

Food Establishment Inspection Report

Score: 95

Establishment Name: EAST COAST WINGS

Establishment ID: 3034011429

Location Address: 4880 COUNTRY CLUB RD

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: ATHENIAN FOOD CONCEPTS, INC.

Telephone: (336) 659-9992

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 04/12/2024 Status Code: A

Time In: 10:55 AM Time Out: 1:10 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
In-use utensils: properly stored		1	<input checked="" type="checkbox"/>	0	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	<input checked="" type="checkbox"/>	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Single-use & single-service articles: properly stored & used		1	<input checked="" type="checkbox"/>	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	1	<input checked="" type="checkbox"/>	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27104
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: ATHENIAN FOOD CONCEPTS, INC.
 Telephone: (336) 659-9992

Establishment ID: 3034011429
 Inspection Re-Inspection Date: 04/12/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: III
 Email 1: sgk@eastcoastwings.com
 Email 2: countryclub.nc@eastcoastwings.com
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot water/3 comp sink	153	blue cheese dressing/3 door cooler	41		
quat sanitizer/3 comp sink	200	sliced tomatoes/walk in cooler	39		
hot water/dish machine	128	sour cream/walk in cooler	39		
chlorine sanitizer/dish machine	0	beer cheese/raw walk in cooler	41		
chlorine sanitizer/dish machine adjusted	50				
quat sanitizer/wiping cloth bucket	400				
grilled chicken/final cook temp	196				
chicken wings/final cook temp	205				
mac and cheese/grill steam well	147				
nacho cheese/server steam well	164				
beer cheese/server steam well	189				
marinara/server steam well	193				
grilled onions/drawer cooler	40				
shrimp/breading make unit	40				
sliced tomatoes/make unit	38				
pico de gallo/make unit	39				
cut lettuce/make unit	40				
chicken salad/make unit reach in cooler	41				
diced tomatoes/make unit reach in cooler	38				
buffalo chicken dip/1 door upright cooler	40				

First
 Person in Charge (Print & Sign): Ashley
First
 Regulatory Authority (Print & Sign): Lauren

Last
 Hughes
Last
 Pleasants

Ashley

Lauren

REHS ID: 2809 - Pleasants, Lauren
 REHS Contact Phone Number: (336) 703-3144

Verification Dates: Priority:

Priority Foundation: Core:

Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: EAST COAST WINGS

Establishment ID: 3034011429

Date: 04/12/2024 **Time In:** 10:55 AM **Time Out:** 1:10 PM

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.

- 10 6-301.12 Hand Drying Provision (Pf) - No paper towels in the dispenser at the handwashing sink in the dish area. Each handwashing sink shall be provided with paper towels or an approved hand-drying device. CDI- Paper towel dispenser refilled.

- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) - The chlorine sanitizer measured 0 ppm in the dish machine. The data plate informed that a reading of at least 50 ppm is required. Chlorine sanitizer shall measure 50-200 ppm. CDI- Hose and bucket were adjusted and it measured 50 ppm on the next wash cycle.

4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- Two ladles, one spatula, and a container of utensils were soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at the dish machine to be cleaned.

4-602.12 Cooking and Baking Equipment (C) - Cleaning needed in the microwave in the server area. Microwave cavities and door seals shall be cleaned per manufacturer instructions at least every 24 hours.

- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) - Tongs and spoons for wings were stored in a container of water that measured 126F. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water, or in running water which quickly moves food particles to the drain. Recommend using a clean container and changing them out at the required frequency of 4 hours or less.

- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - Clean utensils were stored in 2 soiled containers. Store cleaned and sanitized utensils in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor.

- 45 4-904.11 Kitchenware and Tableware - Preventing Contamination (C) - Cups were stacked at server station without any protection of the lip-contact surfaces, and there was visible soda splash on the cups. Display and handle single-use and single-service articles to prevent contamination.

- 47 4-501.12 Cutting Surfaces (C) REPEAT- Most cutting boards in establishment were scored and are no longer smooth and easily cleanable. Replace or resurface cutting boards.

4-501.11 Good Repair and Proper Adjustment - Equipment (C) The following equipment is rusted and needs repainting with food grade paint, or replacement: lower shelf of expo table, clean dish shelving, right side shelf in the walk in cooler, legs of drying table at the warewashing sanitize-side drainboard. A new ice machine lid has been ordered. Maintain equipment in good repair.

4-202.11 Food-Contact Surfaces - Cleanability (Pf)- Two fryer screens damaged and frayed. Two silicone spatulas cracked and damaged. Multiuse food-contact surfaces shall be free of cracks, pits, imperfections, and shall be easily cleanable. CDI- Utensils were voluntarily discarded.

- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT- Cleaning needed on most equipment: ice machine filter, dry storage shelves, fan in the dish pit, doors and gaskets of the make unit reach in portion, lids and ledges of both make units, drawer coolers, hinges and shelf of 1 door upright cooler, between all fryers, grill, and equipment in the grill area, the top of the Salamander under the hood, and bread rack. General detail cleaning throughout kitchen on nonfood contact surfaces. Maintain nonfood contact surfaces free of dust, dirt, food residue, and debris.

- 51 5-205.15 (B) Maintain a plumbing system in good repair. - Repair the mixer at the 3 compartment sink that is leaking. Maintain plumbing in good repair.

- 53 6-501.18 Cleaning of Plumbing Fixtures. (C)- Cleaning needed on the underside of the urinal in the men's restroom. Maintain plumbing fixtures clean.

- 54 5-502.11 Frequency - Removal-C- A few pieces of equipment are no longer being used in establishment and are in the storage room by the dumpster and also in the dumpster enclosure. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. Have old equipment and materials removed from dumpster area.

5-501.113 Covering Receptacles (C)- The dumpster door was open. Maintain waste receptacles closed with tight-fitting lids and doors.

- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) REPEAT- Grout between floor tiles worn in dish washing area. Ceiling grid

rusted in warewashing room. Ceiling tiles stained/damaged in several areas in kitchen. Replace corner FRP and broken base tile to the left of the 1 door cooler and right of the 3 compartment sink. Seal pipe penetrations into the ceiling at the soda area and above the dish machine. Physical facilities shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT- Floor and wall cleaning needed at hood equipment, 3 compartment sink, dish machine, in the can wash/hot water heater room. Wall cleaning needed behind the ice machine. General perimeter floor cleaning needed throughout, especially in the grill area. Ceiling cleaning needed in kitchen and server area. Maintain physical facilities clean.