

# Food Establishment Inspection Report

Score: 95

Establishment Name: THREE BULLS AMERICAN STEAKHOUSE

Establishment ID: 3034012539

Location Address: 1480 RIVER RIDGE DR

Inspection  Re-Inspection

City: CLEMMONS State: NC

Date: 02 / 12 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 02 : 00 <sup>am</sup>/<sub>pm</sub> Time Out: 07 : 00 <sup>am</sup>/<sub>pm</sub>

Permittee: THREE BULLS, INC

Total Time: 5 hrs 0 minutes

Telephone: (336) 842-5363

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: 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 .2652</b>						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0 0 0 0
<b>Employee Health .2652</b>						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 0
<b>Good Hygienic Practices .2652, .2653</b>						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1 0 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2 0 0 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 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
<b>Approved Source .2653, .2655</b>						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
<b>Protection from Contamination .2653, .2654</b>						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0 0 0 0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 0
<b>Potentially Hazardous Food Time/Temperature .2653</b>						
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13 0 0 0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0 0 0 0
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 0 0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0 0 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0
<b>Consumer Advisory .2653</b>						
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03 0 0 0
<b>Highly Susceptible Populations .2653</b>						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13 0 0 0
<b>Chemical .2653, .2657</b>						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>						
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 0 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 .2653, .2655, .2658</b>						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03 0 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 0
<b>Food Temperature Control .2653, .2654</b>						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03 0 0 0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0
<b>Food Identification .2653</b>						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>						
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1 0 0 0
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 0 0 0
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 0 0 0
<b>Proper Use of Utensils .2653, .2654</b>						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03 0 0 0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0 0 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03 0 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 0
<b>Utensils and Equipment .2653, .2654, .2663</b>						
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03 0 0 0
<b>Physical Facilities .2654, .2655, .2656</b>						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1 0 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 0 0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 0 0 0
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03 0 0 0
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03 0 0 0
<b>Total Deductions:</b>					<b>5</b>	



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 Water Supply:  Municipal/Community  On-Site System  
 Permittee: THREE BULLS, INC  
 Telephone: (336) 842-5363

Establishment ID: 3034012539  
 Inspection  Re-Inspection Date: 02/12/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: sammy@crisphg.com  
 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
Food Safety	Clifford Jenkins 8/5/21	00	cauliflower	COOLING	52	Cl sanitizer	bar dish machine (ppm)	50
lettuce	walk-in cooler	40	cauliflower	COOLING 2 hrs later	44	Quat sanitizer	3 comp sink (ppm)	200
rice	"	41	french onion	COOLING	110			
grit cake	"	40	french onion	COOLING 39 mins later	87			
chili	walk-in DISCARDED	48	pico	prep - top	28			
ribs	walk-in cooler	40	hot water	3 comp sink	148			
spinach	ref. drawer	41	final rinse	dish machine	163			
gr. chx	"	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.

- 12 3-402.11 Provide records from supplier to guarantee fish served raw or undercooked is free of live parasites. Pf Red tuna may be served undercooked; because it is wild caught, documentation from the supplier is required to verify that it has met freezing parameters for parasite destruction. VERIFICATION REQUIRED - Please provide documentation from the manufacturer within 10 days (by 2/22/19). Points not deducted for this violation due to it not being commented on during past inspection, and due to establishment missing 2 inspections.
- 13 3-302.11 Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. P Bags of raw chicken "chicken stock" on shelf in walk-in freezer above prepared foods. Observe proper arrangement of foods in freezers as well as coolers; raw chicken should always be stored on the bottom. CDI - "chicken stock" bags discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P red salad spinner with some buildup on inside ledges, some buildup in ice machine around chute, grater with dried food debris, some soiled plates and metal pans today. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI - items in need of cleaning were placed at soiled dish area; discussed cleaning of ice machine with manager.

Lock Text

Person in Charge (Print & Sign): Sam *First* Gianopoulos *Last*

Regulatory Authority (Print & Sign): Aubrie *First* Welch *Last*

*[Signature]*  
 \_\_\_\_\_  
 Aubrie Welch REHS

REHS ID: 2519 - Aubrie Welch

Verification Required Date: 02 / 22 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 18 3-501.15 Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. P Large plastic container of chili in walk-in cooler with a prep date of 2/11 was 48F; potato cake mix prepped today only dropped one degree F in 1 hr and 15 minutes; diced potatoes for hasbrowns prepped earlier today were 47F. All potentially hazardous foods must be cooled properly in a maximum of 6 hours. CDI - chili was discarded; potato cake mix was stirred and divided into shallow metal pans; diced potatoes were divided into shallow metal pans.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF multiple ready to eat foods in the walk-in cooler and at the prep line were not dated today, such as smoked sausage, cooked potatoes, steamed green beans, fresh chives. CDI - items were dated appropriately.  
3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Pimento cheese dated 2/2, spinach dip dated 2/5, Philly rolls and buffalo rolls with January dates. Once foods exceed the approved time parameters, they must be discarded. When prepped foods are removed from freezer, they must be dated with the thaw date. CDI - out of date foods were discarded.
- 23 3-603.11 Disclosure shall identify the animal-derived food by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Pf Some foods on the menu that can be served undercooked are not asterisked to the consumer advisory, such as the steakhouse burger, salmon under "add-ons", BBQ'ed flank steak; benedicts, salmon, petite sirloin, steak on brunch menu. All foods that may be served undercooked must be asterisked to the consumer advisory to remind consumers of the potential risks associated with eating undercooked foods. Verification required; please email menu edits to REHS no later than 2/22/19. Points not deducted for this violation due to it not being commented on during past inspection, and due to establishment missing 2 inspections
- 26 7-102.11 Common Name-Working Containers - PF One spray bottle labeled as orange cleaner contained an unidentified pink liquid; all chemicals not stored in their original containers must be properly labeled. CDI - this bottle was discarded.
- 31 3-501.15 Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. -Pf Utilize proper cooling methods for all potentially hazardous foods; recommend metal pans vs. plastic, shallow layers, and frequent stirring for items such as chili, diced potatoes, potato cake mix. It is also recommended that you keep a cooling log to ensure that baked potatoes are cooling within the time parameters set forth in the Food Code.
- 33 3-501.13 Thawing - C Fish in ROP packaging (tuna) - package should be cut open during the thawing process to limit risk of pathogen growth. This is a requirement in the 2013/2017 versions of the Food Code, so points were not deducted.
- 40 3-302.15 Washing Fruits and Vegetables - C Per conversation with bartender, fruit for drink garnishes is washed at the dump sink in the bar. Fruits should be washed in the kitchen at a food prep sink.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Metal bowls nested together while still wet, some metal and plastic containers stacked tightly while still wet. Allow all dishes to air dry.  
4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Clean container used to store ice scoop in wait station (some buildup today). Also some debris in lexans used to store metal lids. Store cleaned equipment, utensils, linens and packages in a clean, dry location.
- 47 4-602.13 Nonfood Contact Surfaces - C Clean fan guards on compressors in walk-in units. Overall cleaning looks good.

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