Food Establishment Inspection Report

Score: 93.5

Establishment Name: NORTH POINT GRILL

Establishment ID: 3034011713

Date: 06 / 21 / 2013 Status Code: A

Time In: 10 : 20 ⊗ am ○ pm Time Out: 12 : 40 ○ am ⊗ pm

Total Time: 2 hrs 20 minutes

Category #: IV

Establishment Type: Full-Service Restaurant

Instructions:

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

Location Address: 7843 NORTH POINT BLVD

City: WINSTON SALEM

State: NC Zip: 27106

County: 34 Forsyth

Permittee: NORTH POINT GRILL INC

Telephone:

⊗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

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	⊗ IN ○ OUT ○ N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ 2 ○ 0	○	○	○
	Employee Health .2652					
2	⊗ IN ○ OUT	Management, employees knowledge; responsibilities & reporting	○ 3 ○ 1.5 ○ 0	○	○	○
3	⊗ IN ○ OUT	Proper use of reporting, restriction & exclusion	○ 3 ○ 1.5 ○ 0	○	○	○
	Good Hygienic Practices .2652, .2653					
4	⊗ IN ○ OUT	Proper eating, tasting, drinking, or tobacco use	○ 2 ○ 1 ○ 0	○	○	○
5	⊗ IN ○ OUT	No discharge from eyes, nose, and mouth	○ 1 ○ 0.5 ○ 0	○	○	○
	Preventing Contamination by Hands .2652, .2653, .2655, .2656					
6	⊗ IN ○ OUT	Hands clean & properly washed	○ 4 ○ 2 ○ 0	○	○	○
7	⊗ IN ○ OUT ○ N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ 3 ○ 1.5 ○ 0	○	○	○
8	⊗ IN ○ OUT	Handwashing sinks supplied & accessible	○ 2 ○ 1 ○ 0	○	○	○
	Approved Source .2653, .2655					
9	⊗ IN ○ OUT	Food obtained from approved source	○ 2 ○ 1 ○ 0	○	○	○
10	⊗ IN ○ OUT ○ N/O	Food received at proper temperature	○ 2 ○ 1 ○ 0	○	○	○
11	⊗ IN ○ OUT	Food in good condition, safe & unadulterated	○ 2 ○ 1 ○ 0	○	○	○
12	○ IN ○ OUT ⊗ N/A ○ N/O	Required records available: shellstock tags, parasite destruction	○ 2 ○ 1 ○ 0	○	○	○
	Protection from Contamination .2653, .2654					
13	⊗ IN ○ OUT ○ N/A ○ N/O	Food separated & protected	○ 3 ○ 1.5 ○ 0	○	○	○
14	○ IN ⊗ OUT	Food-contact surfaces: cleaned & sanitized	○ 3 ⊗ 1.5 ○ 0	⊗	○	○
15	⊗ IN ○ OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	○ 2 ○ 1 ○ 0	○	○	○
	Potentially Hazardous Food TIme/Temperature .2653					
16	○ IN ○ OUT ○ N/A ⊗ N/O	Proper cooking time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
17	⊗ IN ○ OUT ○ N/A ○ N/O	Proper reheating procedures for hot holding	○ 3 ○ 1.5 ○ 0	○	○	○
18	○ IN ○ OUT ○ N/A ⊗ N/O	Proper cooling time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
19	⊗ IN ○ OUT ○ N/A ○ N/O	Proper hot holding temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
20	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cold holding temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
21	○ IN ⊗ OUT ○ N/A ○ N/O	Proper date marking & disposition	○ 3 ⊗ 1.5 ○ 0	⊗	○	○
22	○ IN ○ OUT ⊗ N/A ○ N/O	Time as a public health control: procedures & records	○ 2 ○ 1 ○ 0	○	○	○
	Consumer Advisory .2653					
23	○ IN ○ OUT ⊗ N/A	Consumer advisory provided for raw or undercooked foods	○ 1 ○ 0.5 ○ 0	○	○	○
	Highly Susceptible Populations .2653					
24	○ IN ○ OUT ⊗ N/A	Pasteurized foods used; prohibited foods not offered	○ 3 ○ 1.5 ○ 0	○	○	○
	Chemical .2653, .2657					
25	○ IN ○ OUT ⊗ N/A	Food additives: approved & properly used	○ 1 ○ 0.5 ○ 0	○	○	○
26	○ IN ⊗ OUT ○ N/A	Toxic substances properly identified stored, & used	○ 2 ⊗ 1 ○ 0	⊗	○	○
	Conformance with Approved Procedures .2653, .2654, .2658					
27	○ IN ○ OUT ⊗ N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	○ 2 ○ 1 ○ 0	○	○	○

Food Establishment Inspection Report, continued

Establishment Name: NORTH POINT GRILL Establishment ID: 3034011713

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

6. 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".

