

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"/> OUT 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"/> | 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"/> | <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"/> OUT <input checked="" type="checkbox"/> IN <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"/> | 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"/> | 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"/> | Food additives: approved & properly used | 1 | 0.5 | 0 |
| 28 | <input checked="" type="checkbox"/> OUT <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"/> | 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"/> | 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"/> | 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"/> | Plant food properly cooked for hot holding | 1 | 0.5 | 0 |
| 35 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A 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 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 | In-use utensils: properly stored | 1 | <input checked="" type="checkbox"/> | 0 |
| 44 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | 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 | 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 | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1 | <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 | Non-food contact surfaces clean | <input checked="" type="checkbox"/> | 0.5 | 0 |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 50 | <input checked="" type="checkbox"/> OUT <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 | 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 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 | Garbage & refuse properly disposed; facilities maintained | 1 | 0.5 | <input checked="" type="checkbox"/> |
| 55 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Physical facilities installed, maintained & clean | <input checked="" type="checkbox"/> | 0.5 | 0 |
| 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

Establishment Name: EAST COAST WINGS
 Location Address: 4880 COUNTRY CLUB RD
 City: WINSTON SALEM State: NC
 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

Last
 Hughes

First
 Regulatory Authority (Print & Sign): Lauren

Last
 Pleasants

Agg' h

Lauren

REHS ID: 2809 - Pleasants, Lauren

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3144

Authorize final report to
 be received via Email:

[Signature]



North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



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.