

Food Establishment Inspection Report

Score: 95

Establishment Name: NORTH POINT GRILL

Establishment ID: 3034011713

Location Address: 7843 NORTH POINT BLVD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 17 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 04 : 35 am pm Time Out: 07 : 30 am pm

Permittee: NORTH POINT GRILL INC

Total Time: 2 hrs 55 minutes

Telephone: (336) 896-0500

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: 5

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3		0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
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	2	1		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1		0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		
Total Deductions:					5			



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 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: (336) 896-0500

Establishment ID: 3034011713
 Inspection Re-Inspection Date: 07/17/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 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	J. Mendoza 10/26/20	00	greens	hot holding	157	rice	cooled in freezer 5:55	36
hot water	3 comp sink	127	pot pie	hot holding	161	lettuce	make unit 2	50
quat sani	ppm 3 comp sink	200	meatloaf	hot holding	158	lettuce	cooled 40 min	45
dish machine	hot sanitization	151	slaw	upright cooler	58	turkey ham	make unit 2	48
beef	final cook temp	183	rice	walk in 2	43	pasta	walk in cooler	41
chicken	hot holding stove	119	potato sal	make unit	42	broccoli soup	ice bath	40
chicken	reheat stove	179	cantaloupe	make unit	42	catfish	3 door reach in	35
chicken	hot holding	140	rice	reach in 5:10	49	pasta salad	make unit	41

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee drink stored on prep table in server expo next to open pitchers of tea. Employees shall eat, drink, and use tobacco only in designated areas to prevent cross contamination. CDI - Drink moved to front counter area. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - In reach in freezer, open containers of country fried steak and chicken nuggets stored over hushpuppies and onion rings. Once packages are opened, store in freezers according to final cooking temperatures. Pitchers of tea at server expo were uncovered. Store food in covered containers. CDI - Chicken and steak moved to the bottom shelf. Pitchers were removed during inspection.
- 14 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF - Dish machine temperature only reached 151F. In a mechanical operation, the temperature of fresh hot water sanitizing rinse as it enters the manifold may not be less than 180F. Verification required of dish machine repair by 7/18/19. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when repaired. Use quat sanitizer in 3 compartment sink for sanitizing dishes until dish machine is repaired.

Lock Text



Person in Charge (Print & Sign): Butch Eddinger

Regulatory Authority (Print & Sign): Lauren Pleasants

Butch Eddinger

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 07 / 18 / 2019

REHS Contact Phone Number: (336) 703 - 3144



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - One pan on stove containing chicken measured 109-119F. TCS foods shall be maintained hot at 135F or above. CDI - Chicken quickly reheated to 165-179F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - In upright cooler, slaw 58F. In small make unit and reach in cooler, canteloupe 42F, potato salad 42F, rice 49F, marinara 43F, turkey 43F. In second make unit, ham 47F, lettuce 50F, tomato 47F, slaw 46F, cheese 50F, turkey and ham 48F, tuna salad 45F, chicken salad 45F. In walk-in cooler, banana pudding 43F and fettucine 43F. In second walk-in cooler, rice 43F. TCS foods shall be maintained cold at 41F or below. CDI - All foods 48F and above voluntarily discarded. All other foods uncovered to cool, and make unit will be adjusted. Make units lids closed. Lettuce taken to walk-in cooler, and rice taken to walk-in freezer to cool as they had recently been prepped.
- 31 3-501.15 Cooling Methods - PF - Rice cooked earlier in the day was cooled with tight-fitting lid and measured 43F. Cooling shall be accomplished within the time and temperature criteria specified under 3-501.14 by using one or more of the following methods: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. Food containers in which food is being cooled shall be loosely covered or uncovered if protected from overhead contamination to facilitate heat transfer from the surface of the food. CDI - Rice uncovered to cool.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - One soiled dry wiping cloth and one wet wiping cloth on prep surfaces. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under 4-501.114. Dry wiping cloths shall be free of food debris and visible soil. CDI - Cloths placed in soiled laundry.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Slicer with lint residue on blade indicative of cloth drying. After cleaning and sanitizing, equipment and utensils shall be air-dried and may not be cloth dried. Clean and sanitize slicer and allow to air-dry before next use. // 4-904.11 Kitchenware and Tableware-Preventing Contamination - C - Utensils stored in container with lip- and food-contact surfaces intermingled with handles. Store clean and sanitized utensils to prevent contamination of lip- and food-contact surfaces so that only the handles are touched by employees.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace torn gaskets in upright cooler and reach in cooler. Repair upright cooler and larger make unit to maintain foods at 41F or below. Equipment shall be maintained in good repair. // 4-202.11 Food-Contact Surfaces-Cleanability - PF - Two chipped and flaking spatulas, 2 cracked lids, and 1 plastic container with melting damage. Multiuse food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, pits, inclusions, and similar imperfections. CDI - Utensils voluntarily discarded.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Replace caulk at soiled dish drainboard and at base tiles underneath. Grout is low by floor drain at dish machine, and in between ice machine and prep line. Replace caulk at bases of toilets in restrooms. Physical facilities shall be maintained in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed underneath and behind equipment, especially fryers, dish machine, and prep line. Physical facilities shall be maintained clean.



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- 54 6-303.11 Intensity-Lighting - C - Under hood, lighting 14-28 foot candles. At prep sinks, lighting 24-28 foot candles. In areas of food preparation, lighting shall be at least 50 foot candles. Increase lighting in these areas.



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✓
Spell

