Food Establishment Inspection Report

Establishment Name: NOBLE S GRILLE Establishment ID: 3034010614

Date: <u>Ø 1</u> / <u>2 9</u> / <u>2 Ø 1 3</u> Status Code: A						
Time In: $09 : 30 \overset{\otimes}{\bigcirc} pm$ Time Out: $03 : 10 \overset{\otimes}{\otimes} pm$						
Total Time: 5 hrs 40 minutes						
Category #: _IV						
Establishment Type:						

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 380) KNOLLWOOD ST						
City: WINSTON SALE	М						
State: NC	_ Zip:						
County: 34 Forsyth Permittee: NOBLES GRILLS OF WINSTON SALEM,							
⊗Inspection							
○Re-Inspection							
Wastewater System:							
⊗Municipal/Community							
○On-Site System							
Water Supply:							
⊗Municipal/Community							
○On-Site System							

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions

Score: 95.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness

Public Health Interventions: Control measures to prevent foodborne illness or injury.										
Сс	Compliance Status					CDI	R	VR		
Su	pervision									
1	IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	2	(S	0	0	0		
En	Employee Health .2652									
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	3	〇 1.5		⊗	0	0		
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion		O 1.5		0	0	0		
Go	Good Hygienic Practices .2652, .2653									
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	<u>2</u>	0	0	0	0	0		
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0	O 0.5	0	0	0	0		
Pr	eventing Con	tamination by Hands .2652, .2653, .2655, .265	6							
6	O & IN OUT	Hands clean & properly washed	O	O 2	⊗ 0	8	0	0		
7	⊗ ○ ○ IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ 3		0	0	0	0		
8	○ ⊗ IN OUT	Handwashing sinks supplied & accessible			8	8	0	0		
Αp	proved Source	ce .2653, .2655								
9	O & IN OUT	Food obtained from approved source	<u>ှ</u>	<u> </u>	⊗	8	0	0		
10	O O & IN OUT N/O	Food received at proper temperature	္ 2	<u> </u>	\bigcirc	0	0	0		
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	္ 2	<u> </u>	\bigcirc	0	0	0		
12	○ ⊗ ○ ○ IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	<u>ှ</u>	<u> </u>	8 0	8	0	0		
Pr	otection from	Contamination .2653, .2654								
13	⊗ ○ ○ ○ IN OUT N/A N/C	Food separated & protected	$\frac{\circ}{3}$		0	0	0	0		
14	O & IN OUT	Food-contact surfaces: cleaned & sanitized	0	-	0	8	0	0		
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	_	0	0	0	0	0		
Ро	tentially Haza	irdous Food Time/Temperature .2653								
16	O O O S IN OUT N/A N/C	Proper cooking time & temperatures	\bigcirc		\bigcirc	0	0	0		
17	⊗ ○ ○ ○ IN OUT N/A N/C	Proper reheating procedures for hot holding		O 1.5	\bigcirc	0	0	0		
18	⊗ ○ ○ ○ IN OUT N/A N/C	Proper cooling time & temperatures	○ 3 .	O 1.5	\bigcirc	0	0	0		
19	⊗ ○ ○ ○ IN OUT N/A N/C	Proper hot holding temperatures	_	0	0	0	0	0		
20	⊗ ○ ○ ○ IN OUT N/A N/C	Proper cold holding temperatures	0	O 1.5	0	0	0	0		
21	O 🗞 O O	Proper date marking & disposition) 3		⊗ 0	8	0	0		
22	O O 🗞 O	Time as a public health control: procedures & records	O 2	<u> </u>	\bigcirc	0	0	0		
Со	Consumer Advisory .2653									
23	○ ⊗ ○ IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0	O 0.5		8	0	0		
Hi	ghly Suscepti	ble Populations .2653								
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	3	O 1.5	0	0	0	0		
Ch	emical	.2653, .2657								
25	O O S IN OUT N/A	Food additives: approved & properly used	0	O 0.5		0	0	0		
26	8 0 0				\bigcirc	0	0	0		
Со	nformance w	ith Approved Procedures .2653, .2654,	.26	58						
27	O O &	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	Õ	Ò_	Ŏ_		\cap			

