

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: COWBOY BRAZILIAN STEAKHOUSE

Establishment ID: 3034012465

Location Address: 115 S. MAIN ST.

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 21 / 2017 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 03 : 45  am  pm Time Out: 08 : 25  am  pm

Permittee: COWBOY BRAZILIAN STEAKHOUSE OF WINSTON SALEM INC

Total Time: 4 hrs 40 minutes

Telephone: (336) 293-6702

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: 7

No. of Repeat Risk Factor/Intervention Violations:         

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
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .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	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		
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			
<b>Approved Source</b> .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	
<b>Protection from Contamination</b> .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			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3			
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1			
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .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	
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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	
<b>Food Temperature Control</b> .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
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	
<b>Food Identification</b> .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .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		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .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		
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	
<b>Utensils and Equipment</b> .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	03		
<b>Physical Facilities</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		
<b>Total Deductions:</b>					4.5			



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 Permittee: COWBOY BRAZILIAN STEAKHOUSE OF WINSTON  
 Telephone: (336) 293-6702

Establishment ID: 3034012465  
 Inspection  Re-Inspection Date: 06/21/2017  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: joell@cowboybraziliansteakhouse.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Joel Evans 3-7-21	00	Gravy	Prep reach-in	38	Mushrooms	Hot bar	184
Hot water	3 comp sink	170	Mashed	Produce walk-in	44	Bacon filet	Final	200
Quat sani	Wiping cloth bucket	400	Chicken soup	Produce walk-in	39	Sausage	Reheat	184
Sanitizer	Dishmachine	50	Potato salad	Beer walk-in	40	Steak - med	Final	136
Steak	Meat make unit	41	Ham	Beer walk-in	42	Chicken	Final	180
Pork rib	Meat reach-in	44	Rice	Hot bar	168	Mashed	Prep table	126
Sausage	Meat reach-in	42	Chicken Soup	Steam well	196	Flank Steak -	Final	140
Brisket	Hot hold	180	Collards	Hot bar	171	Spinach salad	Salad bar	43

## 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 water bottle being stored on prep table. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils and linens, unwrapped single-service and single-use articles or other items needing protection can not result. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of hands. CDI: Person in charge discarded employee drink. 0 pts ✓ Spell
- 6 2-301.15 Where to Wash - PF One food employee observed rinsing hands in a prep sink. Food employees shall clean their hands in a handwashing sink, may not clean their hands in a sink used for food preparation or warewashing. CDI: Employee educated on where to wash hands. 0 pts
- 8 5-204.11 Handwashing Sinks-Location and Placement - PF // 6-301.11 Handwashing Cleanser, Availability - PF // 6-301.12 Hand Drying Provision - PF Bar area did not have designated handwashing sink. Using both sinks at bar as dump sinks. A handwashing sink shall be located: to allow convenient use by employees in food preparation, food dispensing, and warewashing areas. A handwashing sink shall be stocked with disposable towels and hand cleanser. CDI: Designated handwashing sink and dump sink at bar. Handwashing sink stocked with paper towels and hand soap.

Person in Charge (Print & Sign): Joel *First* Evans *Last*

*Joel Evans*

Regulatory Authority (Print & Sign): *Christy* *First* Whitley *Last*

*Christy Whitley PERBI*

REHS ID: 2610 - Whitley Christy

Verification Required Date: 07 / 01 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Several salad bar plates, tongs, meat sticks, plates, appetizer plates, metal pans and ,a knife, a couple cutting boards, being stored clean visibly soiled, with food residue and grease build up. Can opener blade with build up. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Interior of icemachine visibly soiled with black/brown build up. In equipment such as ice bins and beverage dispensing nozzles, etc, shall be cleaned at a frequency specified by the manufacturer or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Several foods on salad bar holding above 45F to include: Sliced tomato 48-49F, Roasted peppers 48-50F, Diced ham 45-51, Diced turkey 46-50F, and smoked salmon 49-50F. Foods were being stored on a plate, stacked over ice, with only bottom contacting ice. Recommend using Time as a Public Health Control for foods on salad bar, or switching to containers that can be completely submerged in ice to maintain temperature. Potentially hazardous food shall be held cold at 45F and below. (As of January 1st, 2019 at 41F and below). CDI: Management to use foods during dinner rush and discard. TPHC procedures given to person in charge. •
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Container of gravy at reach-in cooler at cook line without date. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed, sold, or discarded based on time/temperature. If refrigeration is 41F and below, foods shall be held for 7 days, and if 42-45F foods shall be held for 4 days. Day 1 shall count as day of preparation. Date marking should be consistent, and understood by all staff. Use one method to date mark: month-date-year OR day-month-year. CDI: Gravy dated. // 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Container of cooked shrimp with date 6-13-17. Potentially hazardous food shall be discarded after 4-7 days based on temperature. See comment above. CDI: Shrimp discarded. 0 pts
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Dinner menu contains a reminder, but no disclosure. Several meats offered to be cooked to order. If an animal food such as beef, eggs, fish, lamb,milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder. A disclosure shall include: 1- a description of the animal-derived food, 2- identification of the animal-dervied foods by them to a footnote that states that the items are served raw or undercooked. A reminder shall include asterisking the derived foods requiring disclosure to a footnote that states: 1- regarding the safety of these items, written information is available upon request; 2- Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may
- 37 3-307.11 Miscellaneous Sources of Contamination - C Food employee observed filling bucket with ice, that was sitting on the floor. Utilize shelving or cart to store bucket of ice while filling. Food shall be protected from miscellaneous sources of contamination and be stored at least 6 inches above the floor. 0 pts
- 38 2-402.11 Effectiveness-Hair Restraints - C One food employee preparing meat, without hair restraint. Food employees shall wear hair restraints - such as hats, hair coverings or nets that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens; unwrapped single-service and single-use articles. // 2-303.11 Prohibition-Jewelry - C Several employees observed preparing/handling food wearing bands on arms, bracelets, and watch. Except for a plain wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. 0 pts
- 39 3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloths being stored on counters in meat prep room. Once wet, wiping cloths shall be stored completely submerged in an effective sanitizing solution. 0 pts



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Several bowls, plates and metal pans being stored on clean utensil shelving, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. // 4-904.11 Kitchenware and Tableware-Preventing Contamination - C Spoons used at hot hold bar, being stored outside of protection from sneeze guard. Maintain utensils within protection of sneezeguard. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if self-service is provided. 0 pts
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed in drawers holding clean forks and knives to remove dust/debris. Drawer holding clean utensils at prep table with lettuce and other food residue. Drawers next to hot hold cabinet with brown liquid splatter. Exterior of microwaves and handles with slight grease build up. Glass shelving at bar with dust build up. Nonfood-contact surfaces of equipment and utensils shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 52 5-501.113 Covering Receptacles - C Two dumpster doors open during inspection. Two lids damaged to not properly close/afford protection. Replace lids, and maintain doors closed at all times to prevent pest harborage. 0 pts
- 54 6-305.11 Designation-Dressing Areas and Lockers - C Employee miscellaneous items (cell phones and lotion) being stored on prep surfaces. Employee purses being stored on top of deli paper used for appetizers. Lockers or other suitable facilities shall be provided for the orderly storage of employees clothing and other possessions. Designate a cabinet or area for employees items. 0 pts



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