

Food Establishment Inspection Report

Score: 94

Establishment Name: EAST COAST WINGS 128

Establishment ID: 3034012384

Location Address: 2894 REYNOLDA RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 08 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 02 : 15 am pm Time Out: 04 : 35 am pm

Permittee: BWR INVESTMENTS INC.

Total Time: 2 hrs 20 minutes

Telephone: (336) 293-4422

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: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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 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 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 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 type="checkbox"/>	<input checked="" 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	13		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
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	1		<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 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 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				<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			<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:								6



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 Water Supply: Municipal/Community On-Site System
 Permittee: BWR INVESTMENTS INC.
 Telephone: (336) 293-4422

Establishment ID: 3034012384
 Inspection Re-Inspection Date: 07/08/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: brent@eastcoastwings.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	M. Brown 8/14/22	00	rice	make unit 1	41	marinara	hot holding	165
hot water	3 comp sink	155	turkey	reach in 1	38	mac cheese	hot holding	157
quat sani	ppm 3 comp sink	150	steam broc.	reach in 1	38	nacho cheese	hot holding	139
hot water	dish machine	128	roast beef	reach in 1	38	chili	soup well	158
chl sani	ppm dish machine	50	egg	make unit 2	36	buff soup	soup well	158
hot water	bar 3 comp sink	120	tomato	make unit 2	39	rice	walk in cooler	41
lettuce	make unit 2	50	cheese	make unit 2	41	raw shrimp	walk in cooler	41
buffalo dip	make unit 1	40	milk	upright cooler	41	raw burger	grill drawers	39

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Handwashing sink at cook line was blocked by trash can and cardboard at start of inspection. A handwashing sink shall be accessible at all times for handwashing. CDI - Trash can and cardboard moved.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT - Manual cuber/dicer soiled with large amount of food residue. Several utensils with sticker and food residue including: forks, knives, and spoons at expo; 3 metal pans; 2 plastic lids; several glasses at expo. Food-contact surfaces shall be clean to sight and touch. Detail clean dicer before washing in dish machine. CDI - All items taken to warewashing area to be washed, rinsed, and sanitized. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Ice machine shield soiled. Ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. // 4-602.12 Cooking and Baking Equipment - C - Microwave soiled with food residue. The cavities and door seals of microwaves shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT but kept at 0 points for improvement in this area- Cut lettuce in make unit measured 45-50F. TCS foods shall be maintained cold at 41F or below. Cool lettuce to 41F in walk-in cooler after chopping and before placing in make unit. CDI - Education provided on cooling after prep, and lettuce was taken to walk-in cooler.

Lock Text



Person in Charge (Print & Sign): Michael *First* Brown *Last*

Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

Michael Brown
Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4



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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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Container of rice in walk-in cooler dated 6/28, exceeding 7 day date marking disposition. Food held at 41F or below shall be held for a maximum of 7 days, with day 1 being date of prep of oldest ingredient, or of opening package. CDI - Rice voluntarily discarded. // 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Container of hard-boiled eggs not date marked, with date of opening not known by food employees. TCS foods shall be date marked and served or discarded within 7 days. CDI - Eggs voluntarily discarded.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - Observed one dead roach on floor under shelf in dry storage. Remove dead pests to prevent their accumulation and attraction of other pests.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Ice cream scoop stored in soiled portion of ice cream holding equipment. Store ice cream scoops between uses on a clean portion of the food preparation table if equipment is cleaned at a frequency specified under 4-602.11 and 4-702.11; in running water of sufficient velocity to flush particulates to the drain; in a container of water if the water is maintained at a temperature of at least 135F and container is cleaned at a frequency specified under 4-602.11 (D)(7). CDI - Ice cream scoop taken to dish machine area to be cleaned.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace torn gasket in reach-in cooler of large make unit. Remove ice buildup on floor, shelf, and condenser box in walk-in freezer. Equipment shall be maintained in good repair. // 4-202.11 Food-Contact Surfaces-Cleanability - PF - 2 plastic lids melted and cracked. Multiuse food-contact surfaces shall be smooth and free of cracks, pits, inclusions, and other imperfections. CDI - Lids discarded.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT - Detailed cleaning needed of fryers and all equipment under hood, warewashing spray nozzle that is soiled at handle, reach-in cooler of make unit with standing water, external portions of cheese slicer and chip slicer with food residue, containers for utensils with food residue, door gasket of bottle cooler at bar with mold. Nonfood-contact surfaces of equipment shall be maintained free of an accumulation of dust, dirt, food residue, and other debris.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P - Hose at can wash has a spray nozzle attached and atmospheric backflow prevention at the faucets. If spray nozzle is to remain attached at all times, a backflow prevention device rated for continuous pressure is required at the hose bibb. CDI - Spray nozzle removed and person in charge stated all employees will be told to remove spray nozzle after each use.
- 51 6-202.14 Toilet Rooms, Enclosed - C - Door to employee restroom is broken and not self-closing. A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. Person in charge stated that door will be replaced.



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- 52 5-501.113 Covering Receptacles - C - Dumpster door open and one half of lid missing. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors. CDI - Waste management company was called during inspection and will replace dumpster.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Detailed cleaning of floor needed under and behind all hood equipment and dry storage shelving. Physical facilities shall be maintained clean.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - Employee's cell phone stored on shelf next to microwave. Employee's personal items shall be stored so as not to contaminate equipment and food for the establishment by using designated areas such as lockers.

✓
Spell



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