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section • Food Protection Program

Food Establishment Inspection Report, continued

Establishment Name: NOBLE S GRILLE Establishment ID: 3034010614

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Person in Charge (Print)

Person in Charge (Signature)

Greg Gartar REK)
Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (336) 7 Ø 3 - 3383

Verification Required Date: ___/ ___/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 9 No. of Repeat Risk Factor/Intervention Violations:

Good Retail Practices Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 29 0 0 0 Water and ice from approved source OUT ○ ⊗ ○ IN OUT N/A 0 0 **8** 1 0.5 0 8 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 1 0.5 0 0 0 0 0 0 1 0.5 0 OUT Thermometers provided & accurate 0 0 0 34 **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT 0 0 36 Insects & rodents not present; no unauthorized animals 0 0 **⊗** ○ 1 0 8 Contamination prevented during food preparation, 37 0 0 \bigcirc OUT storage & display ⊗ OUT ○ ○ **⊗** 1 0.5 0 38 Personal cleanliness 0 0 0 OIN. ⊗ OUT 0 0 **8** 1 0.5 0 0 0 39 Wiping cloths: properly used & stored 0 OUT 0 0 0 1 0.5 0 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 080 OIN Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ Gloves used properly 0 0 44 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT ○ ○ **⊗** 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 \bigcirc cleanable, properly designed, constructed, & used ⊗ IN OUT 0 0 0 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 0 46 test strips 0 0 0 1 0.5 0 OUT 0 0 0 47 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 OUT $\begin{array}{c|c} \bigcirc & \bigcirc & \bigcirc \\ 2 & 1 & 0 \end{array}$ Hot & cold water available; adequate pressure 0 0 0 48 OIN 8 0 0 49 Plumbing installed; proper backflow devices OUT 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed OIN ⊗ OUT 0 0 **8** 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 0 51 OUT Garbage & refuse properly disposed; 0 0 0 1 0.5 0 52 0 0 facilities maintained 8 $\circ \otimes \circ$ 53 Physical facilities installed, maintained & clean 0 0 0 OUT 1 0.5 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 Meets ventilation & lighting requirements; 54 0 0 0

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

Total Deductions:

Establishment Name: NOBLE S GRILLE	Establishment ID: 3034010614	Date: 01/29/2013
Location Address: 380 KNOLLWOOD ST		Status Code: A
City: WINSTON SALEM State: NC		Category #:IV
County: 34 Forsyth Zip: 27103		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: NOBLES GRILLS OF WINSTON SALEM, INC.		Email 3:
Telephone:		

	Temperature Observations								
ItemLocationTempcollardswalk in39		Item tomato jam	Location dessert make	Temp 40	Item mushroom	Location reheat	Temp 167		
rice	walk in	39	creme brule	dessert make	46	butter sauce	reheat	169	
blackeye	walk in	40	arugula	cold drawer	43	sweet	reheat	170	
limas	walk in	41	spring mix	cold drawer	42	curl leaf	sandwich top	41	
garlic	walk in	40	romaine	make top	45	air temp	reach in bar coolers	35	
mashed	walk in	39	slice	make top	46	air temp	small beverage cooler	36	
sweet	walk in	39	tuna salad	make top	46				
cherry	dessert make	41	diced	make top	45				

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.

- No certified food protection manager available during inspection. 15A NCAC 18A .2652 ref. 2-102.12 (A): At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program (a two-point deduction will be applied to an inspection score beginning January 1st, 2014 if found in violation). Person in charge must be present during all hours of operation.
- Employee health policy does not meet requirements. An employee health policy must be in place that reflects the necessary requirements per 15A NCAC 18A .2652 ref. 2-201.11, 2-201.12, and 2-201.13. Refer to handout as example.
- Hands observed washed at proper intervals, but not for long enough. 15A NCAC 18A .2652 ref. 2-30.12 (3): Rub hands together vigorously for at least 10 to 15 seconds.
- Provide nearby trash cans at all kitchen handsinks. 15A NCAC 18A .2656 ref. 6-301.20 A handwashing sink that is provided with disposable towels shall be provided with a waste receptacle / Remove drain stopper from dessert area handsink. There is no need to hold water in handsinks. / Relocate bar handsinks paper towels to correct side of splash guard.



