

Food Establishment Inspection Report

Score: 84.5Establishment Name: TGI FRIDAY #1543Establishment ID: 3034011264Location Address: 3320 SILAS CREEK PKWY☐ Inspection ☒ Re-InspectionCity: WINSTON SALEMState: NCDate: 09 / 12 / 2016 Status Code: AZip: 27103County: 34 ForsythTime In: 01 : 18 ^{am}_{pm} Time Out: 06 : 40 ^{am}_{pm}Permittee: UNITED RESTAURANT GROUP LLPTotal Time: 5 hrs 22 minutesTelephone: (336) 765-5595Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. of Repeat Risk Factor/Intervention Violations: 3

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
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input 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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:							15.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: TGI FRIDAY #1543

Establishment ID: 3034011264

Location Address: 3320 SILAS CREEK PKWY

☐ Inspection ☒ Re-Inspection Date: 09/12/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

Email 1: 1543@crww.com

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

Email 2:

Permittee: UNITED RESTAURANT GROUP LLP

Email 3:

Telephone: (336) 765-5595

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Matthew Finley	00	mayonnaise	delivery	44	shrimp	thawing	33
ambient	beer cooler	34	slaw	cooling drawers	44	ribs	walk in cooler	45
ambient	bar cooler	36	chicken	cooling drawers	45	rice	walk in cooler	42
hamburger	final cook	201	tomatoes	cooling drawers	40			
mashed	reheat	173	ground beef	reach in	40			
french fries	hot hold	136	raw chicken	cooling drawers	41			
hot water	in use utensils	167	quat sanitizer	wet wiping cloth bucket	300			
shrimp roll	final cook	180	hot water	three comp sink	140			

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.

- 2 2-103.11 (M) Person in Charge-Duties - PF: 0 pts. Manager did not have knowledge of 5 symptoms and diseases leading to foodborne illness, but was able to retrieve information from employee modules website. Recommend manager posting five diseases and symptoms leading to foodborne illness as a reminder to employees to be restricted during illness symptoms and diagnosis. CDI: Manager retrieved policy and policy states symptoms and diseases leading to foodborne illness and is going to have one laminated for posting in the restaurant (although not required; is a recommendation).
- 6 2-301.14 When to Wash - P: One employee washed hands, then recontaminated hands by turning off faucet handles without using paper towel. One employee left bar to take orders and tend to customers and returned to bar without washing hands. One employee scratched face and did not wash hands. Hands shall be washed when contaminated. CDI: All rewashed hands and manager educated about washing hands when changing tasks.
- 8 6-301.12 Hand Drying Provision - PF: . No paper towels present at bar handwashing sink. An approved drying method, like paper towels, shall be available for use at each handwashing sink. CDI: Towels refilled.



