas: floor and walls under 3-compartment sink and dishmachine, walls above 3-compartment sink, floor underneath all fryers and flat top, floors underneath make units, below soda dispensing equipment rack, along baseboards of all equipment (where there is evident buildup on the tiles). All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
- 56 6-303.11 Intensity - Lighting-C- Light intensity in meat walk in cooler measures at 6 foot candles. Light intensity in walk in refrigeration units shall measure at least 10 fc. Increase lighting.

Additional Comments

Establishment already had vomit & diarrhea clean-up plan and updated employee health policy.