## Food Establishment Inspection Report

Establishment Name: EAST COAST WINGS								
Location Address: 5014 PET	ERS CREEK PARKWAY							
City: WINSTON SALEM	State: North Carolina							
Zip: 27127 Co	ounty: 34 Forsyth							
Permittee: BWR ENTERPRI	SES INC							
<b>Telephone:</b> (336) 784-6700								
⊗ Inspection	○ Re-Inspection							
Wastewater System:								
Municipal/Community	On-Site System							
Water Supply:								
Municipal/Community	On-Site Supply							

Date: 05/23/2023	_Status Code: A
Time In: 11:10 AM	_Time Out: _ 1:25 PM
Category#: IV	
FDA Establishment Type:	Full-Service Restaurant
No. of Risk Factor/Interve	ention Violations: 3
No. of Repeat Risk Factor/	Intervention Violations: 0

Good Retail Practices

Establishment ID: 3034011624

Score: 97

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	Ris	k fa	cto	rs: (	e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing foo Interventions: Control measures to prevent foodborne illness	db	orne	illi		S	
Compliance Status						OUT	Г	CDI	R	۷R	
		ervis			.2652	_					
	Ė	Г	Г		PIC Present, demonstrates knowledge, &	Τ.	Г	T.			Г
1		оит	_	Н	performs duties	1		0			
2	X	оит	N/A		Certified Food Protection Manager	1		0			
E	np	loye	e H	ealt		_					_
3		оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	OUT		Ш	Proper use of reporting, restriction & exclusion	3	1.5	0			
5	L	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic	Practices .2652, .2653	L		1			
_	<u> </u>	OUT	-	Н	Proper eating, tasting, drinking or tobacco use	1	0.5	_			
7		OUT	_	Ц	No discharge from eyes, nose, and mouth	1	0.5	0			
_	_	_	_	Conf	tamination by Hands .2652, .2653, .2655, .265	_		1.			
8	IN	<b>⊘</b> (T		Н	Hands clean & properly washed	4	2	X	X		
9		оит		N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	×	OUT	N/A		Handwashing sinks supplied & accessible	2	1	0			
A	g	ove	d S	our	ce .2653, .2655						
11	Ж	OUT			Food obtained from approved source	2	1	0			
	_	OUT	_	<b>1</b> 00€	Food received at proper temperature	2	1	0			
13	X	OUT			Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	<b>•</b> X∕•	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pı	ote	ectio	n fi	rom	Contamination .2653, .2654						
15	IN	о <b>х</b> (т	N/A	N/O	Food separated & protected	3	1.5	X	Х		
16	×	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Po	ote	ntial	ly F	łaza	rdous Food Time/Temperature .2653						
	-	_	_	-	Proper cooking time & temperatures	3	1.5	-			
		оит				3	1.5	-			
	-	OUT	_	-		3	1.5	-			
	-	OUT	_	_	Proper hot holding temperatures	3	1.5	-			
	—	<b>ολ</b> (τ	_	-	Proper cold holding temperatures	3	1.5	-	X		
_	-	оит			Proper date marking & disposition Time as a Public Health Control; procedures &						
				Ш	records	3	1.5	0			
	$\overline{}$				Consumer advisory provided for raw/	Т					
	L	оит	L_	Ш	Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Hi	gh	ly S	usc	epti	ble Populations .2653						
26	IN	оит	ŊΆ		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
		nica			.2653, .2657						
		OUT			Food additives: approved & properly used	1	0.5	-			
28	X	оит	N/A		Toxic substances properly identified stored & used	2	1	0			
	Г				ith Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process,	Т					
29	IN	оит	ŊXĄ		reduced oxygen packaging criteria or HACCP plan	2	1	0			

	G	ood	Reta	ail Pı	ractices: Preventative measures to control the addition of pa	tho	gens	, cł	nemic	als,	
					and physical objects into foods.						
					Status		OUT	Γ	CDI	R	VR
Sa	ife	Food	d an	d Wa	,,						
-		OUT	1 <b>)X</b> A		Pasteurized eggs used where required	1	0.5	0			
31	Ж	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	<b>)X</b> A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	nper	atur	e Control .2653, .2654						
33	IN	о <b>)</b> (т			Proper cooling methods used; adequate equipment for temperature control	1	0%	0			Х
	٠,	OUT	_	$\rightarrow$	Plant food properly cooked for hot holding	1	0.5	0			
	•	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	OUT		Ш	Thermometers provided & accurate	1	0.5	0			
Fo	ood	Ider	ntific	atio							
37	X	OUT			Food properly labeled: original container	2	1	0			
Pı	eve	entio	n of	Foc	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	×	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	OUT			Personal cleanliness	1	0.5	0			
i—	<i>,</i> ,	OUT		Ш	Wiping cloths: properly used & stored	1	0.5	0			
42	×	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	оре	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
Ut	tens	sils a	and	Equi	ipment .2653, .2654, .2663						
47	IN	<b>о)∕(</b> т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	ð%5	0		х	
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о <b>Х</b> (т			Non-food contact surfaces clean	1	0,5	0		X	
Pi	nys	ical	Faci	lities	.2654, .2655, .2656						
-		OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
-	-	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	M	OUT		$\vdash \vdash$	Sewage & wastewater properly disposed	2	1	0			
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54		OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	١.,			
55	IN	о)(т		$\vdash$	Physical facilities installed, maintained & clean	1	0.5	X		H	
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0		L	
					TOTAL DEDUCTIONS:	3					
				_ :	ronmental Health Section • Food Protection						





