

Food Establishment Inspection Report

Score: 90.5

Establishment Name: TGI FRIDAY #1543

Establishment ID: 3034011264

Location Address: 3320 SILAS CREEK PKWY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 12 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 15 am pm Time Out: 02 : 30 am pm

Permittee: UNITED RESTAURANT GROUP LLP

Total Time: 4 hrs 15 minutes

Telephone: (336) 765-5595

Category #: IV

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: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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	NO	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" 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	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" type="checkbox"/>
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				<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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			<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3			<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
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	NO	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"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2			<input checked="" type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1			<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03		<input checked="" type="checkbox"/>
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	1		<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1			<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1		<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03		<input checked="" type="checkbox"/>
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				<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					9.5			



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 Permittee: UNITED RESTAURANT GROUP LLP
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Establishment ID: 3034011264
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 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: 1543@crww.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
SERV SAFE	K. TEMME 1/29/21	00	SL TOM	BROIL LO BOY	40	CAJUN BTR	LO BOY	38
CHX	COOL 1 10:32	58	SLAW	BROIL LO BOY	38	RIBS	WIC 1	38
CHX	COOL 2 11:55	40	SALMON	BROIL LO BOY	40	SALMON	WIC 1	33
RICE	COOL 1 10:32	94	MARINARA	HH	180	SL WTRMLN	WIC 2	38
RICE	COOL 2 11:55	59	CHX	FCT	173	HW	3 COMP AND BAR	141
RIBS	BROIL RIC	40	CHX	FCT	194	HW	DISH- SANI	171
PARM BUTR	BROIL RIC	50	PASTA	LO BOY	41	QAC	3 COMP AND BAR	150
PICO	BROIL RIC	38	ALFREDO	LO BOY	40			

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-Observed one food employee wearing gloves while loading soiled dishes into the dish machine and then remove gloves and immediately begin to remove clean dishes from rack. Food employees shall wash hands after handling soiled equipment or utensils. CDI-Staff educated and instructed to wash hands. Dishes cleaned.//0 points
- 8 6-301.12 Hand Drying Provision - PF-Paper towels not provided at handwashing sink at server beverage station. Paper towels or hand drying devices shall be provided at all handwashing sinks. CDI-Paper towels provided.//0 points
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Repeat- Most plates, metal containers, scoops, measuring scoops, pans, and bowls soiled throughout facility. Pans in lo boy units still contain plastic wrap on edges of pans from previous use. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI-All soiled equipment and utensils placed with soiled items in dish area to be cleaned.

Lock Text

Person in Charge (Print & Sign): *KIM* *TEMME*
 Regulatory Authority (Print & Sign): *JENNIFER* *BROWN*

[Handwritten Signature]

BROWN, JENNIFER

POTTS

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3131



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



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- 18 3-501.14 Cooling - P-Measured parmesan butter in reach-in cooler 44-50F. Per PIC, item is held at room temperature from during the day and placed into reach-in cooler in evening. Pan of butter was covered in plastic wrap. When cooling, foods shall decrease from 135-70F within 2 hours and 70-45F within 4 hours, for a maximum total of 6 hours. CDI-Butter discarded.
- Based on the holding procedure for this product, REHS provided information to PIC regarding Time as a Public Health Control for this product. Contact Jennifer Brown at 336-703-3131 or brownjk@forsyth.cc for assistance.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed cooked penne pasta, diced boiled egg and sliced watermelon in lo boy unit not date marked. Ready-to-eat, potentially hazardous food items shall be dated to indicate the day of prep or discard if prepped and held in establishment for more than 24 hours.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed the following ready-to-eat, potentially hazardous food items beyond date of disposition: Sliced tomatoes (3/11/2018), sliced tomatoes (3/8/2018 and 3/9/18), shredded lettuce (3/1/2018 and 3/7/2018), brushetta mix with diced tomatoes (3/11/2018), homemade pimento cheese (3/14/2018), nacho meat (3/12/2018). Ready to eat, potentially hazardous food items shall be discarded once they exceed time/temperature parameters. CDI-Discarded.
- 31 3-501.15 Cooling Methods - PF-Observed parmesan butter cooling in reach-in cooler in deep metal container covered in plastic wrap. Observed plastic sheet pan of rice cooling in walk-in cooler with rice heaping on pan. After education, staff separated rice to facilitate cooling but placed plastic lid on top of sheet pan. When cooling, food items shall be placed in equipment capable of rapid cooling and loosely covered or uncovered and arranged in a manner to facilitate heat transfer. CDI-Butter discarded for not meeting cooling parameters and lid to sheet pan of rice removed.
- 36 6-501.111 Controlling Pests - PF-Observed live juvenile roach on prep counter behind fryers (with plate storage). The premises shall be maintained free of insects, rodents, and other pests. Notify pest management company for treatment and/or monitoring.
- 38 2-303.11 Prohibition-Jewelry - C-Observed food employee wearing a watch while engaging in food prep at start of inspection. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI-Watch voluntarily removed by staff member without prompting.//0 points
- 40 3-302.15 Washing Fruits and Vegetables - C-Observed avocados to still contain stickers in 2 cold-holding units on cook line. Observed plastic container of strawberries in reach-in cooler behind saute line available for immediate use that had not been cleaned prior to being placed in unit. Container does not specify that strawberries are pre-washed but that they "must be rinsed" prior to use. CDI-Stickers removed from avocados. Strawberries and avocados were washed.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed one plastic scoop stored in sauce in lo boy unit. In-use utensils shall be stored with handle above food product. Discontinue using plastic ramekins for scoops.// 0 points



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Spell

- 45 4-501.12 Cutting Surfaces - C-Saute station cutting board is stained. Cutting boards shall be replaced or resurfaced if they can no longer be effectively cleaned and sanitized.//4-202.16 Nonfood-Contact Surfaces - C-Replace damaged "buckets of bones" utensils and yellow tongs that are cracked at the top. Nonfood contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. CDI-Yellow tongs replaced. //0 points
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Nonfood contact surfaces throughout facility shall be cleaned including but not limited to; shelving and floor to all bar reach-in units, shelving in broil reach-in cooler, unused cold holding make units used to store clean linens, shelf over sauté station with sizzle plates, dry storage shelving, outside of shakers. Casters, legs and underside of fryers contain substantial grease build-up. Stalactites of grease are coming from bottom of fryers to the tile floor underneath. Thorough cleaning of units needed. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-205.15 (B) System maintained in good repair - C-Repair slow draining handsink on cook line. Repair leaking backup hot water heater in back room. Plumbing systems shall be maintained in good repair//0 points
- 51 5-501.17 Toilet Room Receptacle, Covered - C-Replace trash can in unisex employee restroom that has broken flap cover to trash can. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. //0 points
- 53 6-501.16 Drying Mops - C-Observed mop drying upside down in canwash. Mops shall be hung so that they may air-dry without soiling walls, equipment or supplies. CDI-Place mop in mop hanger or replace mop hanger for one that is functional.//6-501.12 Cleaning, Frequency and Restrictions - C-Repeat- Ceiling tiles on cook line lightly soiled/stained. Observed standing water in back storage/hot water heater room from leaking unit. Floor of dry storage room and walls of hot water heater room are soiled. Clean dusty ceiling tiles above dish area. Observed significant grease accumulation on gas lines and conduit lines behind fryer. Heavy grease accumulation on base boards behind fryer equipment. Physical facilities shall be maintained clean.



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