

Food Establishment Inspection Report

Score: 97

Establishment Name: FIRST WATCH CLEMMONS

Establishment ID: 3034012693

Location Address: 6281 TOWN CENTER DR.

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: FIRST WATCH RESTAURANTS, INC

Telephone: (336) 228-4106

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

Date: 06/04/2025 Status Code: A

Time In: 10:30 AM Time Out: 12:50 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

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
Supervision .2652					
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	
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
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
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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
Approved Source .2653, .2655					
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	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"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	X
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
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
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"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	X
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	X
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Non-food contact surfaces clean	1	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Physical facilities installed, maintained & clean	1	0	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 228-4106

Establishment ID: 3034012693
☒ Inspection ☐ Re-Inspection Date: 06/04/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: clemmons@firstwatch.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot water/dish machine	128	roasted carrots/make unit 4	40		
chlorine sanitizer/dish machine	50	chicken strips/reach in 4	40		
hot water/3 comp sink	142	roasted tomatoes/reach in 4	35		
quat sanitizer/3 comp and buckets	200	turkey/drawer cooler	35		
shrimp/final cook	148	turkey/egg make unit	40		
potatoes/holding on grill	144	quinoa/egg make unit	40		
watermelon juice/bar cooler	39	Italian sausage/egg make unit	41		
grits/steam well	165	Italian sausage/egg reach in	41		
gravy/steam well	173	whipped butter/front 2 door cooler	41		
soup/reheat for hot holding (commercial)	172	watermelon/walk in cooler	37		
hollandaise/steam well	177	pico de gallo/walk in cooler	36		
pico de gallo/make unit	33	roast beef/walk in cooler	36		
lemon butter/make unit	38	potatoes/walk in cooler	37		
sausage/make unit	36	mushrooms/cooling at 11:17	54		
sliced tomatoes/make unit	38	mushrooms/cooled 65 minutes	39		
custard batter/reach in	40	roasted tomatoes/cooling at 11:17	67		
ham/reach in	40	roasted tomatoes/cooled 65 minutes	50		
chicken/make unit 4	40				
roasted onions/make unit 4	40				
chorizo/make unit 4	41				

First
 Person in Charge (Print & Sign): Alexis

Last
 Pilson

First
 Regulatory Authority (Print & Sign): Lauren

Last
 Pleasants

[Signature]

[Signature]

REHS ID: 2809 - Pleasants, Lauren

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3144

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: FIRST WATCH CLEMMONS

Establishment ID: 3034012693

Date: 06/04/2025 **Time In:** 10:30 AM **Time Out:** 12:50 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Alexis Pilson		Food Service		10/20/2028

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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P)- The posted employee health policy is missing the symptom of "a lesion containing pus such as a boil or infected wound that is open or draining on the hands, wrists, or arms." Food employees are required to report to the person in charge information about their health and activities as they relate to foodborne illnesses. CDI- A copy of employee reporting agreement provided by REHS.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- Raw shrimp stored over ready to eat chicken in make unit 4. Store raw animal foods below ready to eat foods, and store according to final cooking temperatures. CDI- Shrimp moved to bottom shelf.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- In make unit 4, pan of sausage in the flip top portion measured 41-50F, and a large container of it in the reach in portion measured 45F. In make unit 3, the top few portions of salmon above the pan's fill line measured 45-48F. TCS foods shall be maintained cold at 41F or below. CDI- Foods were voluntarily discarded.
- 42 3-302.15 Washing Fruits and Vegetables (C) -Kiwis in make unit 4 had stickers on the skin and the PIC stated they are not washed. Wash fruits and vegetables prior to use. Remove any outer labeling or packaging prior to cutting.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C)- Two stacks of plastic pans were nested while wet. Allow cleaned and sanitized utensils to air dry before stacking.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf)- Five Teflon pans used to cook eggs were scratched. Metal colander with worn finish. Multiuse food-contact surfaces shall be free of cracks, pits, inclusions, and imperfections that make them no longer smooth and easily cleanable. CDI- PIC voluntarily discarded pans.
- 48 4-204.113 Warewashing Machine, Data Plate Operation Specifications (C) - There is no data plate affixed to the warewashing machine. A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications.

4-302.14 Sanitizing Solutions, Testing Devices (Pf)- Quat ammonia sanitizer test strips were water damaged. A testing device shall be available for the testing of chemical sanitizer. CDI- Test strips provided by REHS.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- REPEAT with different items- Buildup observed on the lip of the prep table where coffee pots are stored. Light buildup on the underside of the ice shield by the soda machine. Nonfood contact surfaces shall be free of dust, dirt, food residue, and debris.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C)- Litter observed on the ground by the dumpster. Maintain waste receptacle enclosures free of unnecessary items and litter.

5-501.113 Covering Receptacles (C) Dumpster door open. Maintain outdoor waste receptacles closed with tight-fitting lids and doors.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)- REPEAT- Wall cleaning needed at the prep area with spices, syrups, and soda boxes. Floor cleaning needed around perimeter and under equipment. Maintain physical facilities clean.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Floor grout is low at the cook line and warewashing areas. Recaulk all toilets to the floors in the restrooms (work order has been placed to completely remove old caulk and redo it to be smooth and clean). Maintain physical facilities in good repair.