<b>H</b> (	00	)d	E	.SI	ablishment inspection	Re	P(	ort	Ī							Scor	e:	ć	<u>)5</u>		
S	tak	olis	hn	ner	nt Name: TGI FRIDAY #1543								E	S	tablishment ID: 3034011264						
Location Address: 3320 SILAS CREEK PKWY							Inspection ☐ Re-Inspection														
City: WINSTON SALEM State: NC									Date: Ø 1 / Ø 7 / 2 Ø 1 4 Status Code: A												
Zip: 27103 County: 34 Forsyth										Time In: $01:40$ $000$ am Time Out: $04:50$ $000$ am											
•											_	To	otal	ΙT	ime: 3 hrs 10 minutes	-		Ċ			
											_	Ca	ate	gc	ory #: _IV				_		
Гelephone:										FC	DΑ	Ε	stablishment Type:								
					System: Municipal/Community [					ten	1				Risk Factor/Intervention Violation	s: 2					_
N	ate	r S	Sup	ply	<b>/:</b> □Municipal/Community ⊠On-	Site S	Sup	ply	'						Repeat Risk Factor/Intervention \		ior	ıs:			
Foodborne Illness Risk Factors and Public Health Interventions														Good Retail Practices							
Risk factors: Contributing factors that increase the chance of developing foodborne illness.								Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,													
F			_		ventions: Control measures to prevent foodborne illness or		1				1				and physical objects into foods.						
	upe		N/A ion	N/O	Compliance Status .2652	OUT	CD	I R	VR		IN C			_	Compliance Status  Vater .2653, .2655, .2658		OUT	[	CDI	R	VR
_					PIC Present; Demonstration-Certification by accredited program and perform duties	2 (				28	$\overline{}$			u v	Pasteurized eggs used where required	1	0.5	0			П
				alth	.2652					29	-				Water and ice from approved source		1				
2	X				Management, employees knowledge; responsibilities & reporting	3 1.5 (	ם כ			30		=	X		Variance obtained for specialized processing		0.5	H	=		F
3	X				Proper use of reporting, restriction & exclusion	3 1.5 0	0							atu	methods ire Control .2653, .2654		0.3		Ш	۷	
C	000	Ну	gien	ic Pı	ractices .2652, .2653					31	$\neg$		pen	utu	Proper cooling methods used; adequate equipment for temperature control	1	0.5		П		П
4	X				Proper eating, tasting, drinking, or tobacco use	210				32	_	_	П		Plant food properly cooked for hot holding		1	$\vdash$			
5	X				No discharge from eyes, nose or mouth	1 0.5 (	0			33	_				Approved thawing methods used		+	+			Б
$\overline{}$			ig C	onta	mination by Hands .2652, .2653, .2655, .2656					34	_				Thermometers provided & accurate	1		+	$\vdash$		H
6					Hands clean & properly washed	+		+	Ц	$\perp$	od I	=	tific	ati	·				Ш	Ш	
7	X				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.5 (	0 🗆			35	$\overline{}$			Jau	Food properly labeled: original container	2	1	П			П
8	_	X			Handwashing sinks supplied & accessible	2 🗶 0					_	ntio	n of	Fo	ood Contamination .2652, .2653, .2654, .2656	, .2657					
$\neg$		ove	d So	urce	,			J		36	×				Insects & rodents not present; no unauthorize animals	d 2	][	0			
9	X			_	Food obtained from approved source	2 1 0	7			37	×				Contamination prevented during food preparation, storage & display	2	1	0			
-	X	Ш		Ш	Food received at proper temperature	210	4=	ЩЦ	Ц	38		×			Personal cleanliness	1	0.5	X			
11	X				Food in good condition, safe & unadulterated	210	0			39	-	×			Wiping cloths: properly used & stored		+-	+		-	П
12			×		Required records available: shellstock tags, parasite destruction	210				40	_		П		Washing fruits & vegetables		0.5	+	$\vdash$		
			_	_	Contamination .2653, .2654			ПП				=	e of	f Ut	tensils .2653, .2654						
$\dashv$			Ш		Food separated & protected	3 1.5 0	+			41					In-use utensils: properly stored	1	0.5	0			
14	_	X			Food-contact surfaces: cleaned & sanitized  Proper disposition of returned, previously served,	3 1.5				42	×				Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
	X	L tial	by I I	0705	reconditioned, & unsafe food	2 1 0	미니		Ц	43		X			Single-use & single-service articles: properly stored & used	- I	0.5	0		×	П
$\neg$	X		ly ⊓	П	dous Food Time/Temperature .2653  Proper cooking time & temperatures	3 1.5 0	חות	ПП		44	$\rightarrow$				Gloves used properly	1		+			
17	X				Proper reheating procedures for hot holding	3 1.5 0	-			_		=	nd I	Eai	uipment .2653, .2654, .2663						
10	_						#=			45	$\neg$	X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	7			П		Г
18	X	<u> </u>			Proper cooling time & temperatures		1				_				constructed, & used  Warewashing facilities: installed, maintained,		$\perp$			Д	Ľ
19	×	<u>Ц</u>			Proper hot holding temperatures	3 1.5 0	1-			46	$\rightarrow$				used; test strips	<u> </u>	#	$\blacksquare$	$\vdash$		
20	X	Ш	Ш	Ш	Proper cold holding temperatures	3 1.5 0		Ш	Ц	47		×			Non-food contact surfaces clean		×	0			
21	X				Proper date marking & disposition	3 1.5 0				$\overline{}$	ysic	$\equiv$	aci	litie		- [5					
22			X		Time as a public health control: procedures & records	210				48	$\rightarrow$		Ш		Hot & cold water available; adequate pressure		1			븬	
$\neg$		ume		dviso	ory .2653 Consumer advisory provided for raw or			П		49	-				Plumbing installed; proper backflow devices	2		0		Щ	
	X lighl	۸ C:	ISCE	ntih	undercooked foods le Populations .2653	1 0.5 0				50	$\rightarrow$				Sewage & waste water properly disposed	_	1	F			띧
24		<i>y</i> 3(	ISCE	μιιυ	Pasteurized foods used; prohibited foods not	3 1.5 0				51	×				Toilet facilities: properly constructed, supplied & cleaned	Ľ	0.5	0			Ш
- ·	hen	nica			offered .2653, .2657					52	×				Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
$\neg$	X				Food additives: approved & properly used	1 0.5 0				53		X			Physical facilities installed, maintained & clea	n 🔀	0.5	0		X	
26	×	П	П		Toxic substances properly identified stored. & used	2 1 1				54	ᆏ	X			Meets ventilation & lighting requirements;	1	×			X	П



