

Food Establishment Inspection Report

Score: 92

Establishment Name: WALDO'S WINGS

Establishment ID: 3034012405

Location Address: 2855 REYNOLDA RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 20 / 2018 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 01 : 25 ⁰ am ⁰ pm Time Out: 04 : 35 ⁰ am ⁰ pm

Permittee: WALDO'S WINGS INC.

Total Time: 3 hrs 10 minutes

Telephone: (336) 703-0230

Category #: III

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: 7

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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			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
Safe Food and Water .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"/>	<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	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input 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	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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			2	<input checked="" type="checkbox"/>	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
Physical Facilities .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"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 8										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

CR
OFF



Comment Addendum to Food Establishment Inspection Report

Establishment Name: WALDO'S WINGS

Location Address: 2855 REYNOLDA RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

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

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

Permittee: WALDO'S WINGS INC.

Telephone: (336) 703-0230

Establishment ID: 3034012405

☒ Inspection ☐ Re-Inspection Date: 02/20/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1: christakosm@aol.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken wings	fryer basket	112	hamburger	hot holding	174	quat	sani-bucket	200
chicken wings	fryer basket	130	chili	hot holding	176	CI	dishmachine	100
chicken wings	reheat	202	tomatoes	prep cooler	44	hot water	3 comp sink	147
boneless chix	shelf next to fryer	83	tuna salad	walk in cooler	35	ServSafe	S Treadway 5/21/20	0
potato wedge	shelf above flat grill	90	chicken	cooling	57			
mozzarella	container with ice	55	chicken	cooling-20 mins later	53			
cole slaw	prep cooler	41	potato salad	drawer cooler	40			
chicken	cook to	171	cheese	prep cooler	42			

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 2-401.11 Eating, Drinking, or Using Tobacco - C- Employee was eating in the kitchen over the top of clean utensils. Employee drinks were stored over food and utensils. Employees shall eat in the dining room and drinks shall be stored with a lid and straw on a lower shelf with a lid and straw to prevent contamination of food and food contact surfaces. CDI- utensils were re-washed and drinks were relocated to a lower shelf with lids and straws.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Slicer still had some dried meat debris on it from previous use. Food contact surfaces shall be clean to sight and touch. CDI- slicer was cleaned during the inspection. The inside of the ice machine needs cleaning. It shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.
- 18 3-501.14 Cooling - P-
Cooked chicken was packed tightly into small stainless containers with plastic wrap and lids and stacked into the glass door coolers. Chicken was cooked this morning, cooled partially and is now 57F. Hot foods shall be cooled from 135F to 70F within 2 hours and from 70F to 45F within 4 hours. It should take no longer than 6 hours to cool foods. Without intervention, this chicken would not have met these cooling parameters. CDI- chicken was placed into a larger pan with a loose cover in the walk in cooler. 20 minutes later the temp dropped to 53F. The rate of cooling was .2F per minute which is greater than the required .12F.

Lock
Text
☒

Person in Charge (Print & Sign): Sarah Treadway

Regulatory Authority (Print & Sign): Angie Pinyan

Sarah Treadway
Angie Pinyan REHS

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 03 / 02 / 2018

REHS Contact Phone Number: (336) 703 - 2618



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: WALDO'S WINGS

Establishment ID: 3034012405

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.

- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot Holding - P- Chicken wings in fryer baskets hanging above the fryers at 112-130F. Boneless chicken sitting on the shelf beside the fryers at 83F. Potato wedges on a shelf above the flat top grill were 90F. Hot foods shall be held at 135F or above at all times. CDI- boneless chicken, potato wedges and 2 baskets of chicken wings were discarded and another basket (130F) was reheated to >165F to be served. *There is no hot holding equipment at this establishment. Suggest adding a hot holding cabinet or cooking to order.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Cold Holding - P - Mozzarella cheese in a deep container beside steamer was sitting on a bed of ice but only an inch of the pan was submerged into the ice. The cheese was 55F. Cold foods shall be held at 45F or below at all times. CDI- cheese was discarded. A new pan of cheese was placed into the small salad cooler and the pickles were placed on the bed of ice.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF
3-501.18
Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- REPEAT*- Cut tomatoes in the prep cooler were dated 2/13. An opened package of ham in the walk in cooler, a container and bag of mozzarella cheese in the flatbread cooler were not marked with dates. Refrigerated, RTE, PHF's shall be marked with dates prepared or dates opened. These foods shall be sold, consumed or discarded within 7 days if held at 41F or less. The prep/open date counts as Day 1. CDI- tomatoes were discarded. Ham and cheese were properly marked.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- The consumer advisory on the menu only contains the reminder statement for the hamburgers offered to be undercooked. The consumer advisory has 2 parts, a disclosure and reminder. The disclosure shall include a description of the animal derived food such as "hamburgers (can be cooked to order)". VR-Verification required by 3/2/18. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc /
- 31 3-501.15 Cooling Methods - PF- Cooked chicken was tightly packed into small pans with plastic coverings and lids, stacked and placed into reach in coolers to cool. Use approved cooling methods to cool foods: ice baths, ice wands, loose covers, the walk in cooler, shallow pans, smaller portions. CDI- chicken was placed into a larger pan with loose cover in the walk in cooler.
- 37 3-307.11 Miscellaneous Sources of Contamination - C- There were fly strips hanging throughout the kitchen and prep areas. Fly strips shall not hang in food prep areas due to possible contamination of food and food contact surfaces. CDI-They were removed during the inspection.
- 38 2-302.11 Maintenance-Fingernails - PF- Employees preparing drinks with artificial nails and nail polish were not wearing gloves. Food handlers with artificial nails and/or nail polish, preparing drinks shall wear gloves. CDI- the REHS addressed this with the PIC, all staff wore gloves when appropriate during the inspection.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: WALDO'S WINGS

Establishment ID: 3034012405

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.

✓
Spell

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Several gaskets are torn on cooler. Replace torn gaskets..
Equipment shall be maintained in good repair.
4-205.10 Food Equipment, Certification and Classification - C- Glass door cooler is
for the storage of packaged and bottled product only and it is used for the storage of opened pans of chicken, potato salad, etc.
Equipment shall be used for its intended purpose.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- There is a broken cove tile at the wall near the 3
comp sink and canwash area. There is a hole in the floor of the canwash. Remove the moldy caulk at the utensil sink and recaulk.
Physical facilities shall be maintained in good repair.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: WALDO'S WINGS

Establishment ID: 3034012405

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: WALDO'S WINGS

Establishment ID: 3034012405

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.

✓
Spell

