

# Food Establishment Inspection Report

Score: 96

Establishment Name: THREE BULLS AMERICAN STEAKHOUSE

Establishment ID: 3034012539

Location Address: 1480 RIVER RIDGE DR

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: THREE BULLS, INC

Telephone: (336) 842-5363

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/13/2025 Status Code: A

Time In: 3:30 PM Time Out: 7:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

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

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"/> IN	Food-contact surfaces: cleaned & sanitized	3	1.5	X
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	Proper cooling time & temperatures	3	0	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	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	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 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"/> IN	Toxic substances properly identified stored & used	2	1	X
<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	0.5	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN	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"/> IN	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"/> IN	In-use utensils: properly stored	1	0.5	X
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	1	X
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
<b>TOTAL DEDUCTIONS:</b>					4



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: THREE BULLS AMERICAN STEAKHOUSE

Establishment ID: 3034012539

Location Address: 1480 RIVER RIDGE DR

☒ Inspection ☐ Re-Inspection Date: 06/13/2025

City: CLEMMONS

State: NC

☐ Educational Visit

Status Code: A

County: 34 Forsyth

Zip: 27012

Comment Addendum Attached? ☒

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: THREE BULLS, INC

Email 1: sammy@crispshg.com

Email 2: info@threebullssteakhouse.com

Telephone: (336) 842-5363

Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cole Slaw/Flip Top 6	38				
Sliced Tomatoes/Flip Top 6	38				
Cooked Chicken/Reach In	40				
Prime Rib/Hot Holding	136-144				
Cooked Onions /Flip Top 5	41				
Shredded Cheese/Flip Top 5	41				
Raw Salmon/Cold Holding Drawer 5	38				
Mashed Potatoes/Steam Well	144				
Ranch/Ice Bath	41				
Citrus Dressing/Ice Bath	41				
Sour Cream/Ice Bath	39				
Burger/Final Cook	164				
Baked Potato/Final Cook for Immediate Service	192				
Marinara Sauce/Hot Holding	154				
French Onion Soup/Hot Holding	166				
Hot Water/3 Compartment	110				
Quat Sanitizer/3 Compartment	300 ppm				
Final Rinse/Dish Machine	162.1				

First  
Person in Charge (Print & Sign): Erin

Last  
Atwood

First  
Regulatory Authority (Print & Sign): Johnesha

Last  
Williams

REHS ID: 3406 - Williams, Johnesha

Verification Dates: Priority:

Priority Foundation: 06/23/2025

Core:

REHS Contact Phone Number: (336) 703-3128

Authorize final report to  
be received via Email:



North Carolina Department of Health & Human Services

Page 2 of \_\_\_\_\_  
● 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:** THREE BULLS AMERICAN STEAKHOUSE

**Establishment ID:** 3034012539

**Date:** 06/13/2025 **Time In:** 3:30 PM **Time Out:** 7:15 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Michael Kimball	20747894	Food Service	06/28/2021	06/28/2026

### 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.

- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) - When asked, PIC stated that utensils are only cleaned at the end of the night. (A) Equipment food-contact surfaces and utensils shall be cleaned: (C) Except as specified in (D) of this section, if used with time/temperature control for safety food, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours and at any time during the operation when contamination may have occurred. CDI: RESHI gave education to PIC about cleaning frequency.
- 20 3-501.14 Cooling (P) - REPEAT: Some TCS foods items in cookline flip tops and in walk in cooler ranged around 43-45 degrees. Items were prepped around 3:00 pm per PIC. (A) Cooked time/temperature control for safety food shall be cooled: (1) Within 2 hours from 135 F to 70 F; and (2) Within a total of 6 hours from 135 F to 41 F or less. (B) Time/temperature control for safety food shall be cooled within 4 hours to 41 F or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. CDI: REHSI gave education to PIC about cooling and cooling methods. \*Due to active preparation and employees going in and out of walk in coolers plus opening flip tops, temperatures are rising\*
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - REPEAT: Some TCS foods items in cookline flip tops and in walk in cooler ranged around 43-45 degrees. Items were prepped around 3:00 pm per PIC. (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under (B) and in (C) of this section, time/temperature control for safety food shall be maintained: At 41 F or less. CDI: REHSI gave education to PIC about cooling and cooling methods. \*Due to active preparation and employees going in and out of walk in coolers plus opening flip tops, temperatures are rising\*
- 28 7-201.11 Separation - Storage (P) - Butene on prep table beside sugars and plates. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens and single service and single-use articles by: (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single use articles. CDI: PIC moved butene on bottom shelf of prep table.
- 33 3-501.15 Cooling Methods (Pf) - REPEAT: Some TCS foods items in cookline flip tops and in walk in cooler ranged around 43-45 degrees. Items were prepped around 3:00 pm per PIC. Some in containers with tight plastic wrapping and/or lids and over stacking. (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 (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food. CDI: REHSI gave education to PIC about cooling and cooling methods. \*Due to active preparation and employees going in and out of walk in coolers plus opening flip tops, temperatures are rising\*
- 35 3-501.13 Thawing (Pf) - Six small bags of tuna that stated to be removed from packaging were in a container in walk in cooler. Except as specified in (D) of this section, time/temperature control for safety food shall be thawed: (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 its thawing under refrigeration as specified in (A) of this section; or (2) Prior to, or Immediately upon completion of, its thawing using procedures specified in (B) of this section. CDI: RESHI gave education to PIC and tuna was discarded.
- 40 2-402.11 Effectiveness - Hair Restraints (C) - Employees in cookline area were not wearing beard guards during food preparation. (A) Except as provided in (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single service and single use articles.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) - Some utensils were hanging over stove handles, scoops were stored in standing water and some handles were observed in food in cold holding holding drawers. During pauses in food preparation 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 (F) In a container of water if the water is maintained at a temperature of at least 135 F and the container is cleaned at a frequency.

- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) - Dishwasher was seen drying dishes with microfiber towel. After cleaning and sanitizing, equipment and utensils: (A) Shall be air-dried.
- 48 4-204.115 Warewashing Machines, Temperature Measuring Devices (Pf) - Thermometer for final rinse for dish machine was not readable and it was soiled. A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water: (B) As the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank. Verification by Johnesha Williams on or by June 23rd, 2025. Call/Text (336) 462-1991 or Email williajl@forysth.cc
- 49 4-602.13 Nonfood Contact Surfaces (C) - REPEAT: All green shelving in kitchen are soiled. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-203.14 Backflow Prevention Device, When Required (P) - Nozzle was attached to hose at can wash area. No backflow preventer was present. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law, by: (B) Installing an approved backflow prevention device. CDI: Nozzle was removed by employee.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Ceiling cleaning is needed throughout kitchen area. (A) Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Floors and back door in kitchen area need to be repainted. Physical facilities shall be maintained in good repair.