Food Establishment Inspection Report

Establishment Name: REYNOLDS PARK GRILL

Date: 06/24/2013 Status Code: A						
Time In: <u>1 0</u>	: <u>4 5</u> ⊗ am	Time Out:	_1: <u>25</u> ⊗ am			
Total Time:	2 hrs 40 minute	es				
Category #:	II					
Establishme	nt Type:					

Instructions:

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

Location Address:	2391 REYNOLDS PARK ROAD						
City: WINSTON SA	ALEM						
State: NC	Zip: ²⁷¹⁰⁷						
County: 34 Forsytt	n .						
Permittee: _T-SQUARE GOLF, LLC							
Telephone:	Telephone:						
⊗Inspection							
○Re-Inspection							
Wastewater System:							
⊗Municipal/Community							
○On-Site System							
Water Supply:							
⊗Municipal/Comi	munity						
○On-Site System	1						

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".

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

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Establishment ID: 3034011931

Foodborne Illness Risk Factors and Public Health Interventions

Score: 96.5

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

Public Health Interventions: Control measures to prevent foodborne illness or injury.

Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.						
Compliance Statu		OUT	CDI	R	VR	
Supervision	.2652					
1 0 .8 0 IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	2 0	0	0	0	
Employee Healt						
2	Management, employees knowledge; responsibilities & reporting	3 1.5 0	8	0	0	
3 S OUT	Proper use of reporting, restriction & exclusion	3 1.5 0	0	0	0	
Good Hygienic I	Practices .2652, .2653					
4 S OUT	Proper eating, tasting, drinking, or tobacco use	2 1 0	0	0	0	
5 S OUT	No discharge from eyes, nose, and mouth	0 0 0	0	0	0	
	amination by Hands .2652, .2653, .2655, .265					
6 S O	Hands clean & properly washed	0 0 0 4 2 0	0	0	0	
7 0 0 8 IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0	
8 8 OUT	Handwashing sinks supplied & accessible	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0	
Approved Source	e .2653, .2655					
9 8 OUT	Food obtained from approved source	0 0 0 2 1 0	0	0	0	
10 0 0 8 IN OUT N/O	Food received at proper temperature	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0	
11 8 OUT	Food in good condition, safe & unadulterated	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0	
12 N OUT N/A N/O	12 S O O O Required records available: shellstock tags, parasite destruction		0	0	0	
Protection from	Contamination .2653, .2654					
13 8 0 0 0 0 N/A N/C	Food separated & protected	0 0 0 3 1.5 0	0	0	0	
14 O & OUT	Food-contact surfaces: cleaned & sanitized	○ ⊗ ○ 3 1.5 0	8	0	0	
15 8 OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0	
Potentially Haza	rdous Food Tlme/Temperature .2653					
16 8 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Proper cooking time & temperatures	0 0 0 3 1.5 0	0	0	0	
17 8 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Proper reheating procedures for hot holding	0 0 0 3 1.5 0	0	0	0	
18 O O S S NOUT N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0	
19 8 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0	
20 8 0 0 0 IN OUT N/A N/O	Proper cold holding temperatures	0 0 0 3 1.5 0	0	0	0	
21 0 8 0 0 IN OUT N/A N/O	Proper date marking & disposition	○ ○ ⊗ 3 1.5 0	8	0	0	
22 O S O IN OUT N/A N/O	Time as a public health control: procedures & records	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0	
Consumer Advisory .2653						
23 O O S IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0	0	0	0	
Highly Suscepti	ble Populations .2653					
24 O O S IN OUT N/A	Pasteurized foods used; prohibited foods not offered	3 1.5 0	0	0	0	
Chemical	.2653, .2657					
25 8 0 0 IN OUT N/A	Food additives: approved & properly used	1 0.5 0	0	0	0	
26 S O O IN OUT N/A	Toxic substances properly identified stored, & used	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0	
	ith Approved Procedures .2653, .2654,	.2658				
27 0 0 8 IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	0 0 0 2 1 0	0	0	0	

Food Establishment Inspection Report, continued

Establishment Name: REYNOLDS PARK GRILL	Establishment ID: 303401193
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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 harold kincaid

Person in Charge (Print)

Person in Charge (Signature)

Carla/Greg

Day/Gartner

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number:

Verification Required Date: ___/__/_

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations:

