

# Food Establishment Inspection Report

Score: 85Establishment Name: TGI FRIDAY #1543Establishment ID: 3034011264Location Address: 3320 SILAS CREEK PKWY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 01 / 25 / 2016 Status Code: AZip: 27103County: 34 ForsythTime In: 10 : 15 ☒ am ☐ pmTime Out: 03 : 40 ☐ am ☒ pmPermittee: UNITED RESTAURANT GROUP LLPTotal Time: 5 hrs 25 minutesTelephone: (336) 765-5595Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 7No. of Repeat Risk Factor/Intervention Violations: 2

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
Supervision .2652											
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										15	

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TGI FRIDAY #1543

Location Address: 3320 SILAS CREEK PKWY

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: UNITED RESTAURANT GROUP LLP

Telephone: (336) 765-5595

Establishment ID: 3034011264

☒ Inspection ☐ Re-Inspection Date: 01/25/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: 1543@crww.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
soup	walk in cooler	44	tomatoes	cooling drawers	43	turkey	cooler drawers	40
noodles	walk in cooler	41	final rinse	dishmachine	161	tomatoes	cooler drawers	37
beans	walk in cooler	40	hot water	three comp sink	145	parmesan	cold unit	45
mixed cheese	produce walk in cooler	42	quat sanitizer	three comp sink	200	onion soup	hot hold	169
grilled	make unit	33	ambient	dessert cooler	44	ribs	reheat	168
cajun butter	make unit	37	tomatoes	make unit	43	hamburger	final cook	189
noodles	cooling drawers	44	lettuce mix	cooler drawers	43	raw burger	cooler drawer	43
prime rib	cooling drawers	44	diced	cooler drawers	39	fries	hot hold	147

## 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.

- 1 2-102.12 Certified Food Protection Manager - C: Manager on duty has not received certification from an ANSI accredited food safety course. Manager on duty shall be certified in food safety through passing an approved ANSI-accredited food safety certification program and be on-site during all hours of operation. Obtain certification and have during all times of food preparation.
- 8 6-301.11 Handwashing Cleanser, Availability - PF: 0 pts. No soap at handwashing sink on main cook line. Handwashing cleanser shall be available for cleaning hands. CDI: Dispenser refilled.
- 11 3-202.15 Package Integrity - PF: 0 pts. REPEAT: One can of mandarin oranges dented on seam. Packages for housing food shall maintain integrity to protect ingredients inside. CDI: Can segregated.



Person in Charge (Print & Sign): *Kimberly* *Temme*

Regulatory Authority (Print & Sign): *Michelle* *Bell*

*Kimberly A Temme*

*Michelle Bell*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 02 / 03 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3141



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Establishment ID: 3034011264

## 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.



- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Four cases of raw bacon in walk in cooler stored above ready-to-eat sauces. Two cases of raw pork dumplings being stored on shelving above racks of ready-to-eat foods. Raw chicken on speed rack stored above raw shrimp. Raw pork dumplings (two pans) in cooler drawers (open bottom) stored above pan of raw shrimp. Food shall be protected from cross contamination by storing food in order of final cook temperature. CDI: Bacon and pork dumplings moved to pork storage. Raw chicken moved to chicken speed rack. Pork dumplings moved to be stored in cooling drawer next to shrimp.//3-304.15 (A) Gloves, Use Limitation - P: Dishwasher using gloves to contact soiled dishes, then putting away cleaned dishes without discarding gloves and washing hands. Single-use gloves shall be used for only one task such and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Employee removed
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: One wiping cloth bucket at 0 ppm quat sanitizer. Quat sanitizer shall be maintained between 150-400 ppm for effectiveness or as stated by manufacturer's instructions. CDI: Bucket emptied and refilled with 300 ppm quat sanitizer.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Approximately 80% of dishes, bowls, and metal pans soiled. Two scoops soiled. Cutting board on make line stained. Two wine glasses with smudges. One soiled pan hanging on clean utensil storage rack above three compartment sink. Food contact surfaces of equipment and utensils shall be clean to sight and touch. Verification of clean utensils is required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc by 2-3-16.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Tomatoes (46F) and grilled onions (47F) in cooling drawers. In Hobart upright refrigerator, rice 47F, cooked squash 48F, cooked ribs 48-50F. Potentially hazardous food shall be held at 45F or below. CDI: All foods discarded. (See product disposition form for upright refrigerator).
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: Refried beans, seasoned chicken deli meat, roast beef, and ham in walk in cooler with no datemarking. Baby kale, mixed greens, and cut cabbage in produce walk in cooler with no datemarking. Potentially hazardous ready to eat foods held in the facility for greater than 24 hours shall be marked with either date of preparation or discard and held in refrigeration of 41F or less for a maximum of 7 days with date of preparation counting as day 1. CDI: Foods dated.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: Thousand island dressing (1-22-16), cucumber dressing (1-24-16), avocado vinegrette (1-24-16), and thai peanut dressing (1-22-16) in refrigeration. Potentially hazardous ready to eat foods shall be discarded when exceeding time/temperature combination. CDI: Foods discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Sour cream and cheese uncovered in reach in refrigeration unit. Food shall be stored covered to prevent contamination from the premises. CDI: Items covered.//3-306.11 Food Display-Preventing Contamination by Consumers - P: REPEAT: Two tea pitchers being stored uncovered at bar (within potential customer sneeze area). Food shall be protected during storage from possible consumer contamination. CDI: Pitchers moved.//3-307.11 Miscellaneous Sources of Contamination-C: Empty employee drink container stored on top of canned fruit. Employee drinks shall be stored to not contaminate food. CDI: Drink moved to lower shelf. Place employee items in employee storage.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Sanitizer bucket for storing wet wiping cloths stored on prep surface on waitress side of pass through window. Sanitizer buckets shall be stored to not contaminate food, equipment, linens, single use or single service articles. CDI: Bucket moved to lower shelf.
- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Romaine lettuce being taken from case and sliced prior to washing. Roma tomatoes (unwashed) taken straight from case, cored, and then sliced. Vegetables shall be washed prior to slicing. Contact manufacturer/distributor to identify which vegetables enter facility pre-washed. CDI: Procedure changed to washing prior to slicing until provider is contacted.