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011624 Establishment Name: EAST COAST WINGS Location Address: 5014 PETERS CREEK PARKWAY Date: 05/23/2023 X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27127 Water sample taken? Yes X No Category #: IV Email 1:brent@eastcoastwings.com Water Supply: Municipal/Community On-Site System Permittee: BWR ENTERPRISES INC Email 2: Telephone: (336) 784-6700 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Location Temp 38 197 Lettuce Cooling Chicken Wing Final 202 Chicken Breast Final 193 Chicken Tender Final 156 Hot Hold Chicken Nugget 190 Burger Final 166 Beer Cheese Hot Well 157 Mac and Cheese Hot Well 184 Marinara Sauce Hot Well 146 Hot Hold French Frv 189 Green Pepper Final 134 Hot Water Prep Sink 155 Sweet Potato Fries Reheat 158 Tater Tot Reheat 50 Chlorine Sanitizer Dish Machine 121 Dish Machine Hot Water 100 Chlorine Sanitizer Bucket 37 Ambient Walkin 39 Diced Tomato Walkin 40 Walkin Pico Gallo 51 Cooling Lettuce Stock Uppett First Last Person in Charge (Print & Sign): Joseph **Tippet** Last

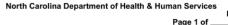
Regulatory Authority (Print & Sign): Ebonie Wilborn REHS ID:3122 - Wilborn, Ebonie

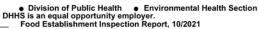
Verification Required Date: 06/02/2023

Authorize final report to be received via Email:



REHS Contact Phone Number:









## Comment Addendum to Inspection Report

Establishment Name: EAST COAST WINGS Establishment ID: 3034011624

Date: 05/23/2023 Time In: 11:10 AM Time Out: 1:25 PM

Certifications							
Certificate #	Туре	Issue Date	Expiration Date				
	Food Service	08/28/2019	08/28/2024				
	servations and Co	rrective Actions	33,20,20				
	Ob	Certificate # Type Food Service  Observations and Cor	Certificate # Type Issue Date				

- 8 2-301.14 When to Wash (P) Employee turned faucet off with bare hands after washing. Food employees must wash hands after engaging in activities that contaminate the hands. CDI Education, rewashed properly.
- 15 3-302.11 Packaged and Unpackaged Food Separation, Packaging, and Segregation (P) Inside low reach-in freezer an open box of raw philly meat was stored above portioned vegetables Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Person in charge switched philly meat and vegetables.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Grill drawer cooler items measured above 41F: Pico (45F), cut tomatoes (45F), Mozzarella cheese (47F). Maintain foods at 41F or below. CDI Person in charge will use items through lunch on time then discard.
- 33 3-501.15 Cooling Methods (Pf) Lettuce was placed into deep container with water. Lettuce in large bus tubs had lids preventing the release of heat. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI Ice was added to the lettuce containers.
  4-301.11 Cooling, Heating, and Holding Capacities Equipment (Pf) Grill drawer cooler holding items between 45F-47F. Low reach-in cooler had an ambient temperature of 42F and 45F when measured again. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Inspector will return by 6/2 to verify units are operating properly.
- 47 4-501.11 Good Repair and Proper Adjustment-Equipment (C) REPEAT Crack present in the rinse sink at dishwasher, meat sink is separated in top corner and veggie sink is cracked in lower corner. (person in charge tried to repair cracks, not holding, has a contractor coming out soon) A few end cap missing from shelves inside walk-in cooler and dry stock. Upright freezer has a torn gasket on middle door. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Clean shelves inside walk-in cooler. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Clean floor under equipment. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
  - 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Repair hole in wall beside meat prep sink. Replace/repair hole in ceiling tile next to mop sink. Remove/replace peeling caulk along the hood. Repair minor damage behind walk-in doors. Floors, walls, and ceilings including the attachments shall be maintained in good repair.