

Food Establishment Inspection Report

Score: 96.5

Establishment Name: COACHS OF WINSTON SALEM

Establishment ID: 3034012754

Location Address: 4926 COUNTRY CLUB ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09/13/2021

Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 10:45 AM

Time Out: 1:40 PM

Permittee: COACHS OF WINSTON SALEM INC.

Total Time: 2 hrs 55 min

Telephone: _____

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			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"/>	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			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"/>			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.3	0			46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input checked="" type="checkbox"/>	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.3	0			
Potentially Hazardous Food Time/Temperature .2653										Plumbing .2654, .2655, .2656										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>			
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1.3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0			
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0			51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.3	0			
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>		52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.3	0			
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0			53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0.3	<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			54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.3	0			
Consumer Advisory .2653										Total Deductions: 3.5										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input checked="" type="checkbox"/>	0	<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													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of _____

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Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: COACHS OF WINSTON SALEM INC.

Telephone: _____

Establishment ID: 3034012754

☒ Inspection ☐ Re-Inspection Date: 09/13/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: WARRENGROUP.PW@GMAIL.COM

Email 2: _____

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
ServSafe	Wesley Green 4/22/23	0.0	grits	hot holding in steam unit	156.0			
hot water	3 comp sink	140.0	mashed potatoes	hot holding in steam unit	156.0			
dishmachine	chlorine sanitizer (ppm)	100.0	chili	walk in cooler	37.0			
shrimp	icebath	39.0	sliced tomatoes	walk in cooler	40.0			
catfish	icebath	40.0	shredded cheese	walk in cooler	41.0			
wings	2 door reach in cooler	41.0	sausage	walk in cooler	39.0			
pasta	2 door reach in cooler	39.0	coleslaw	walk in cooler	39.0			
baked beans, gravy, & mac n cheese	2 door reach in cooler 42F-44F	44.0	sliced tomatoes	server make unit	39.0			
sliced tomatoes	main make unit 41F-54F	54.0	boiled eggs	server make unit	41.0			
diced tomatoes	main make unit	39.0	shredded cheese	server make unit	40.0			
ham	main make unit (41F-45F)	45.0	hot dogs	bottom of main make unit	36.0			
turkey	main make unit (41F-45F)	45.0	ham	bottom of main make unit	37.0			
air temperature	main make unit	28.8	turkey	bottom of main make unit	39.0			
ground beef patty	raw meat make unit (40F-43F)	43.0	grilled chicken	final cook	186.0			
chicken breast	raw meat make unit	40.0						
shrimp	raw meat make unit	40.0						
air temp	raw meat make unit	39.8						
chili	reheating in warmer cabinet @11:12pm	54.0						
chili	reheating in warmer cabinet @12pm	92.0						
grits	reheating in steam unit @10:50	124.0						

Person in Charge (Print & Sign): Wesley *First* Green *Last*

Regulatory Authority (Print & Sign): Jackie *First* Martinez *Last*

REHS ID: 3003 - Martinez, Jackie

Verification Required Date: 09/23/2021

REHS Contact Phone Number: (336) 703-3137



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Page 1 of _____

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• Food Protection Program



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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.

- 18 3-501.14 Cooling - P- 3 small, tightly covered portions of baked beans, gravy, and mac & cheese were cooled overnight in make unit an measured between 42F-44F. Cooked food shall be cooled quickly within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI- Items were voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- In make unit the top portion of the containers containing the sliced tomatoes, turkey, and ham measured above 41F as noted in temperature log. In the meat make unit top layer of raw ground beef patties measured at 43F. Items were overstacked. Maintain TCS foods in cold holding at 41F or less. CDI-Employee discarded top portion of tomatoes in make unit. Top portion of ham, turkey, and ground beef patties stored in bottom of make unit to cool down.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P- Multiple chlorine sanitizer buckets used to wipe-down food contact surfaces measured above 200ppm. Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations. CDI- Employee educated on proper chlorine sanitizer concentrations. All santizer buckets were remixed to measure 50 ppm.
7-201.11 Separation-Storage - P- Chlorine sanitizer buckets stored on meat prep table, vegetable prep table, and at bar station next to cleaned cups. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Employee educated on proper storage of chemicals. Buckets were relocated appropriately.
- 31 3-501.15 Cooling Methods - PF- Shrimp and catfish were stored in improperly prepared ice bath. 3 small portions of baked beans, gravy, and mac and cheese were left cooling tightly covered in bottom of make unit. Use methods to quickly cool foods such as open/vented shallow pan, ice water baths, active stirring, metal pans, and rapidly cooling equipment. CDI- Employee educated on cooling methods. Water added to ice bath for shrimp and catfish. Improperly cooled items in bottom make unit were discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Main make unit is being balanced with cardboard piece on left bottom side. Maintain in equipment in good repair and proper adjustment.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF- No test strips/test kit available to test dishmachine chlorine sanitizer. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. VERIFICATION REQUIRED by 9/23/21 that test strips or test kit has been obtained for dishmachine. Contact information provided.
- 49 5-203.14 Backflow Prevention Device, When Required - P- Spray nozzle attached to hose at mopsink with no backflow prevention device rated for continuous pressure. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. CDI- Spray hose removed.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Seal gaping hole inside right most cabinet at bar where pipe lines penetrate through the wall. Floors, walls, and ceiling shall be in good repair, smooth, and easily cleanable.

Continue working on items on transitional addendum