Person in Charge (Print & Sign): Matt *First* Finley *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell REHS *Last*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 09 / 22 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: In walk in freezer, opened bag of raw turkey patties stored over fruit. Unwashed mushrooms and limes stored above washed peppers and prewashed, packaged lettuce. Unwashed lettuce above prepared vegetables in vegetable walk in cooler. Tongs for handling raw chicken being stored with tongs for handling raw shrimp (in contact with each other). Food shall be protected from cross contamination. CDI: Patties moved and vegetables re-arranged. Tongs sent to be washed and new station set-up.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Approximately 95% of utensils examined soiled. Equipment and utensils shall be clean to sight and touch. CDI: All sent to be re-washed during inspection at either three comp sink or dishmachine.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Quat sanitizer in bar registering at 100 ppm. Quat sanitizer shall range from 150-400 ppm or as stated by manufacturers' guidelines for effective sanitization. CDI: Ecolab representative on site during inspection adjusted dispenser to produce adequate concentration until battery could be replaced.//4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF: Machine temps were 151.7F/159F/151F/158F/166F/153F. Dishmachine not reaching proper sanitization plate temperature of 161F during final rinse cycle. CDI: Ecolab adjusted pressure
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Garlic parmesan butter sitting at room temp. 70F. Potentially hazardous foods shall be maintained at 45F and below. CDI: Butter discarded.
- 34 4-502.11 (B) Good Repair and Calibration - PF: One thermometer out of calibration (reading 25F in ice water bath). Thermometers shall be maintained accurate for checking food temps. CDI: Thermometer calibrated.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: Marinade in walk in cooler, pickles in vegetable walk in cooler, cranberries, croutons, and nuts on cookline, lemons at beverage station, and rice on top pan of speed rack in walk in cooler uncovered. Food shall be protected from contamination from premises during storage. Maintain foods covered.
- 38 2-402.11 Effectiveness-Hair Restraints - C: Wait staff and manager helping stock clean dishes and wrap silverware not wearing hair restraints. Effective hair restraints shall be worn to prevent contamination of food and cleaned equipment.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. One wet wiping cloth bucket with 100 ppm quat sanitizer. Quat sanitizer shall be maintained in effective range of 150-400 ppm. CDI: Bucket refilled.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: Handles of scoops in slaw and breadcrumbs laying on ingredient. During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: (B) In FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes; (E) In a clean,
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: Shelving is rusting on legs and casters in walk in coolers (including beer and freezer). Ice machine is rusting on inside panels and outside panel above ice door and some caulk is drooping on inside of machine. Re-wrap condensate lines in walk in cooler and freezer where repaired. Seal gap in diamond plate on door of vegetable walk in cooler. Some plates chipped and plastic chargers cracked. Some tongs cracking plastic handles. Pilot light on 4 burners of stove broken. Panel missing from open area to right of cooling drawers at saute unit. Top drawer to Delfield two drawer freezer is coming loose from face and bottom drawer handle is cracked. Left fryer handle is broken. Fryer basket broken. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: Scrap sink, soiled and sanitize drainboard at dishmachine, three compartment sink, bar dump and three comp sink soiled. A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function; and (C) If used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: The following nonfood contact items soiled: shelving in beer cooler, vegetable walk in cooler door and handle, condensate fans in vegetable walk in cooler, speedracks in vegetable cooler, backs of shelving and in cubbies on cookline, backs of pans with carbon build-up, insides of containers used to store salt/pepper shakers, outsides of ingredient shakers, stove with excess carbon on left and middle burners, detailed areas of crevices of equipment, paper towel dispenser at cookline, ramekin container, casters to fryers with heavy accumulation of soil, cutting boards soiled. Nonfood contact surfaces of equipment and utensils shall be clean to sight and touch.
- 49 5-205.15 System Maintained in Good Repair - P: In women's restroom, leak at hot water faucet of left sink. In men's restroom, leak at hot water faucet at left and right sink. Both faucets at canwash leaking. Plumbing system shall be maintained in good repair. Verification of repair is required by 9-22-2016 at bellmi@forsyth.cc or 336-703-3141.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: Handsinks throughout the facility soiled. One toilet in women's restroom and employee toilet soiled. PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean. Clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Baseboard coming loose from walls of walk in coolers and allowing condensation to build on inside of meat walk in cooler from walk in freezer. Grout is missing between some tiles at canwash and under ice machine. Paint bubbling on vent fixture and framing at ceiling by dishmachine. Some ceiling tiles chipping. Threshold to vegetable walk in cooler needs sealing. Baseboard throughout facility is in poor condition and coming loose from walls. Cracked tile present in areas throughout. Floor in beer walk in cooler losing finish and needs repainting. Floors, walls, and ceilings shall be maintained in good repair. //6-501.12 Cleaning, Frequency and Restrictions - C: Heavy soil present on ceiling by cookline. Ceiling tiles stained in some areas. Mold/mildew present by dishmachine on walls and ceiling. Floor cleaning needed in bar. Ceiling has accumulation of dust near air conditioning vents. Floors, walls, and ceilings shall be maintained clean.



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- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in fcd): make unit/steam table line 43-50, cookline 19-66, saute/stove 34-50, women's toilets 0.4-3.5, men's toilets/urinals 3-5. Lighting shall meet 20 fcd at fixtures in restrooms and 50 fcd at food prep areas.



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Spell