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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.



- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. REPEAT: Measuring cup handle laying on sliced tomatoes. Scoop for japanese bread crumbs with handle laying on ingredient. When between uses, in-use utensils shall be stored with handles upright out of ingredient. CDI: Measuring cup sent to dish. Handle of scoop in bread crumbs upright.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Many dishes and containers stacked wet. Cleaned equipment and utensils shall air-dry completely prior to stacking. 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Cutting board stored on floor of dry storage room. Equipment and utensils shall be stored at least 6 inches above the floor. Provide shelving.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Small stack of to-go containers above hot hold unit not inverted. Fry filters in box stored on floor of dry storage room. Single service articles shall be inverted or other effective means to prevent contamination and stored at least 6 inches above the floor. CDI: Containers inverted.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: Shelving in walk in cooler have rusted casters. One panel in main walk in cooler gapping. Shelving chipping in dessert cooler. Repair dishmachine for proper operation (water being vacuumed into vent) and replace curtains in proper holders. Shelving in walk in cooler rusting. Bottom gasket/door sweep to beer walk in cooler door is missing. Remove blue plastic from outside of microwave across from grill. One hood filter damaged (some turned sideways). Repair/replace Hobart upright refrigerator (unit holding at 50F). Refit panel on saute line to cover exposed piping. Broken handle on bottom drawer of freezer unit. Repair freezer unit to hold foods frozen. Beverage grate in wait station chipping. Rusted bolt inside of ice machine. Shelving starting to rust in bar area. Replace cracked sink in men's restroom. Equipment shall be maintained in good repair. Repair listed. 4-205.10 Food Equipment, Certification and Classification - C: Residential kitchenaid
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: 0 pts. Jets clogged in dishmachine with an accumulation of food. Ensure jets are cleaned along with machine for proper cleaning of utensils. CDI: Jets cleaned during inspection.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. The following need additional cleaning: tray used for holding juices in beer walk in cooler, top of microwave on cook line, top of salamander, shelving under hot hold unit, handles of faucets of three compartment sink. Nonfood contact surfaces of equipment and utensils shall be clean to sight and touch. Clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P: REPEAT: Coffee/tea brewer have one backflow device attached to water line, but a backflow prevention device for each piece of equipment must be installed. Manager states parts are on order. Provide a backflow prevention device for each piece of equipment attached to an incoming water line. Verification is required by February 3, 2016 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc. 5-205.15 System Maintained in Good Repair - P: Handwashing sink to the left of the three compartment sink has a large leak coming from plumbing underneath. Filtering system attached to bag-n-box rack has very slow leak. Plumbing system shall be maintained in good repair. Repair.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: TGI FRIDAY #1543

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## Observations and Corrective Actions

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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Baseboard throughout facility (including inside of walk in coolers and freezer) is in poor condition and coming off of walls (and collecting moisture behind). Floor in beer walk in cooler losing finish and needs repainting (also not sloped to drain properly). Reseal threshold for beer walk in cooler to floor. Recaulk shelving above microwave (on right end of cookline). Re-level and re-caulk handwashing sink on main cook line. Recaulk behind three compartment sink. Recaulk vegetable prep sink to wall. Repair FRP and cornerguards (missing) throughout kitchen with holes or gaps. Coat wood in dry storage room to make surface easily cleanable. A few pipe penetrations present in dry storage room (through ceiling). Grout between tiles at canwash cracking. Recaulk right toilet in men's restroom.
- 54 6-202.11 Light Bulbs, Protective Shielding - C: Protective shielding for cleaning lights in bar area are missing end caps. Replace end caps for proper protection against possible shattering.//  
6-303.11 Intensity-Lighting - C: REPEAT: Lighting low in the following areas (in fcd): walk in cooler 3-15, walk in freezer 4-7, grill and fryers 27-54, burger unit 40-47, beer walk in cooler 3-7, bar area by glass storage 11-25, in women's restroom (toilets 0,2, 4, 4, 2), and in men's restroom (urinals 4,7 and toilets 4,7). Increase lighting to meet 10 fcd inside of refrigeration, 20 fcd at handwash sinks and fixtures in restrooms, and 50 fcd in food prep areas.



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