

# Food Establishment Inspection Report

Score: 98

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

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/23/2022 Status Code: A

Time In: 3:30 PM Time Out: 6:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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
<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 OUT	Food-contact surfaces: cleaned & sanitized	3	0	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 OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
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	1.5	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"/> 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"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	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 OUT	Personal cleanliness	1	0.5	X
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 OUT	In-use utensils: properly stored	1	0	X
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 OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
<b>TOTAL DEDUCTIONS:</b>					2



# Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/23/2022

City: CLEMMONS State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27012

Water sample taken? ☐ Yes ☒ No Category #: IV

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

Email 1: sammy@crispghg.com

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

Email 2:

Permittee: THREE BULLS, INC

Email 3:

Telephone: (336) 842-5363

## Temperature Observations

### Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe - 10/9/2022	Kelly Sale	00	sliced tomatoes	walk-in cooler #1	37			
hot water	3-comp sink	119	steamed broccoli	walk-in cooler #1	40			
final rinse	dishmachine	168	cooked chicken	walk-in cooler #1	41			
qt sanitizer (ppm)	3-comp sink	200						
chicken breast	final cook	168						
sliced tomatoes	cooler # 6 (top)	40						
coleslaw	cooler # 6 (top)	39						
cooked spinach	cooler # 6 (top)	39						
crab stuffing	cooler # 6 (reach-in)	40						
coleslaw	cooler # 5 (top)	41						
sour cream	cooler # 5 (top)	40						
corn soufflé	steam well	153						
corn soufflé	warming cabinet	160						
cooked pasta	cooler #4 (chef drawer)	41						
steamed broccoli	cooler #4 (chef drawer)	39						
onion soup	steam well	153						
marinara	steam well	158						
thai chili dressing	walk-in cooler #1	38						
pimento cheese	walk-in cooler #1	39						
baked potato	walk-in cooler #1	40						

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

*Last* Sales

*Kelly Sale*

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

*Last* Addis

*Travis*

REHS ID: 3095 - Addis, Travis

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to be received via Email:



North Carolina Department of Health & Human Services

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Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** THREE BULLS AMERICAN STEAKHOUSE

**Establishment ID:** 3034012539

**Date:** 09/23/2022 **Time In:** 3:30 PM **Time Out:** 6:30 PM

### 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 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Dish machine in bar is not sanitizing; upon further inspection the pump for sanitizer is not working. Sanitizers shall be used in accordance with EPA-registered label use instructions. CDI: Dishmachine was serviced by the end of inspection; Cl concentration was measured at 200ppm after repairs.
- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) Sticker residue is present on a multitude of metal pans and plastic, condiment bottles in clean dish storage. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All items were placed at 3-comp sink for rewashing.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) Microbial buildup is present around chute of ice machine. Equipment food contact surfaces and utensils shall be cleaned in equipment such as ice bins at a frequency specified by the manufacturer, or absent manufacturer's specifications, at a frequency necessary to preclude accumulation of soil or mold. - 1.5 pts
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) 1 container of crab stuffing in cooler #5 chef drawer was measured at 44F. All other observed cold holding foods were at 41F or less today. Time/temperature control for safety food shall be maintained at 41F or less. CDI: Per employee, the stuffing was stored overnight in the cooler and may have been out of temperature control >4 hours; item was voluntarily discarded. - 0 pts
- 40 2-303.11 Prohibition - Jewelry (C) 1 food employee wearing a watch during service. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI: REHS intervention; watch was removed and employee hands rewashd.
- 2-402.11 Effectiveness - Hair Restraints (C) 2 food employees were not wearing hair restraints at the beginning of inspection. 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. CDI: REHS intervention; both employees donned effective hair restraints. - 0 pts
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Several cooking utensils were stored in a container of hot water on cook line; water was measured at 98F. 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; on a clean portion of the food preparation table or cooking equipment only if the in-use utensils and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11; in a container of water if the water is maintained at a temperature of at least 135F. CDI: REHS intervention; utensils were removed from storage in water. - 0.5 pts
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Replace torn door gasket in reach-in portion of cooler #6. Refinish stand mixers to be smooth and easily cleanable. Equipment shall be maintained in good repair. - 0 pts
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) Employee drink in unopened can in chef drawer next to food for restaurant. Employee food stored over wine bottles in wine cooler. Store personal items separately from restaurant's food supply. CDI - drink and employee food relocated. - 0 pts