

# Food Establishment Inspection Report

Score: 96.5

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 ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 06/10/2025 Status Code: A

Time In: 1:35 PM Time Out: 4:10 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

**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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<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 OUT	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 OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
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"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	X
<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 OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT	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"/> IN OUT	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 OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0	X
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"/> IN	Contamination prevented during food preparation, storage & display	2	1	X
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
<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	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
<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"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3.5



# Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 06/10/2025

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: shane@foothillsbrewing.com

Email 2:

Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ribs /walk in cooler cooling 1:56	71	tomatoes /reach in cooler	40	hot water /3 comp sink	144
ribs /walk in cooler 2:36	53	salsa /reach in cooler	41		
fish /final cook	178	beer cheese /reach in cooler	37		
tomatoes /make top	41	mac n cheese /steam table	160		
pimento cheese /make top	41	mashed potatoes /steam table	150		
turkey/reach in cooler	41	chili/steam table	152		
thighs /reach in cooler	38	beer cheese /steam table	160		
mac n cheese /reach in cooler	41	tomatoes /walk in cooler	41		
pasta /reach in cooler	41	pasta /walk in cooler	41		
fish /cold hold	40	ranch/walk in cooler	41		
tomatoes /make top	41	1000 island /walk in cooler	41		
roasted corn/make top	40	chicken/walk in cooler	40		
turkey/make top	41	smoked chicken wing/walk in cooler	41		
corned beef /make top	41	bbq /walk in cooler	41		
bbq /make top	39	ribs /walk in cooler	41		
tofu/reach in cooler	41	pasta /reach in cooler	40		
wing/reach in cooler	41	pasta salad /reach in cooler	41		
tomatoes /reach in cooler	39	quat sanitizer /spray bottle - ppm	400		
tomatoes /salad make top	37	hot water sanitizer /dish machine	177		
coleslaw /salad make top	37	quat sanitizer /3 comp sink - ppm	400		

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

*Last* Moore

Regulatory Authority (Print & Sign): *First* Shannon

*Last* Craver

*Shane Moore*

*Shannon Craver*

REHS ID: 2848 - Craver, Shannon

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (743) 236-0012

Authorize final report to be received via Email: *[Signature]*



North Carolina Department of Health & Human Services

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Food Establishment Inspection Report, 12/2023

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** FOOTHILLS BREWING

**Establishment ID:** 3034011675

**Date:** 06/10/2025 **Time In:** 1:35 PM **Time Out:** 4:10 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.

- 20 3-501.14 Cooling (P). Beer cheese and summer squash soup in the walk in cooler from the night before at 50F and 58F. The foods had an ice wand in them.  
\*\*(A) Cooked time/temperature control for safety food shall be cooled: (1) within 2 hours from 135F to 70F and (2) within a total of 6 hours from 135F to 41F or less.  
CDI: the foods were voluntarily discarded
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Eggs in Footnote were at 50F - 68F.  
\*\*(A)(2) Time/temperature control for safety food shall be maintained at 41F or less.  
CDI: the eggs were discarded.
- 24 3-501.19 Time as a Public Health Control (P) (Pf). There was no time on the blanched fries.  
\*\*(B) If time without temperature control is used as the public health control up to a maximum of 4 hours: (3) the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control.  
CDI: the time was placed on the container
- 33 3-501.15 Cooling Methods (Pf). Sausage biscuits in Footnote were individually wrapped and the soup and the beer cheese were cooling in deep containers from the night before with only a cooling wand.  
\*\*(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) placing the food in shallow pans; (2) separating the food into smaller or thinner portions; (3) using rapid cooling equipment; (4) stirring the food in a container placed in an ice water bath; (5) using containers that facilitate heat transfer; (6) adding ice as an ingredient; or (7) other effective methods.  
CDI: the soup and the cheese were discarded and the biscuits were unwrapped and placed on sheet pans.
- 35 3-501.13 Thawing (C). Raw, thawed salmon was in sealed packages in the reach in cooler.  
\*\*(E) Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment: (1) prior to it thawing under refrigeration.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C). Food boxes on the floor in the walk in freezer.  
\*\*(A) Food shall be protected from contamination by storing the food: (1) in a clean dry location; (2) where it is not exposed to splash, dust, or other contamination; and (3) at least 6 inches above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)(Repeat). Ice forming along the door frame into the walk-in freezer.  
\*\*(A) Equipment shall be maintained in a state of repair and condition
- 55 6-501.12 Cleaning, Frequency and Restrictions (C). The floors under cooking equipment needs cleaning.  
\*\*(A) Physical facilities shall be cleaned as often as necessary to keep them clean.