

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: EAST COAST WINGS NC124

Establishment ID: 3034012700

Location Address: 6340 CLEMMONS POINT DR.

Inspection  Re-Inspection

City: CLEMMONS

State: NC

Date: 09 / 22 / 2020 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 11 : 25  am  pm Time Out: 02 : 50  am  pm

Permittee: WINGS OVER CLEMMONS, INC.

Total Time: 3 hrs 25 minutes

Telephone: (336) 778-9005

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 5

Water Supply:  Municipal/Community  On-Site Supply

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	N/O	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	<input checked="" type="checkbox"/>	<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	
<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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	3	13	<input checked="" type="checkbox"/>	<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	
<b>Consumer Advisory</b> .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<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	N/O	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/>	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	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	
<b>Utensils and Equipment</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	<input checked="" type="checkbox"/>	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
<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	<input checked="" type="checkbox"/>	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					<b>3.5</b>			



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 Water Supply:  Municipal/Community  On-Site System  
 Permittee: WINGS OVER CLEMMONS, INC.  
 Telephone: (336) 778-9005

Establishment ID: 3034012700  
 Inspection  Re-Inspection Date: 09/22/2020  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: greg@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
beer cheese	steam unit	138	green pepper	ref. drawer, 11:25 am	100			
corn salsa	ref. drawer	41	green pepper	ice bath, 12:35	64			
slaw	prep cooler (base)	41	quat sani	3 comp sink (ppm)	150			
lettuce	prep cooler (top)	40	quat sani	towel bucket (ppm)	200			
shrimp	sm. prep cooler	34	Cl sani	dish machine (ppm)	100			
rice	walk-in cooler	38	hot water	prep sink	138			
lettuce	walk-in cooler	40						
chx wing	FINAL COOK	195	ServSafe	Roderick Tindal 8/29/22	00			

## 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.

- 2 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF Employee unable to name 5 reportable illnesses and symptoms. The person in charge shall ensure that food employees and conditional employees are informed of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. CDI - manager produced a copy of employee health agreement and agreed to post in kitchen; REHS reviewed illnesses and symptoms with employee.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Bottled drink on shelf below prep table. Employee drink on same shelf as clean utensils. An employee shall...drink only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single single-service articles; or other items needing protection cannot result. A food employee may drink from a closed beverage container if the container is handled to prevent the contamination of: the employees' hands; the container; and exposed food, clean equipment, unwrapped single service articles. CDI - bottled drink discarded; discussion about storage of drinks.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Boxed raw chicken stacked adjacent to shelving unit in walk-in cooler - bagged romaine lettuce was contacting the exterior of the box of raw chicken. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from raw ready to eat food such as fruits and vegetables. CDI - foods rearranged to extent possible during inspection; discussion about installing stainless steel splashguard/divider between stacked chicken boxes and shelving unit.

Lock Text

Person in Charge (Print & Sign): Greg First Ballas Last  
 Regulatory Authority (Print & Sign): Aubrie First Welch Last

  
Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 3 3 6 ) 8 3 0 - 4 4 6 0



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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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Tomato dicer, potato slicer had some food debris present. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI - items placed at 3-comp sink for re-washing.
- \*REMINDER: items in contact with potentially hazardous foods that are in continuous use throughout the day, such as cutting boards, knives, tongs, etc. must be washed, rinsed, and sanitized a minimum of once every 4 hours.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Opened container of hardboiled eggs were not dated. Philly rolls removed from freezer were dated 8/31. Ready, to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. When foods are removed from freezer for thawing, put thaw date on the food. CDI - eggs were voluntarily discarded; philly rolls had been removed from freezer this morning and were dated appropriately.
- 31 3-501.15 Cooling Methods - PF Sautéed onions and peppers prepped this morning were 95-100F in refrigerated drawer. Prep coolers are not designed to rapidly chill potentially hazardous foods. Cooling shall be accomplished in accordance with the time and temp criteria (135 to 70F in max of 2 hrs, 70F to 41F in a max of 4 hrs) by using 1 or more of the following methods: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI - peppers and onions were prepped at approx 11:00am; they were placed in an ice bath and by 12:35, green peppers were 41-64F, onions were 40-55F. REHS provided cooling handout.
- 38 2-304.11 Clean Condition-Outer Clothing - C Employee wore apron while taking out trash. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles. CDI - manager spoke to employee, apron was changed.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Several towels with food debris on cutting boards. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at the specified concentration.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Tongs sitting in a container of water by chicken area. Knife stored in crevice at prep cooler, with food debris present. During pauses in food prep or dispensing, food prep and dispensing utensils shall be stored: in the food with their handles above the top of the food container; on a clean portion of the food prep table or cooking equipment only if cleaned and sanitized at the specified frequency (at least once every 4 hours for utensils in continuous use); in running water of sufficient velocity to flush particulates to the drain if used with moist foods; in a container of water if the water is maintained at a temp of at least 135F and the container is cleaned at least 24 hrs or more often if necessary.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Potato slicer reassembled wet. 1 plastic container and 1 metal bowl stacked tightly were still wet. Observed employee dry a container with a towel. After cleaning and sanitizing, allow dishes to air dry.  
4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Gray bins used to store lids and misc. utensils had minor amount of food debris in the bins. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.



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Spell

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Cooler at bar had ambient air temp of 44F - no potentially hazardous foods were stored in this unit. Please adjust to hold foods at 41F. Equipment shall be maintained in a state of repair and condition that meets Food Code.
- 46 4-301.13 Drainboards - C Some soiled plastic containers on floor by 3 comp sink. Drainboards, utensil racks, or tables large enough to accomodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing. (Note: per manager, there is a cart designated for this purpose, but it has not been assembled yet).
- 52 5-501.113 Covering Receptacles - C Doors on both dumpster units in shared dumpster area were open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.



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✓  
Spell