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- Honey in unlabeled jars. Management states foods are delivered from US Foods, but could not show receipts. Provide proof of approved source.
- 12 If fish is served raw or undercooked, proof of parastite destruction must be provided from supplier or proof that fish is of exempted species.
- Bar dish machine was not providing sanitizer during cycle. Machine was drained and sanitizer primed and eventually measured proper 50-100ppm chlorine. Test machine daily. / Management mentioned replacing dish machines. Consult with our plan review department before any major equipment switches. Also disengage and remove booster heater from chemical dish machine. / Ice machine needed additional cleaning behind baffle wall and around ice scoop holster. Management aware of problem areas and will be addressing them. /
- Datemarking is in effect but not everything is datemarked. 15A NCAC18A .2653 ref. 3-501.17: Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified. The day of preparation shall be counted as Day 1. *41°F or less for a maximum of 7 days*; or *between 41°F and 45°F for a maximum of 4 days* *Commercially prepared and packaged foods must be marked once opened with appropriate date whereas the date opened is counted as Day 1.
- Some raw animal foods are offered cooked to order and some have raw eggs as ingredient. 15A NCAC 18A .26 .2653 ref. 3-603.11: If an animal food is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready to eat form or as an ingredient in another ready to eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a 'Disclosure' AND 'Reminder'. Disclosure shall include: description of the foods, such as "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; or identification of the foods by asterisking them to a footnote that states that the items are served raw or undercooked, or may contain raw or undercooked ingredients. Reminder shall include asterisking the foods to a footnote that states: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- Reduced oxygen packaging is practiced at facility and requires a variance. Further information will be given regarding practices at a later date. Refer to 15A NCAC 18A .2653 ref. 3-502.11 for variance requirements.
- 37 Container of bread and racks of tagliatella uncovered from previous day. Cover all foods during storage.



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√ Spell

Food employee with wrist watch. 15A NCAC 18A .2652 ref. 2-402.11 (A): 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 15A NCAC 18A .2652 ref. 2-303.11: Except for a plain ring such as a wedding band, while preparing food, food employees may no wear jewelry on their arms or wrists

15A NCAC 18A .2652 ref. 2-302.11 (B): Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food

- Wiping cloths stored improperly. 15A NCAC 18A .2653 ref. 3-304.14(B-E) Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at proper concentration and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Chemical sanitizing solution shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.

 Single-use disposable sanitizer wipes shall be used in accordance with EPA-approved manufacturer's label use instructions

Bulk utensils stored in unclean containers. Utensils must be stored in clean, dry locations.

Replace cracked lower door of smoker unit. / Remove damaged strailner baskets with wooden rim as it is unapproved.

- 49 Can wash spigot has inadequate backflow. Stop valve at splitter creates continuouse pressure situation where atmospheric vaccuum breaker is insufficient. Add additional backflow beneath stop valve or one that is rated for continuous pressure applications at main spigot.
- Waste receptacles in women's private dining restroom and employee restroom are uncovered. 15A NCAC 18A .2655 ref. 5-501.17:
 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins
- Clean floor drains throughout facility, particularly under cookline corner prep. / Regrout in areas where grout has receded between tiles, creating uncleanable areas (front of ice machine, dish machine, prep areas. etc.). / Seal escutcheon disc to walls at bar handsink and reseal cover by men's toilet. All rusted escutcheon discs should be evaluated to remove rust and replaced as necessary.



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Lighting is below the required minimum 20 foot candles (fc) in the following areas: women's left and right restroom stalls (11-17fc), men's restroom urinal (8fc), and women's private dining restroom (13-20fc). Lighting is below the minimum 10fc in the wine closet (6-16fc) and walk in cooler (1-2.6fc). Lighting is below the minimum required 50fc at the prep table across from 3 vat sink (19-20fc), corner prep sink (19-20fc) and neighboring table (25-40fc), and wait beverage line (33fc).



