

# Food Establishment Inspection Report

Score: 95

Establishment Name: FOOTHILLS BREWING

Establishment ID: 3034011675

Location Address: 638 W 4TH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: 638 BREWING COMPANY

Telephone: (336) 777-3348

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 09/20/2022 Status Code: A

Time In: 10:40 AM Time Out: 2:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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

| Compliance Status   |  | OUT  | CDI | R                                     | VR  |
|---|--|--|-----|---------------------------------------|---|
| <b>Supervision .2652</b>  |  |  |     |                                       |   |
| 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                                     |   |
| <b>Employee Health .2652</b>  |  |  |     |                                       |   |
| 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   |
| <b>Good Hygienic Practices .2652, .2653</b>                         |  |  |     |                                       |   |
| 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   |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b> |  |  |     |                                       |   |
| 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"/> |
| <b>Approved Source .2653, .2655</b>                                 |  |  |     |                                       |   |
| 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"/> T         | 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"/> T/N/A/N/O | Required records available: shellstock tags, parasite destruction                              | 2   | 1                                     | 0   |
| <b>Protection from Contamination .2653, .2654</b>                   |  |  |     |                                       |   |
| 15  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O   | Food separated & protected   | 3   | <input checked="" type="checkbox"/> 0 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 16  | <input checked="" type="checkbox"/> OUT  | Food-contact surfaces: cleaned & sanitized   | 3   | 1.5                                   | 0   |
| 17  | <input checked="" type="checkbox"/> OUT  | Proper disposition of returned, previously served, reconditioned & unsafe food                 | 2   | 1                                     | 0   |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>            |  |  |     |                                       |   |
| 18  | <input checked="" type="checkbox"/> OUT/N/A/N/O  | Proper cooking time & temperatures   | 3   | 1.5                                   | 0   |
| 19  | <input checked="" type="checkbox"/> OUT/N/A/N/O  | Proper reheating procedures for hot holding  | 3   | 1.5                                   | 0   |
| 20  | <input checked="" type="checkbox"/> OUT/N/A/N/O  | Proper cooling time & temperatures   | 3   | 1.5                                   | 0   |
| 21  | <input checked="" type="checkbox"/> OUT/N/A/N/O  | Proper hot holding temperatures  | 3   | 1.5                                   | 0   |
| 22  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O   | Proper cold holding temperatures   | 3   | <input checked="" type="checkbox"/> 0 | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 23  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O   | Proper date marking & disposition  | 3   | 1.5                                   | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 24  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O | Time as a Public Health Control; procedures & records  | 3   | 1.5                                   | 0   |
| <b>Consumer Advisory .2653</b>                                      |  |  |     |                                       |   |
| 25  | <input checked="" type="checkbox"/> OUT/N/A  | Consumer advisory provided for raw/undercooked foods   | 1   | 0.5                                   | 0   |
| <b>Highly Susceptible Populations .2653</b>                         |  |  |     |                                       |   |
| 26  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T         | Pasteurized foods used; prohibited foods not offered   | 3   | 1.5                                   | 0   |
| <b>Chemical .2653, .2657</b>  |  |  |     |                                       |   |
| 27  | <input checked="" type="checkbox"/> OUT/N/A  | Food additives: approved & properly used   | 1   | 0.5                                   | 0   |
| 28  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A   | Toxic substances properly identified stored & used   | 2   | 1                                     | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>     |  |  |     |                                       |   |
| 29  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T         | 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                                  |
|---|--|--|-----|---------------------------------------|-------------------------------------|
| <b>Safe Food and Water .2653, .2655, .2658</b>                            |  |  |     |                                       |                                     |
| 30  | <input checked="" type="checkbox"/> OUT/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"/> T | Variance obtained for specialized processing methods   | 2   | 1                                     | 0                                   |
| <b>Food Temperature Control .2653, .2654</b>                              |  |  |     |                                       |                                     |
| 33  | <input checked="" type="checkbox"/> OUT  | Proper cooling methods used; adequate equipment for temperature control                                | 1   | 0.5                                   | 0                                   |
| 34  | <input checked="" type="checkbox"/> OUT/N/A/N/O  | Plant food properly cooked for hot holding   | 1   | 0.5                                   | 0                                   |
| 35  | <input checked="" type="checkbox"/> OUT/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                                   |
| <b>Food Identification .2653</b>  |  |  |     |                                       |                                     |
| 37  | <input checked="" type="checkbox"/> OUT  | Food properly labeled: original container  | 2   | 1                                     | 0                                   |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b> |  |  |     |                                       |                                     |
| 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"/> IN <input checked="" type="checkbox"/> T/N/A                                     | Washing fruits & vegetables  | 1   | 0.5                                   | <input checked="" type="checkbox"/> |
| <b>Proper Use of Utensils .2653, .2654</b>                                |  |  |     |                                       |                                     |
| 43  | <input checked="" type="checkbox"/> OUT  | In-use utensils: properly stored   | 1   | 0.5                                   | 0                                   |
| 44  | <input checked="" type="checkbox"/> OUT  | Utensils, equipment & linens: properly stored, dried & handled   | 1   | 0.5                                   | 0                                   |
| 45  | <input checked="" type="checkbox"/> OUT  | Single-use & single-service articles: properly stored & used   | 1   | 0.5                                   | 0                                   |
| 46  | <input checked="" type="checkbox"/> OUT  | Gloves used properly   | 1   | 0.5                                   | 0                                   |
| <b>Utensils and Equipment .2653, .2654, .2663</b>                         |  |  |     |                                       |                                     |
| 47  | <input checked="" type="checkbox"/> IN <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"/> |
| 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"/> T   | Non-food contact surfaces clean  | 1   | 0.5                                   | <input checked="" type="checkbox"/> |
| <b>Physical Facilities .2654, .2655, .2656</b>                            |  |  |     |                                       |                                     |
| 50  | <input checked="" type="checkbox"/> OUT/N/A  | Hot & cold water available; adequate pressure  | 1   | 0.5                                   | 0                                   |
| 51  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T   | Plumbing installed; proper backflow devices  | 2   | <input checked="" type="checkbox"/> 0 | <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"/> T/N/A                                     | Toilet facilities: properly constructed, supplied & cleaned  | 1   | 0.5                                   | <input checked="" type="checkbox"/> |
| 54  | <input checked="" type="checkbox"/> OUT  | Garbage & refuse properly disposed; facilities maintained  | 1   | 0.5                                   | 0                                   |
| 55  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T   | Physical facilities installed, maintained & clean  | 1   | <input checked="" type="checkbox"/> 0 | <input checked="" type="checkbox"/> |
| 56  | <input checked="" type="checkbox"/> OUT  | Meets ventilation & lighting requirements; designated areas used                                       | 1   | 0.5                                   | 0                                   |
| <b>TOTAL DEDUCTIONS:</b>  |  |  |     |                                       | <b>5</b>                            |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: FOOTHILLS BREWING  
 Location Address: 638 W 4TH STREET  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27101  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: 638 BREWING COMPANY  
 Telephone: (336) 777-3348

