

Food Establishment Inspection Report

Score: 94.5

Establishment Name: BONEFISH GRILL

Establishment ID: 3034011612

Location Address: 300 S STRATFORD RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 15 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 02 : 00 am pm Time Out: 06 : 20 am pm

Permittee: BONEFISH/CAROLINA LIMITED

Total Time: 4 hrs 20 minutes

Telephone: (336) 724-4518

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: 6

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	2		<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3			<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3			<input checked="" type="checkbox"/>
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"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3			<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1		<input checked="" 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	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"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
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 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	03		<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:					5.5			



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 Water Supply: Municipal/Community On-Site System
 Permittee: BONEFISH/CAROLINA LIMITED
 Telephone: (336) 724-4518

Establishment ID: 3034011612
 Inspection Re-Inspection Date: 08/15/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: BG9406@bonefishgrill.com
 Email 2:
 Email 3:

Temperature Observations

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

Item Serv Safe	Location	Temp	Item	Location	Temp	Item	Location	Temp
	Jennifer Wright	00	Rice	Final cook	186	Shrimp	Final cook	199
Hot water	3 comp sink	140	Potatoes	Reheat	170	Ceasar	make unit	40
Quat (ppm)	3 comp sink	300	Artichoke	Cooling	54	Lettuce	lowboys	40
Hot water	bar's 3 comp sink	136	Artichoke	Cooling 1 hour later	54	Cod	lowboys	38
Quat (ppm)	bar's 3 comp sink	500	Ahi tuna	Cooling	57	Crab	2 door upright	37
Quat (ppm)	bucket	500	Ahi tuna	Cooling 1 hour later	37	lobster butter	soup well	135
Hot water	utensil water	171	Hot water	dish machine	163	Salmon	walk-in	36
Chicken	Final cook	165	Crab	make unit	40	mash potato	steam well	156

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 2-301.12 Cleaning Procedure - P- One out of three food employees observed washing hands rubbed hands together for less than 10-15 seconds while washing hands. Food employees shall clean hands and exposed portions of arms by rubbing hands together vigorously for at least 10 to 15 seconds while (a) paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers. CDI: Employee educated on handwashing procedures and rewashed hands. 0pts
- 7 3-301.11 Preventing Contamination from Hands - P,PF- Employee observed then picking chopped lettuce up with barehands and placed inside of the container. , Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI:Lettuce was voluntarily discarded by staff and employee rewashed hands and placed on gloves. 1.5pts
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF- Final cook temperature of chicken cooked on stove measured 160F. Chicken shall be cooked to at least 165F for at least 15 seconds. Check final temperature of chicken regularly. CDI: After multiple attempts chicken was recooked to exactly 165F for 15 seconds. 1.5pts

Lock Text

Person in Charge (Print & Sign): *First* JENNIFER *Last* WRIGHT

Regulatory Authority (Print & Sign): *First* SHANERIA *Last* SANDERS

X Jennifer Wright
Shaneria Sanders

REHS ID: 2683 - Shaneria Sanders

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3144



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- Canned cooked artichoke removed from can and placed in walk-in cooler to cool cooled from 54F to 54F in 1 hour. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours and then cooled from 70F to 45F within 4 hours with the total cooling time not exceeding 6 hours. CDI: Cooling methods were adjusted and artichoke cooled to 40F in 20 minutes. 0pts
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT- Artichoke stored in steam well measured between 116-134F. Stir foods in steam well regularly. Potentially hazardous foods held in hot holding shall be held at 135F and above. CDI: Artichoke was reheated to 170F and then placed into steam well. 1.5pts
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P- Quat sanitizer stored in a wet wiping cloth bucket at the bar and sanitizer in the bar's 3 compartment sink measured above 400ppm. Chemical sanitizers and other chemical antimicrobials applied to food contact surfaces shall meet the requirements specified in 40 CFR 180.940. Check sanitizer regularly with teststrips. Quat sanitizer shall be between 150-400ppm. 0pts
- 31 3-501.15 Cooling Methods - PF- 2 containers filled with cut tomatoes were cut at room temperature and immediately placed in make unit to cool. Make units are not adequate for cooling. Reccomend chilling product to 41F and below in walk-in cooler or freezer before placing in make units or other effective means. Cooked artichoke that was removed from a can was placed in walk-in cooler to cool with a tightly fitted lid on the container. Cooling shall be accomplished by lightly covering foods to allow for adequate air flow. CDI: Lid was partially removed from container of artichokes. Tomatoes were placed in the walk-in cooler to chill. 0.5pts
- 47 4-602.13 Nonfood Contact Surfaces - C- REPEAT- Detail cleaning is needed on the following equipment: Dust and buildup on the shelving above the stove, clean utensil shelving in the back, and dry storage shelving; carbon buildup inside of oven, debri on black transfer cart; debri behind and in between lids to make units. Nonfood contact surfaces shall be maintianed clean. Nonfood contact surfaces shall be maintained clean 0.5pts
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Soiled walls observed behind the dish machine and preperation tables. Floors, walls, and ceiling shall be maintained cleaned. //
6-201.11 Floors, Walls and Ceilings-Cleanability - C- Evaluate chipping paint on wall behind the dish machine for new finish. Repair broken floor tiles around drian in dish machine area. Floors, walls, and ceilings shall be smooth and easily cleanable. 0pts
- 54 6-303.11 Intensity-Lighting - C- Low liggthing observed in the women's and men's restroom (9-15ft candles). Increase lighting. Lighting shall be at least 20ft candles in restroom areas. 0pts



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