8. 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:

First	*Last*
Butch	Eddinger

Person in Charge (Print)

Butch Eddinger

Person in Charge (Signature)

First	*Last*
Kenneth	Michaud

Regulatory Authority (Print)

Kenneth Michaud REHS

Regulatory Authority (Signature)

Contact Number: (____) ____ - _____

Verification Required Date: ___ / ___ / _____

REHS ID: 2259 - Michaud, Kenneth

No. of Risk Factor/ Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: _____

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				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ○ OUT ⊗ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	⊗ IN ○ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ○ 0.5 ○ 0	○	○	○
32	○ IN ○ OUT ○ N/A ⊗ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	○ IN ○ OUT ○ N/A ⊗ N/O	Approved thawing methods used	○ 1 ○ 0.5 ○ 0	○	○	○
34	○ IN ⊗ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ⊗ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	○ IN ⊗ OUT	Contamination prevented during food preparation, storage & display	○ 2 ○ 1 ⊗ 0	○	○	○
38	⊗ IN ○ OUT	Personal cleanliness	○ 1 ○ 0.5 ○ 0	○	○	○
39	⊗ IN ○ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ○ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	⊗ IN ○ OUT	In-use utensils: properly stored	○ 1 ○ 0.5 ○ 0	○	○	○
42	⊗ IN ○ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ○ 0.5 ○ 0	○	○	○
43	⊗ IN ○ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ○ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	○ 2 ⊗ 1 ○ 0	○	⊗	○
46	○ IN ⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ⊗ 0.5 ○ 0	○	○	○
47	○ IN ⊗ OUT	Non-food contact surfaces clean	○ 1 ⊗ 0.5 ○ 0	○	⊗	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	⊗ IN ○ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	○ IN ⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ⊗ 0.5 ○ 0	○	⊗	○
52	⊗ IN ○ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ○ 0.5 ○ 0	○	○	○
53	○ IN ⊗ OUT	Physical facilities installed, maintained & clean	○ 1 ○ 0.5 ⊗ 0	○	○	○
54	⊗ IN ○ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ○ 0.5 ○ 0	○	○	○
		Total Deductions:	6.5			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: NORTH POINT GRILL

Establishment ID: 3034011713

Date: 06/21/2013

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Location Address: 7843 NORTH POINT BLVD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

Wastewater System: ⊗ Municipal/Community ○ On-Site System

Water Supply: ⊗ Municipal/Community ○ On-Site System

Permittee: NORTH POINT GRILL INC

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Potato salad	Main line	37	Slaw	Make unit	34	Raw chicken	Work top cooler	45
Rice	Hot bar	154	Shredded	Lower make unit	38	Meat loaf	Walk in cooler	40
Greens	Hot bar	193	Lettuce	Lower make unit	40	Slaw	Walk in cooler	37
Green beans	Hot bar	139	Turkey	Lower make unit	35	Potato salad	Walk in cooler	38
Mac n cheese	Hot bar	164	Cheese	Reach in cooler	31	Raw chicken	Walk in meat cooler	35
Sliced	Make unit	34	Slaw	Reach in cooler	29	Hot water	Three compartment sink	145
Lettuce	Make unit	37	Slaw	Work top cooler	44	Quat sanitizer	Bottle in ppm	300
Tuna salad	Make unit	34	Raw shrimp	Work top cooler	45	Rinse cycle	Dish machine	169

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.

Spell

14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - Slicer, meat tenderizer and some utensils still had dried food debris present - make sure to thoroughly clean and sanitize utensils after use - manager sent utensils and pans back to be rewashed and sanitized and had employee break down slicer and clean and sanitize components
4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - Quat sanitizer in bucket too weak - registered 100 ppm - sanitizer must be between 200 - 300 ppm if using quat solution - manager remade sanitizer so it is now 300 ppm

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - Potato salad and some other potentially hazardous ready to eat products in walk in cooler not properly date marked by date discarded - all potentially hazardous ready to eat items that are held for more than 24 hours must be properly date marked by date discard and held for no more than 4 days if held at 41 - 45 deg F or 7 days if held at 41 deg F or less - manager date marked all items to require date marking

26 7-201.11 Separation-Storage - Bottle of coil cleaner stored on ledge of ice machine - chemicals cannot be stored on or above food contact/prep areas - this includes ice machine - manager moved cleaner to back room with other chemicals in proper location
7-209.11 Storage-Other Personal Care Items - Manager's bottle of creatine stored on ledge above clean utensils and prep sink - make sure all personal items are stored in separate areas away from any food contact/prep areas - manager took bottle of creatine to office
7-101.11 Identifying Information, Prominence-Original Containers - Degreaser stored in bottle labeled sanitizer - chemicals must be properly labeled by content - manager emptied degreaser from bottle and cleaned bottle before putting sanitizer in sanitizer bottle; Unlabeled bottle of degreaser found - make sure to properly label all chemical containers by content

34 4-302.12 Food Temperature Measuring Devices - Missing thermometers in lower make unit and lower salad prep unit - must have thermometers present in all coolers and freezers

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

37 3-305.11 Food Storage-Preventing Contamination from the Premises - Uncovered pan of chicken pie in walk in cooler - make sure to cover food when not in use as to pervent possible contamination from premises

45 4-501.11 Good Repair and Proper Adjustment-Equipment - Peeling/rusty storage racks in reach in and make unit coolers - have repaired or replaced so racks are smooth, easily cleanable and in good repair; Torn gasket on lower make unit door; Replace/repair torn/worn caulking around backsplash of prep sinks

46 4-501.14 Warewashing Equipment, Cleaning Frequency - Debris build-up on lip of door and top of dish machine - make sure to clean inside dish machine as often as necessary so they are clean and free from debris and grime build-up

47 4-602.13 Nonfood Contact Surfaces - Detailed cleaning needed in utensils and condiment bins so they are clean and free from debris build-up; Clean storage racks in walk in coolers so they are free from grime build-up; Clean storage racks in dry goods room so they are free from build-up

51 5-501.17 Toilet Room Receptacle, Covered - Missing covered trash receptacle in women's restroom - must have covered trash receptacle in women's restroom

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - Repair gap on corner joint for FRP tiles at wall near dish washing station so no bugs can enter gap - try sealing or tightening down corner guard

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Spell