

Food Establishment Inspection Report

Score: 91

Establishment Name: EAST COAST WINGS

Establishment ID: 3034011429

Location Address: 4880 COUNTRY CLUB RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 15 / 2019 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 10 : 00 ☒ am ☐ pm Time Out: 12 : 30 ☒ am ☐ pm

Permittee: ATHENIAN FOOD CONCEPTS, INC.

Total Time: 2 hrs 30 minutes

Telephone: (336) 659-9992

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: 4

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	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 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	<input checked="" type="checkbox"/>	0	<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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/>	0	<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			<input checked="" type="checkbox"/>	13	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 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	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	03	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
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	03	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	
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"/>	0	<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 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	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	
Total Deductions: <u>9</u>										



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County: 34 Forsyth Zip: 27104

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

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☒ Inspection ☐ Re-Inspection Date: 10/15/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
buffalo	upright cooler	39	tomato	walk-in cooler 2	40			
ambient air	raw chicken cooler	38	hot water	3-compartment sink	140			
lettuce	make-unit	39	quat (ppm)	3-compartment sink	145			
corn salsa	make-unit	38	chlorine (ppm)	dish machine	100			
pico	make-unit	38	ServSafe	Steve Kontos 9-24-21	0			
pico	make-unit	39	buffalo	reheat	170			
ground beef	low boy cooler	41	cheese dip	reheat	171			
chicken wing	cooling (from last night)	51						

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 - Employee observed entering establishment and did not wash hands prior to checking containers of food in make-unit. Food employees must wash hands when entering establishment from outside. CDI - Employee instructed to wash hands and did so.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 4 plastic sauce containers, 3 clear containers, tomato dicer, and 5 mini soup "cauldrons" had visible food residue on them and required additional cleaning. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Items taken to dish machine to be rewashed.
- 18 3-501.14 Cooling - P - Large plastic container of chicken wings measured 46-51F in walk-in cooler and had been cooling since last night. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Chicken wings discarded.

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Text



Person in Charge (Print & Sign): Steve First Last Kontos

Regulatory Authority (Print & Sign): Andrew First Last Lee

Steve Kontos

Andrew Lee REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3128



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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat - Turkey (9/27) and Philly steak egg roll (10/2) had yet to be discarded. Potentially hazardous ready-to-eat foods shall be discarded 7 days from preparation. CDI - Items discarded.
- 31 3-501.15 Cooling Methods - PF - Chicken wings were cooled in a deep plastic container with lid on it over night. Potentially hazardous foods shall be cooled using methods that rapidly cool the food from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. Use ice baths, shallow pans, smaller portions, leave containers uncovered/loosely covered, etc. to achieve cooling parameters. CDI - Chicken wings discarded. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Employee keys and wallet stored on can of food. Food shall be protected against miscellaneous sources of contamination. Store employee personal items in other areas where they cannot potentially contaminate food or food-contact surfaces of equipment. 0 pts.
- 40 3-302.15 Washing Fruits and Vegetables - C - Celery was washed in original box it was shipped in. Wash produce and vegetables in a clean sink or container/utensil and do not put back in original box. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 5 stacks of plastic containers stacked while still wet. Utensils and food-contact surfaces of equipment shall be air dried prior to stacking. 0 pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Disposable cups overstacked in container. Single-use and single-service articles shall be adequately protected against contamination. Store cups with plastic sleeve still on it to protect cups against contamination. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Torn gasket present on door of raw chicken make-unit. Equipment shall be maintained in good repair. Replace torn gasket. 0 pts.



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- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Detail cleaning needed on light guards at chicken wing hot holding station, side of make-unit, interiors of all refrigeration, and the salamander oven above grill. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.
- 49 5-205.15 (B) System maintained in good repair - C - Cold water faucet missing on handsink beside dish machine. Plumbing fixtures shall be maintained in good repair. New faucet is being installed today. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Handsink by dish machine needs to be resealed to wall and corner pieces of FRP wall at 3-compartment sink are falling off and need to be resealed. Floors, walls and ceilings shall be easily cleanable.
//
6-501.12 Cleaning, Frequency and Restrictions - C - Repeat - Floor cleaning necessary underneath prep sinks and underneath equipment at cook line. Stains on ceiling tiles need to be cleaned throughout kitchen. Walls beside raw chicken make-unit and by chicken wing hot hold area have heavy buildup and require additional cleaning. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean.
- 54 6-303.11 Intensity-Lighting - C - Lighting low in men's restroom (11-15 foot candles) and at women's toilet (11 foot candles). Lighting shall be at least 20 foot candles at plumbing fixtures in restrooms. Replace dim light bulbs to raise lighting. 0 pts.



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Spell



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