

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: EAST COAST WINGS

Establishment ID: 3034011429

Location Address: 4880 COUNTRY CLUB RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 09 / 2020 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 10 : 00 ☒ am ☐ pm Time Out: 01 : 00 ☒ am ☐ pm

Permittee: ATHENIAN FOOD CONCEPTS, INC.

Total Time: 3 hrs 0 minutes

Telephone: (336) 659-9992

Category #: III

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: 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
<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 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	
<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 type="checkbox"/>	<input checked="" 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	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 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	13	0	
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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	0	
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 type="checkbox"/>	<input checked="" 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	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	13	0	
38	<input type="checkbox"/>	<input checked="" 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	
<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 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	
<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	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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" 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	0	
Total Deductions: <u>7.5</u>										



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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County: 34 Forsyth Zip: 27104

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☒ Inspection ☐ Re-Inspection Date: 09/09/2020

Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

Email 2:

Email 3:

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item lettuce	Location walk-in cooler	Temp 40	Item boiled egg	Location make-unit	Temp 40	Item marinara	Location reheat	Temp 170
beer cheese	walk-in cooler	38	hot water	3-compartment sink	140	mac and	reheat	175
buffalo dip	walk-in cooler	40	chlorine (ppm)	dish machine	50			
roast beef	walk-in cooler	40	quat (ppm)	3-comp dispenser	200			
chicken wing	walk-in cooler 2	44	buffalo dip	reheat	199			
roast beef	walk-in cooler 2	39	beer cheese	reheat	185			
rice	upright cooler	38	soup	reheat	180			
raw shrimp	small make-unit	38	ServSafe	Steve Kontos 9-24-21	0			

## 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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF - Employee handled chips with bare hands. Employees must not handle ready-to-eat foods with their bare hands. CDI - Chips discarded.
- 8 6-301.12 Hand Drying Provision - PF - Paper towels out at bar handsink. All handwashing sinks shall be equipped with paper towels for employee hand washing. CDI - Manager refilled dispenser. 0 pts.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Ice machine has visible buildup on shield. Ice machines shall be cleaned at a frequency necessary to maintain them clean or as specified by the manufacturer. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 3 pans found with food residue on them. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Pans rewashed.

Lock  
Text



Person in Charge (Print & Sign): Steve Kontos

Regulatory Authority (Print & Sign): Andrew Lee

*Steve Kontos*  
*Andrew Lee*

REHS ID: 2544 - Lee, Andrew

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3128



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- 16 3-401.14 Non-Continuous Cooking of Raw Animal Foods (P, PF) - Establishment had par cooked wings in walk-in cooler. Establishment has no written procedures for par cooking chicken wings. Written procedure must have how product is initially cooked, where and how it is cooled down within the proper cooling parameters, and that it is cooked to at least 165F in the the last cooking step. CDI - Manager wrote written procedures down during inspection. 0 pts.
- 18 3-501.14 Cooling - P - Par-cooked chicken wings measured 42-44F in walk-in cooler and were cooling since last night. PH foods shall cool from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Manager educated on cooling parameters.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat - Boiled eggs in brine had been opened and was not date marked and it had been more than 7 days since opening. PH ready-to-eat foods shall be date marked after opening or preparation if held for longer than 24 hours. The food shall be held no longer than 7 days under refrigeration after opening, with day 1 being date of opening. CDI - Eggs discarded.
- 26 7-102.11 Common Name-Working Containers - PF - Bottles of windex and bleach were not labelled. All toxic chemical bottles shall be labelled. CDI - Labels placed on bottles. // 7-207.11 Restriction and Storage-Medicines - P,PF - Bottle of allergy medicine on shelf above onions and disposable cups. Medicines shall be stored segregated from food or single-service articles. CDI - Medicine discarded. 0 pts.
- 31 3-501.15 Cooling Methods - PF - Chicken wings cooled in deep plastic container and wings measured 42-44F and had been cooling since last night. PH foods shall be cooled using methods such as using shallow pans, cooling in smaller portions, etc. Cooling methods must be able to achieve cooling parameters. CDI - Manager educated on cooling methods.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Repeat - Employee drink on shelf above dry storage goods. Employee foods stored in alcohol cooler at bar above bottles of alcohol. Employee drinks and food must be stored where they cannot contaminate food for restaurant.
- 38 2-303.11 Prohibition-Jewelry - C - At least 4 employees wearing watches and bracelets on while preparing food. Food employees shall not have jewelry on their hands or wrists, with the exception of a plain band ring. // 2-402.11 Effectiveness-Hair Restraints - C - 2 employees cutting produce at start of inspection with no hair restraints. 1 employee at grill had no hair restraint. 1 employee cutting lemons with no hair restraint. All employees that prepare food shall wear hair restraints such as a cap or hair net.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Torn gasket present on upright cooler door. Rusty shelves present in walk-in cooler and in upright cooler. Hood caulking between panels is worn and needs to be resealed with heat resistant caulk. All 3 sink drain stoppers are not functioning at 3-compartment sink. Grill knobs missing. Equipment shall be maintained in good repair. Repair/replace listed equipment. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Light shield for heat lamp has grease buildup. Shelves throughout have dust and grease accumulation. Supports for equipment in cooking area have heavy grease buildup. Support of dirty side of dish machine drainboard has heavy grease/soil buildup. Gaskets of most refrigeration units have mold buildup and need cleaning. Shelf above ice cream freezer needs additional cleaning. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Buildup on walls behind 3-compartment sink and dish machine. Food splatter on ceiling tiles in warewashing are prep areas. Grease buildup on FRP walls near old pass through window. Mop sink ceiling and tile walls have mold and soil buildup. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean.  
//  
6-201.11 Floors, Walls and Ceilings-Cleanability - C - 3-compartment sink and handsink near ice cream freezer both need to be recaulked to the wall. Ceiling tile grid is rusted in several spots throughout kitchen. Floors, walls and ceilings shall be easily cleanable. Repaint ceiling tile grid where needed.
- 54 6-305.11 Designation-Dressing Areas and Lockers - C - Employee purse stored on clean drainboard at bar. Employee personal items must not be stored where they can contaminate clean utensils. 0 pts.



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✓  
Spell



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✓  
Spell

