

Food Establishment Inspection Report

Score: 93

Establishment Name: THREE BULLS AMERICAN STEAKHOUSE

Establishment ID: 3034012539

Location Address: 1480 RIVER RIDGE DR

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 10 / 20 / 2020 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 02 : 05 am pm Time Out: 05 : 45 am pm

Permittee: THREE BULLS, INC

Total Time: 3 hrs 40 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: 4

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
Supervision .2652						
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
Employee Health .2652						
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
Good Hygienic Practices .2652, .2653						
4	<input type="checkbox"/>	<input checked="" 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
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
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
Approved Source .2653, .2655						
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input checked="" type="checkbox"/>	<input 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	0	13 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
Potentially Hazardous Food Time/Temperature .2653						
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13 0 0 0
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13 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 type="checkbox"/>	<input checked="" 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
Consumer Advisory .2653						
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03 0 0 0
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13 0 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 0
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	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
Safe Food and Water .2653, .2655, .2658						
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
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	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 checked="" type="checkbox"/>	<input 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
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 0
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	2	1 0 0 0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input type="checkbox"/>	<input checked="" 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
Proper Use of Utensils .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0 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
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	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	0 0 0 0
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1 0 0 0
49	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0 0 0 0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0 0 0 0
Total Deductions:					7	



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

Establishment ID: 3034012539
 Inspection Re-Inspection **Date:** 10/20/2020
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: sammy@crisphg.com
Email 2:
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
cheesecake	WIC #2	39	tuna	#6 (base)	41	hot water	3 comp sink	150
rib	WIC #1	35	sliced tomato	#6 (top)	43	final rinse	dish machine	166
b. sprouts	"	37				quat sani	3 comp sink (ppm)	200
pico ge gallo	prep line	36	queso	REHEAT	171			
fish filet	ref. drawer	40	french onion	REHEAT	208	Cl sani	bar dish machine (ppm)	100
saut. onion	prep line (#6)	39	chili	REHEAT	176			
blue cheese	#5 - top right (DISC)	49				ServSafe	Clifford Jenkins 8/5/21	00
crab filling	ref. drawer (#5)	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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C At beginning of inspection, opened bottle of water was on prep table where prep activities were occurring. Later in the inspection, another bottled drink was on this same table (to right of office). AN employee shall...drink...only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service articles; or other items needing protection can not result. An employee may drink from a closed (lid and straw) beverage container if the container is handled to prevent contamination of the employees' hands; the container; and exposed food, cleaned equipment, etc. CDI - discussion about drinks, water discarded and other drink relocated to office.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P slicer, misc. round slicer blades, handheld mixer, metal and plastic containers, metal bowls, several ladles, approx. 3 salad plates with food debris/buildup present. Equipment food contact surfaces and utensils shall be clean to sight and touch. REPEAT. CDI - dishes placed at dish area for re-washing.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P In top, far right of prep cooler #5, sauteed mushrooms 45F, pimiento cheese 46F, saueed onions 47F, blue cheese 49F. Potentially hazardous foods held cold shall be maintained at 41F or below. CDI - voluntarily discarded. Please monitor temps in this unit.

Lock Text



Person in Charge (Print & Sign): Kelly First Sale Last

Kelly Sale

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

Aubrie Welch RE+IS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 8 3 0 - 4 4 6 0



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Steamed broccoli, corn, grilled chicken, cauliflower, brussels sprouts, bacon jam (contains cooked onion), hashbrowns on prep line were not date marked. Ready to eat, potentially hazardous food prepared/opened and held in an establishment for >24 hours must be date marked. CDI - manager appropriately dated some foods and discarded those with unknown prep dates. While some improvement is noted, date marking is REPEAT and needs to be fully corrected by next inspection to avoid a full deduction.

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Gray inset container for Silver King containing salad greens was on the floor of walk-in #2. Pot of bechamel on floor of walk-in freezer. Food shall be protected from contamination by storing the food in a clean, dry location at least 6 inches above the floor. CDI - items relocated to shelving.

- 38 2-303.11 Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed. Food prep employee wearing bracelet. Employee slicing lemons was wearing a watch.

- 40 3-302.15 Washing Fruits and Vegetables - C 1 avocado and several limes in drawer at prep line still had stickers attached. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form.

- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Spoon in pan of bacon jam, handle had fallen into food. Plastic bowl used as scoop in corn, metal bowl used as scoop in brussels sprouts. During pauses in food prep or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; on a clean portion of the food prep table if cleaned and sanitized at least once every 4 hours; in a container of water if the water is maintained at 135F or above.

- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Large plastic containers, metal pans, metal bowls stacked together were still wet. After cleaning and sanitizing, allow all dishes to air dry. REPEAT.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Shelf inside cooler #6 is rusted and needs replacement. Red microwave is missing the rotating plate and inside coating is missing at edges - both REPEAT; please correct before next inspection to avoid a point deduction. (Note: gaskets have been replaced since previous inspection). Equipment shall be maintained in good repair.



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- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed throughout the kitchen, including but not limited to: shelving units in walk-in cooler, fan guards, prep coolers - around lids, under drawers, etc; vents in hood (grease and dust). Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 49 5-203.14 Backflow Prevention Device, When Required - P Spray nozzle attached to hose at can wash - the installed backflow (ASSE 1052) is not rated for continuous pressure. A plumbing system shall be installed to preclude backflow...including on a hose bibb..by installing an approved backflow prevention device. In order to leave spray nozzle connected, backflow rated for continuous pressure needs to be installed. CDI - as a temporary fix, the spray nozzle was removed from the hose.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Floor finish continues to deteriorate, with multiple areas of pockmarked concrete, such as in front of ice machine, under ice machine. Damaged area by floor drain in front of Alto-Shaam needs to be repaired. Re-caulk stainless steel behind cook line as needed. Materials for indoor floor, wall, and ceiling surfaces shall be smooth, durable, and easily cleanable. REPEAT.
- 54 6-305.11 Designation-Dressing Areas and Lockers - C At beginning of inspection, employee cell phone on prep table. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions. REPEAT.



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