Conformance with Approved Procedures .2653, .2654, .2658

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Total Deductions: 5

	ent Name: TGI FRIDAY	<del>‡</del> 1543			Establishment ID: 3034011264								
Location A	ddress: 3320 SILAS CRI	EEK PKW	ſΥ		☑Inspection ☐Re-Inspection Date: 01/07/2014								
City: WINS				te: NC	Comment A	Addendum	Attached?	Status Code: A					
County: 34	Forsyth							Category #: IV					
	System: 🛛 Municipal/Comm				Email 1:								
Water Supply	y: ☐ Municipal/Comm UNITED RESTAURANT				Email 2:								
Telephone		011001			Email 3:								
relephone	·		<b>T</b>		re Observations								
Item	Location	Temp	Item	Location	bservatio	ns Temp	Item	Location	Temp				
macaron &	2 door traulsen fridge	37	lettuce	salad station	on - bottom	42	raw lobster	refrigerated equipment	41				
spinach dip	2 door traulsen fridge	37	sliced	salad station	on - bottom	40	raw fish	refrigerated equipment	41				
roasted garlic	sautee station	33	raw breaded	table top fr	ridge	33		refrigerated equipment	44 150				
alfredo	sautee station	33	cooked wings	reach-in co	ooler	38		steam table					
raw steak	sautee station - bottom	43	sliced	sandwich u	unit	37	cooked ribs	2 door hobart	41				
pasta	sautee station - bottom	43	cole slaw	sandwich ι	unit - bottom	36	raw ribs	wic	41				
guacamole	salad station	41	sliced cheese	sandwich u	unit - bottom	37	chicken	cook temp	185				
sauteed	salad station	41	refried beans	wic		41	hamburger	cook temp	181				
6-301.14	Hand Drying Provision - Handwashing Signage -												
4 The dish r 30 minute	Handwashing Signage	- C ly saniti	•					machine was repaired	within				
The dish r 30 minute 4-501.112 38 Employee the wrists touching t bracelets	Handwashing Signage machine was not proper	rly saniti ning Equ ot wear a n food ha ils must	ipment, Hot Wa any jewelry othe ave painted or f	ater Sanitiz er than a pla ake fingern	ation Temporation Temporation	eratures imple we just wear	- PF dding band. Th gloves even if t	ere can be no jewelry hey are not directly					
The dish r 30 minute 4-501.112 38 Employee the wrists touching t bracelets 2-303.11 l	Handwashing Signage machine was not propers.  Mechanical Warewash  s handling food may not. If employees handling the food. Also, fingerna on removed them right Prohibition-Jewelry - C	rly saniti ning Equ of wear a n food ha ils must away.	ipment, Hot Wa any jewelry othe ave painted or f	ater Sanitiz er than a pla ake fingern ed and neat	ation Temporation Temporation	imple we ust wear	dding band. The gloves even if the cooking line that	ere can be no jewelry hey are not directly at had watches and					
The dish r 30 minute 4-501.112 38 Employee the wrists. touching t bracelets 2-303.11 I	machine was not property.  Machine was not property.  Machanical Warewash  Machanical Warewas	ot wear and food had less must away.	ipment, Hot Wa any jewelry othe ave painted or f be kept trimme	er than a place fingerned and neat	ation Tempo ain ring or s nails, they m t. Employee	imple we ust wear	- PF dding band. Th gloves even if t	ere can be no jewelry hey are not directly at had watches and					
The dish r 30 minute 4-501.112 38 Employee the wrists. touching t bracelets 2-303.11 I	machine was not properties.  Mechanical Warewash  shandling food may not. If employees handling the food. Also, fingernation removed them right Prohibition-Jewelry - C	ot wear and food has been seen to be the seen to be	ipment, Hot Wa	er than a place than a place fingerned and neat Robinson	ain ring or s nails, they m t. Employee	imple we ust wear es on the	dding band. The gloves even if the cooking line that	ere can be no jewelry hey are not directly at had watches and					