Establishment ID: 3034011675  
 Inspection  Re-Inspection Date: 09/20/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: info@foothillsbrewing.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item          | Location          | Temp | Item           | Location                   | Temp | Item | Location | Temp |
|---------------|-------------------|------|----------------|----------------------------|------|------|----------|------|
| Chicken       | Cooling @ 10:45am | 55   | Fried Chicken  | Final                      | 183  |      |          |      |
| Chicken       | Cooling @ 11:45am | 41   | Ambient        | Wait Staff Cooler          | 35   |      |          |      |
| Dice Tomato   | Make Unit         | 39   | Tater Tot      | Reheat Final               | 191  |      |          |      |
| Ambient       | Make Cooler       | 33   | Burger         | Final                      | 164  |      |          |      |
| Chicken Strip | Make Unit         | 40   | Grill Chicken  | Final                      | 173  |      |          |      |
| Cornbeef      | Make Unit         | 41   | Mac and Cheese | Walkin Cooler              | 41   |      |          |      |
| Chicken Wing  | Make Cooler       | 37   | Smoked Chicken | Walkin Cooler              | 40   |      |          |      |
| Slice Tomato  | Grill Make Unit   | 40   | Ambient        | Walkin Cooler              | 37   |      |          |      |
| Ambient       | Grill Cooler      | 41   | Buff Dip       | Catering Cooler            | 36   |      |          |      |
| Mashed Potato | Hot Hold          | 144  | Ambient        | Catering Cooler            | 37   |      |          |      |
| Chili         | Hot Hold          | 157  | Ambient        | Server Cooler              | 39   |      |          |      |
| Soup          | Hot Hold          | 152  | Ambient        | Retail Cooler (Footnote)   | 38   |      |          |      |
| Salsa         | Expo Cooler       | 40   | Ambient        | Beverage Cooler (Footnote) | 35   |      |          |      |
| Dice Tomato   | Expo Cooler       | 40   | Hot Sani       | Bar Dish Machine           | 166  |      |          |      |
| Ambient       | Expo Cooler       | 37   |                |                            |      |      |          |      |
| Ambient       | Plate Cooler      | 30   |                |                            |      |      |          |      |
| Hot Water     | Three-Comp        | 125  |                |                            |      |      |          |      |
| Quat Sani     | Three-Comp        | 300  |                |                            |      |      |          |      |
| Hot Sani      | Dish Machine      | 164  |                |                            |      |      |          |      |
| Fries         | Final             | 163  |                |                            |      |      |          |      |

