

Food Establishment Inspection Report

Score: 94

Establishment Name: OLD RICHMOND GRILL

Establishment ID: 3034010299

Location Address: 6425 REYNOLDA RD.

Inspection Re-Inspection

City: PFAFFTOWN

State: NC

Date: 03 / 18 / 2020 Status Code: A

Zip: 27040

County: 34 Forsyth

Time In: 11 : 00 am pm Time Out: 01 : 20 am pm

Permittee: LOUISE ARNEY

Total Time: 2 hrs 20 minutes

Telephone: (336) 924-4295

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 2

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.								
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		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	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	
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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	X	X
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	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	
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	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	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	

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	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	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	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	X	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	X	X
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	X	0	X
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	X	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	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	X	1	0	X
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	X	03	0	X
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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	X	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	X	03	0	X
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	X	
Total Deductions:						6		



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: LOUISE ARNEY
 Telephone: (336) 924-4295

Establishment ID: 3034010299
 Inspection Re-Inspection Date: 03/18/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: ajoshbell@gmail.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
ServSafe	R. Barker 12/4/24	00	hot dog	steam table	141	mozzarella	make unit	40
hot water	3 comp sink	127	chili	steam table	140	tomatoes	make unit	41
hot sani	3 comp sink	194	slaw	prep table	39	lettuce	make unit	40
chl sani	ppm spray	50	grits	steam table	137	milk	reach in cooler	41
beef gravy	2 door cooler	46	gravy	steam table	141	burger	reach in cooler	41
mac cheese	2 door cooler	44	burger	domestic cooler	40			
burger	final cook	209	ham	2 door cooler	41			
pork loin	final cook	205	bologna	2 door cooler	34			

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.

- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- REPEAT- Ice machine with black accumulation on inside. Equipment such as ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. Increase cleaning of ice machine. //4-602.12 Cooking and Baking Equipment - C- Microwave soiled inside. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Beef and gravy measured 41-46F. Mac and cheese measured 44F. TCS foods shall be maintained cold at 41F or below. CDI- Both containers vented in upright cooler. 0 pts.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C- Dead flies on windowsill in ice cream room. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Clean flies from windowsill. 0 pts.


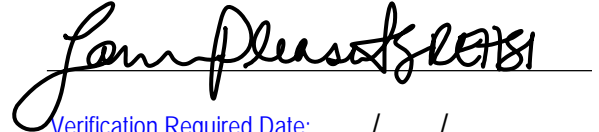
Lock Text



Person in Charge (Print & Sign): Christopher ^{First} Sostaita ^{Last}

Regulatory Authority (Print & Sign): Lauren ^{First} Pleasants ^{Last}

REHS ID: 2809 - Pleasants, Lauren



 Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3144



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Knife stored between small steam table and fryers, in a crevice with food residue and debris. During pauses in food preparation, store utensils on a clean portion of the food prep table or cooking equipment only if the in-use utensil and the food-contact surface of the food prep table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11. CDI- Knife sent to 3 compartment sink to be cleaned. 0 pts.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- REPEAT- Metal pans and tableware stored on shelves soiled with food residue and rust. Cleaned equipment and utensils shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches off the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Bags of single-service trays stored on the floor in the ice cream room. Single-service and single-use articles shall be stored at least 6 inches off the floor. 0 pts.
- 45 4-205.10 Food Equipment, Certification and Classification - C- REPEAT- Chest freezers and refrigerator are domestic equipment. Food equipment shall be used in accordance with the manufacturer's intended use and be certified or classified for sanitation by an ANSI-accredited certification program. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Ice cream freezer with severely damaged liner and lids with ice buildup and busted seam held together by duct tape. Remove rust from lower shelves and legs of steam table; lower shelf, drawer, and legs of cutting board table; shelf under fryers and steam wells. Repair drink counter surfaces with peeling laminate. Reseal wooden shelves in dry storage to be smooth. Remove rust and repaint Hobart chopper with food grade paint. Clean and recaulk can opener attachment to cutting board table. Clean and recaulk cutting board at cook line to fryer where debris is gathering. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Additional cleaning needed on the following equipment: splash zone of milkshake machine, crevices between fryer/steam table/cutting board, gaskets and doors in make unit reach in cooler, shelf and door cleaning in domestic refrigerator, lighting fixtures, and fryers. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris.
- 52 5-501.11 Outdoor Storage Surface - C- Grease receptacle and dumpster stored on grass. An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain. 0 pts.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- REPEAT- Coved base needed in restrooms and dry storage. Floor and wall junctures shall be coved and closed to no larger than 1mm. //6-101.11 Surface Characteristics-Indoor Areas - C- REPEAT- Floors are no longer smooth and easily cleanable in dry storage room and men's restroom. Reseal floors to be smooth. //
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair broken wall tile behind toilet in men's restroom. Repaint doorframe to dry storage room. Remove rust from ventilation. Physical facilities shall be maintained in good repair. //6-501.12 Cleaning, Frequency and Restrictions - C- Floor cleaning needed behind cutting table and around the hot water heater. Wall and ceiling cleaning needed in dry storage. Physical facilities shall be maintained clean.



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- 54 6-303.11 Intensity-Lighting - C- Lighting measured 24 foot candles at stove, and 16 foot candles at the wooden cutting table. In areas of food preparation or when employee safety is a factor, lighting shall measure at least 50 foot candles. Increase lighting. 0 pts.



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Spell

