

Food Establishment Inspection Report

Score: 91

Establishment Name: FIREBIRDS WOOD FIRED GRILL

Establishment ID: 3034011842

Location Address: 1215 CREEKSHIRE WAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 20 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 11 : 30 ^{am} _{pm} Time Out: 04 : 00 ^{am} _{pm}

Permittee: FIREBIRDS OF WINSTON SALEM LLC

Total Time: 4 hrs 30 minutes

Telephone: (336) 659-3973

Category #: IV

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: 4

No. of Repeat Risk Factor/Intervention Violations: 1

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	NO	Compliance Status	OUT	CDI
Supervision .2652						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
Good Hygienic Practices .2652, .2653						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2
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
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	<input checked="" type="checkbox"/>	13
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<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
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1
Consumer Advisory .2653						
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1
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

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	NO	Compliance Status	OUT	CDI
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
Food Temperature Control .2653, .2654						
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
Food Identification .2653						
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1
Prevention of Food Contamination .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
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03
Proper Use of Utensils .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03
Utensils and Equipment .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	<input checked="" type="checkbox"/>	1
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>
Total Deductions:						9



Comment Addendum to Food Establishment Inspection Report

Establishment Name: FIREBIRDS WOOD FIRED GRILL
 Location Address: 1215 CREEKSHIRE WAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: FIREBIRDS OF WINSTON SALEM LLC
 Telephone: (336) 659-3973

Establishment ID: 3034011842
 Inspection Re-Inspection Date: 06/20/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Serv Safe	K. Dockery 3/4/21	00	turkey	Expo make unit		barley	cooling 15 mins later	44
Hot water	3 compartment sink	127	ham	Expo make unit	54	cook pepper	make unit	41
Quat (ppm)	3 compartment sink	300	tomatoes	saute make unit	42	spinach	salad make unit	41
Hot water	bar 3 comp sink	129	jack sauce	steam well	173	chicken	final cook	167
Quat (ppm)	bar 3 comp sink	200	beef stew	steam well	183	hamburger	final cook	174
Hot water	dish machine	161	pico	app station	35	steak	upright	44
shrimp	lowboy	41	lobster queso	app station	37	roast	walk-in	43
mushrooms	lowboy	43	barley	cooling	49	chicken	walk-in	41

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT- Raw beef stored over cooked chicken in walk-in cooler. Raw seafood stored above cooked ribs in lowboy. Food shall be separated by species and final cooking temperatures to prevent cross-contamination. CDI: Raw beef was moved below the cooked chicken and cooked ribs were removed from underneath raw seafood. 3pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT- The following food contact surfaces of equipment were observed visibly after cleaning: Push plate of meat slicer, 1 scoop, lettuce chopper, lettuce washer, and vegetable dicer. Ensure employee's are thoroughly scrubbing equipment to remove buildup and food residue. Food contact surfaces shall be cleaned to sight and touch. CDI: All equipment was taken to 3 compartment sink to be re-washed, rinsed, and sanitized. 1.5pts
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Real butter stored in container on racks above grill measured 108F. Potentially hazardous food stored hot shall be held at 135F and above. CDI: Butter was reheated to 184F and placed on grill for hot holding. 0pts /

Lock Text



Person in Charge (Print & Sign): Gary *First* Davis *Last*

Regulatory Authority (Print & Sign): Shaneria *First* Sanders *Last*

[Handwritten Signature]
[Handwritten Signature] REHS1

REHS ID: 2683 - Shaneria Sanders

Verification Required Date: 06 / 30 / 2018

REHS Contact Phone Number: (336) 703 - 3144



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: FIREBIRDS WOOD FIRED GRILL

Establishment ID: 3034011842

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.



- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Tomatoes and turkey stored in Expo make unit measured 52-54F. Potentially hazardous food stored in cold holding shall be held at 45F and below (41 and below in 2019!). Per person in charge tomatoes and turkey were prepared less than 4 hours prior. Tomatoes and turkey were placed in walk-in cooler to chill. 0pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Multiple seasoning shakers observed unlabeled. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. 0pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- A container of simple syrup and a box of butter observed stored on the floor of beer walk-in cooler. Food shall be stored at least 6 inches from the ground. CDI: Food were removed from the ground and stored on shelving racks. 0pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: The following equipment needs repair: Push plate to meat slicer is heavily eroded/Shelving inside walk-in cooler, shelving on dry storage, clean utensil shelving are rusting and loosing finish/Push plate to lettuce chooper has deep cuts throughout pad/Gaskets to lowboy and reach-in are torn/ Door to sauté make unit is strongly dented/ Repair. Equipment shall be kept in good repair. 2pts
- 47 4-602.13 Nonfood Contact Surfaces - C- Detail cleaning is needed on gaskets to walk-in cooler door and bread shelving above prep table. Nonfood contact surfaces shall be maintained clean. 0pts
- 49 5-203.14 Backflow Prevention Device, When Required - P- Backflow prevention device is needed on the waterline at water machine. Verification Required by 6/30/18 Contact Shaneria Sanders at sandersq@forysth.cc or at 336-703-3144 for verification of installed backflow device. 1pt
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - REPEAT- Baseboard tiles are pulling from the wall behind firewood grill Seal tiles to wall./ Grout wearing thin between floor tiles throughout the kitchen and dish machine area./ Repair damaged floor and baseboard tiling in the kitchen and dish machine area./ Floors, walls, and ceilings, shall be smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C- Strip and recaulk moldy caulk at hand sinks, prep sinks, and 3 compartment sink throughout establishment. Floors, walls, and ceiling shall be maintained clean. 1pt



Comment Addendum to Food Establishment Inspection Report

Establishment Name: FIREBIRDS WOOD FIRED GRILL

Establishment ID: 3034011842

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.

- 54 6-303.11 Intensity-Lighting - C- REPEAT- Lighting observed low (1-5ft candles) at toilet and vanity fixtures in both men's and women's restrooms. Increase lighting to 20ft candles. Lighting shall be at least 20ft candle in restrooms. 0.5pts



Comment Addendum to Food Establishment Inspection Report

Establishment Name: FIREBIRDS WOOD FIRED GRILL

Establishment ID: 3034011842

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: FIREBIRDS WOOD FIRED GRILL

Establishment ID: 3034011842

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.

✓
Spell