*First*  
 Person in Charge (Print & Sign): Shane  
*First*  
 Regulatory Authority (Print & Sign): Ebonie

*Last*  
 Moore  
*Last*  
 Wilborn

*Shane Moore*  


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*Ebonie Wilborn*

REHS ID: 3122 - Wilborn, Ebonie  
 REHS Contact Phone Number:

Verification Required Date:  
 Authorize final report to be received via Email: \_\_\_\_\_

# Comment Addendum to Inspection Report

**Establishment Name:** FOOTHILLS BREWING

**Establishment ID:** 3034011675

**Date:** 09/20/2022 **Time In:** 10:40 AM **Time Out:** 2:15 PM

## Certifications

| Name        | Certificate # | Type         | Issue Date | Expiration Date |
|-------------|---------------|--------------|------------|-----------------|
| Shane Moore | 21891324      | Food Service | 03/16/2022 | 03/16/2027      |

## 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 5-205.11 Using a Handwashing Sink - Operation and Maintenance -(Pf) One employee used the hand sink to rinse fruit. Hand sinks may only be used for handwashing. CDI Education  
  
6-301.14 Handwashing Signage -(C) The hand sink next to the three-comp does not have a hand wash sign. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation -(P) REPEAT Unwashed produce stored above sauces and ready to eat foods in the walk-in cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Person in charge reordered the items.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding -(P) Sliced turkey(45F), sliced ham(50F) and corn(46F) overstacked in the make unit. Maintain TCS foods in cold holding at 41F or less. CDI Overstacked portion was removed.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition -(P) One container of slice ham found in the walk-in cooler with the date 9/13. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI Discarded
- 28 7-201.11 Separation - Storage -(P) Sanitizer bottle stored on prep surface across from walk-in cooler and at catering area. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI Bottles relocated
- 42 3-302.15 Washing Fruits and Vegetables -(C) Apples and pears sliced into while sticker label still present on skin. Wash fruits and vegetables prior to use.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment -(C) Repeat. (With improvements) Cooler that hold plates has a torn gasket. Replace missing caps to shelving in walk-in freezer. Crack in basin of three compartment sink as well as the sink to the dish machine. Equipment shall be maintained cleanable and in good repair.
- 49 4-602.13 Nonfood Contact Surfaces -(C) Clean all surfaces of the oil machine. Clean flashing along cookline. Clean wall/ceiling in the walk-in cooler. Clean shelves in dry storage. Ends of shelves in Reach-in coolers beginning to peel. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 System Maintained in Good Repair -(C) REPEAT Minor leak at faucet over three-comp sink. Maintain a plumbing system in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures -(C) Clean underside of urinals. Maintain clean toilets and urinals in the facility.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods -(C) REPEAT Repair cracked floor to mop sink. Plug holes in wall. Recalk the following: hand sink next to three-comp, hand sink in catering area, toilet in mens room and splash guard to hand sink by drink machine. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.  
  
6-501.12 Cleaning, Frequency and Restrictions -(C) REPEAT Additional cleaning needed on ceilings and light fixtures to remove food splatter. Clean vents in both restrooms at footnote. Clean floors on cook line under equipment. Clean walls under the sinks. Physical facilities shall be cleaned as often as necessary to be maintained clean.