AMS.



LStabilstilletit Natife, 1917 (1917)	Establishment Name: TGI FRIDAY #1543	Establishment ID: 3034011264
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### **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.



There was a wiping cloth bucket stored on the floor on the cooking line. Keep the wiping cloth buckets off the floor. PIC placed the bucket on a bottom shelf.

3-304.14 Wiping Cloths, Use Limitation - C

39

- There is no lid on the cup dispenser by the soda machine. Either place a lid on the dispenser or keep the single service cups in the plastic sleeve when they are placed in the dispenser.
  - 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C
- Replace the missing access panel cover under the small steam table by the range. / The cold water faucet on the right faucet at the three compartment sink and the hot water on the hand sprayer at the scrap sink will not turn off at the handle and need to be repaired. There is also a leak on the hot water side of the faucet at the three compartment sink. / Replace the broken refrigerator gaskets as needed. / The cut off switch on the soda machine does not de-activate the nozzles when the ice bin lid is open and needs to be repaired.
  - 4-501.11 Good Repair and Proper Adjustment-Equipment C
- Cleaning is needed around the legs of the char-broiler, on the inside bottom and wheels of the fryers, between the fryers and grill stand, inside the storage spaces on the cooking line and on the underside of the wall mounted shelving.

  4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C
  - Baseboard repair is needed in multiple locations throughout the facility. This includes the walk-in coolers. / The walls in both of the walk-in coolers are corroding around the top of the baseboards. Recommend encasing the walls and ceiling of the walk-in coolers in fiberglass reinforced panels (FRP) and installing an aluminum baseboard. / The ceiling tiles on the cooking line need to be

6-201.11 Floors, Walls and Ceilings-Cleanability - C

6-201.13 Floor and Wall Junctures. Coved. and Enclosed or Sealed - C

6-101.11 Surface Characteristics-Indoor Areas - C

The lighting is low on the cooking line under the exhaust hoods (25-45 foot candles), on the cooking line to the left of the pass through window (38-44 foot candles) and at the toilets in both of the restrooms (0.5-7.2 foot candles). The lighting must be increased to at least 50 foot candles in all food prep areas and 20 foot candles at the fixtures in the restrooms.

6-303.11 Intensity-Lighting - C

cleaned or painted. / The floor in the beer cooler needs to be repaired to provide a smooth, easily cleanable surface.





Establishment Name: TGI FRIDAY #1543 Establishment ID: 3034011264

Observations and Corrective Actions
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Establishment Name: TGI FRIDAY #1543 Establishment ID: 3034011264

### **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.





Establishment Name: TGI FRIDAY #1543 Establishment ID: 3034011264

### **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.



