

Food Establishment Inspection Report

Score: 97

Establishment Name: ALEX S GRILL AND ICE CREAM

Establishment ID: 3034012082

Date: 12/27/2012 Status Code: A

Time In: 12:35 am pm Time Out: 05:05 am pm

Total Time: 4 hrs 30 minutes

Category #: IV

Establishment Type: _____

Instructions:

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

Location Address: 6750 SHALLOWFORD RD

City: LEWISVILLE

State: NC Zip: 27023

County: 34 Forsyth

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



Food Establishment Inspection Report, continued

Establishment Name: ALEX S GRILL AND ICE CREAM

Establishment ID: 3034012082

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".

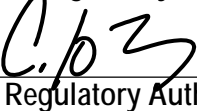
9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Krenar Ari Mehmeti
Person in Charge (Print)


Person in Charge (Signature)

C. Kentt Long
Regulatory Authority (Print)


Regulatory Authority (Signature)

Contact Number: (336) 703 - 3136

Verification Required Date: ___ / ___ / ___

REHS ID: 1158 - Long, C. Kentt

| 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 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Pasteurized eggs used where required | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 29 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Water and ice from approved source | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 30 | <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A | Variance obtained for specialized processing methods | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Food Temperature Control .2653, .2654 | | | | | | | | |
| 31 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 32 | <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O | Plant food properly cooked for hot holding | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 33 | <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O | Approved thawing methods used | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 34 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Thermometers provided & accurate | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Food Identification .2653 | | | | | | | | |
| 35 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Food properly labeled: original container | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | |
| 36 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 37 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 38 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Personal cleanliness | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 39 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Wiping cloths: properly used & stored | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 40 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Washing fruits & vegetables | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | |
| 41 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | In-use utensils: properly stored | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 42 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 43 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Single-use & single-service articles: properly stored & used | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 44 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Gloves used properly | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | |
| 45 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 46 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 47 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Non-food contact surfaces clean | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | |
| 48 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Hot & cold water available; adequate pressure | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 49 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Plumbing installed; proper backflow devices | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 50 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Sewage & waste water properly disposed | 2 | 1 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 51 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Toilet facilities: properly constructed, supplied & cleaned | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 52 | <input checked="" type="radio"/> IN <input type="radio"/> OUT | Garbage & refuse properly disposed; facilities maintained | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 53 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Physical facilities installed, maintained & clean | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| 54 | <input type="radio"/> IN <input checked="" type="radio"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Total Deductions: | | | 3 | | | | | |

No. of Risk Factor/ Intervention Violations: 7

No. of Repeat Risk Factor/ Intervention Violations: _____

Comment Addendum to Food Establishment Inspection Report

Establishment Name: ALEX S GRILL AND ICE CREAM

Establishment ID: 3034012082

Date: 12/27/2012

Location Address: 6750 SHALLOWFORD RD

City: LEWISVILLE State: NC

County: 34 Forsyth Zip: 27023

Wastewater System: Municipal/Community On-Site System

Water Supply: Municipal/Community On-Site System

Permittee: ALEX S GRILL INC.

Telephone: _____

Status Code: A

Category #: IV

Email 1: _____

Email 2: _____

Email 3: _____

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|-------------|----------------------------|------|--------------|-----------------|------|-------------|------------------|------|
| wash water | utensil sink | 87 | potato salad | reach-in cooler | 41 | gyro meat | drawer unit | 38 |
| hot water | out of tap at utensil sink | 150 | sliced | reach-in cooler | 44 | sauteed | drawer unit | 37 |
| meat sauce | reach-in cooler | 39 | pork kabobs | reach-in cooler | 30 | pork kabobs | drawer unit | 46 |
| greek soup | reach-in cooler | 44 | marinated | reach-in cooler | 40 | marinated | drawer unit | 35 |
| potato soup | reach-in cooler | 39 | chicken and | hot holding | 168 | hamburger | drawer unit | 36 |
| spanakopita | reach-in cooler | 40 | potato soup | hot holding | 190 | lettuce | top of make unit | 43 |
| hot dogs | reach-in cooler | 43 | meat sauce | hot holding | 172 | shredded | top of make unit | 43 |
| spaghetti | reach-in cooler | 38 | chili | on grill | 162 | feta cheese | top of make unit | 36 |

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

- 2 Need to have employee health policy. Use form provided or create one of your own for employees to sign. Have policy available for review during inspections

- 4 Bowl of food on prep table at beginning of inspection. Restrict break area for eating, etc. inside kitchen.

- 6 Be sure to wash hands often between changing tasks, changing gloves, etc. Wash hands for at least 20 seconds and be sure to use paper towel to cut off hand sink when done.

- 14 Spray bottles of sanitizer had no reading (using chlorine). Change buckets of sanitizer regularly (for wiping cloths) sanitizer was too strong and had organics present in solution. Some cutting board stained.



Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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- 20 Pork kabobs were 46 degrees, inside drawer unit. Cold hold foods at 45 degrees or less. 41 degree cold holding requirement will go into effect on January 1, 2019.
- 23 Foods that are under cooked or served raw (hamburgers, steaks, eggs, etc.) shall have a disclosure on the menu, table tents, placards or other effective means. Disclosure shall include description of foods or asterisking foods with a footnote that states that the items served are raw or undercooked. Disclosure should read "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness or Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."
- 26 One spray bottle (cleaner) not labeled, corrected while there.
- 33 Pork tenderloin (wrapped and frozen) sitting out to thaw on prep table. Thaw foods in refrigerator over several days, submerged (food thawing) under cold running water no warmer than 70 degrees (and thawed portions do not rise above 45 degrees for more than four hours), as part of the cooking process, etc.
- 34 Need to calibrate food thermometers on regularly basis. Need probe type thermometer to take temperatures of hamburger patties and fish fillets. Be sure to have thermometers in all refrigeration.
- 37 Watch storage of raw foods, inside reach-in coolers and drawer unit. Store foods according to final cook temperatures. In drawer unit, be sure to store raw foods where they cannot contaminate cheeses, gyro meat, etc.
- 39 Wet wiping cloths need to be stored in sanitizing solution between uses. Be sure to change sanitizing solution on regular basis.

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✓
Spell