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
Sa	fe Foo	d and V	Vater .2653, .2655, .2658				
28	⊗ IN	OUT	Pasteurized eggs used where required	0 0 0	0	0	0
29	⊗ IN	OUT	Water and ice from approved source	2 1 0	0	0	0
30) & JT N/A	Variance obtained for specialized processing methods	0 0 0	0	0	0
Fo	od Ter	nperatu	re Control .2653, .2654				
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	1 0.5 0	0	0	0
32	O O IN OUT	O & N/A N/O	Plant food properly cooked for hot holding	1 0.5 0	0	0	0
33	O O IN OUT	○ ⊗ N/A N/O	Approved thawing methods used	1 0.5 0	0	0	0
34	⊗ IN	OUT	Thermometers provided & accurate	0 0 0	0	0	0
Fc	od Ide	ntificati	on .2653				
35	⊗ IN	O I	Food properly labeled: original container	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0
Pr	eventio	on of Fo	ood Contamination .2652, .2653, .2654, .2656	6, .2657			
36	⊗ IN	OUT	Insects & rodents not present; no unauthorized animals	O O O 2 1 0	0	0	0
37	O IN	⊗. OUT	Contamination prevented during food preparation, storage & display	○ ○ ⊗ 2 1 0	0	0	0
38	⊗ IN	OUT	Personal cleanliness	0 0 0	0	0	0
39	⊗ IN	OUT	Wiping cloths: properly used & stored	1 0.5 0	0	0	0
40	⊗ IN	OUT	Washing fruits & vegetables	1 0.5 0	0	0	0
Pr	•	se of U	tensils .2653, .2654				
41	⊗ IN	OUT	In-use utensils: properly stored	1 0.5 0	0	0	0
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0	0	0	0
43	IN	⊗ OUT	Single-use & single-service articles: properly stored & used	1 0.5 0	0	0	0
44	⊗ IN	OUT	Gloves used properly	1 0.5 0	0	0	0
Ut	ensils	and Eq	uipment .2653, .2654, .2663				
45	O IN	⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0	0	0	0
46	O IN	⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	0.5 0	0	0	0
47	⊗ IN	OUT	Non-food contact surfaces clean	0 0 0 1 0.5 0	0	0	0
Ph		Faciliti	es .2654, .2655, .2656				
48		OUT	Hot & cold water available; adequate pressure	2 1 0	0	0	0
49	⊗ IN	OUT	Plumbing installed; proper backflow devices	2 1 0	0	0	0
50	IN	OUT	Sewage & waste water properly disposed	2 1 0	0	0	0
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0	0	0	0
52	IN	OUT	Garbage & refuse properly disposed; facilities maintained	1 0.5 0	0	0	0
53	⊗ IN	OUT	Physical facilities installed, maintained & clean	1 0.5 0	0	0	0
54	⊗ IN	OUT	Meets ventilation & lighting requirements; designated areas used	1 0.5 0	0	0	0
			Total Deductions:	3.5			

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

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Stablishment Name: REYNOLDS PARK GRILL	Establishment ID: 3034011931	Date: 06/24/2013
Location Address: 2391 REYNOLDS PARK ROAD		Status Code: A
City: WINSTON SALEM State: NC		Category #:II
County: 34 Forsyth Zip: 27107		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: T-SQUARE GOLF, LLC		Email 3:
Telephone:		

Temperature Observations								
Item sliced tomato	Location make unit	Temp 45	Item hot water	Location prep sink	Temp 140	Item	Location	Temp
roast beef	make unit	47	wash water	three compartment sink	104			
cole slaw	make unit	46						
lettuce	make unit	55						
hot dogs	make unit	44						
pickles	make unit	44						
hot dog	final cook	210						
chili	hot hold	189						

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.

Person in Charge (PIC) does not currently hold Food Protection Manager Certification. By January 1, 2014, PIC must have ANSI accredited certification and be present during the inspection.

2-102.12 Certified Food Protection Manager

- An employee health policy is not currently in place at the facility. An employee health policy must be in place and each employee must be informed and aware of illness reporting responsibilities. Refer to CD given during inspection.

 2-103.11 (M) Person in Charge-Duties
- Two bottles of chlorine sanitizer did not read on the test strips. Ensure that chlorine sanitizer concentration reads 50-100ppm. 4-501.114

 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness / Contact time for sanitizing utensils was less than 10 seconds. Follow manufacturer's instructions for contact time.

 4-703.11 Hot Water and Chemical-Methods
- Date marking is not in place at the facility. Date mark food that is refrigerated, potentially hazardous, prepared and held in the food establishment for more than 24 hours. Food can be held at 41F or less for 7 days or 42F-45F for 4 days. For example, cole slaw and lettuce should be date marked.
 - 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

The Mark

- - Stahlishment Name	REYNOLDS PARK GRILL	Establishment ID:	3034011931
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Observations and Corrective Actions

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•Sliced tomatoes were found on a paper towel in the make unit. Paper towels are not approved for food contact use. /



- Single service styrofoam cups, in between the soda fountain and the handwash sink, were found with the protective lining down. Keep the plastic lining up to protect from splash. Coffee stirers were found on the self serve line in a cup. Protect food or lip contact surfaces are protected by keeping original individual wrappers intact or from an approved dispenser. 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing / Metal tins found on the dish rack are not intended to be re-used. Discard after use. / Cloth towels were found under inverted hot dog tray. The hot dog tray is a food contact surface and should not be in contact with the towel. 4-502.13 Single-Service and Single-Use Articles-Use Limitations
- Food processors for household use were found in the dish storage rack. Equipment used for restaurant must be ANSI accredited or meet Parts 4-1 and 4-2 of Food Code.
 - 4-205.10 Food Equipment, Certification and Classification
- Three compartment sink was not set up properly. Employee was observed to rinse utensil in sanitizer. Utensil was rinsed with water and towel dried. CDI
 - 4-603.16 Rinsing Procedures / Wash water temperature read at 104F. Wash water must be maintained at a minimum of 110F. 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature /



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