

Food Establishment Inspection Report

Score: 86.5

Establishment Name: ALEX'S GRILL AND ICE CREAM

Establishment ID: 3034012082

Location Address: 6750 SHALLOWFORD RD

Inspection Re-Inspection

City: LEWISVILLE

State: NC

Date: 07 / 15 / 2019 Status Code: A

Zip: 27023

County: 34 Forsyth

Time In: 01 : 45 am pm

Time Out: 05 : 45 am pm

Permittee: ALEX'S GRILL INC.

Total Time: 4 hrs 0 minutes

Telephone: (336) 946-1712

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: 11

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

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
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	<input type="checkbox"/>	<input checked="" type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	<input type="checkbox"/>	<input checked="" type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input checked="" type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>	<input checked="" type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	<input type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input checked="" type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	<input checked="" type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:						13.5



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: ALEX'S GRILL INC.
 Telephone: (336) 946-1712

Establishment ID: 3034012082
 Inspection Re-Inspection Date: 07/15/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: enkeledamehmeti@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
potato salad	prep cooler (top)	43	pot. soup	2 door cooler (DISC)	74	Cl sani	3 comp sink (ppm)	50
feta	"	46	cucumber	1 dr cooler	37			
HB egg	prep cooler (base)	42	turkey	2 dr Victory	38			
chili	flat top (DISC)	123	fries	2 dr work top freezer	31			
hot dogs	ref. drawer	50	pot. soup	glass front cooler	39			
raw burgers	ref. drawer	53	soup	warmer	158			
gyro meat	skewer	153	final rinse	dish machine (3rd cycle)	163			
hot dogs	2 door cooler (DISC)	49	hot water	prep sink	135			

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.

- 1 2-102.12 Certified Food Protection Manager - C No employees working today had documentation of food safety training. At least one employee who has supervisory and management responsibility and the authority to direct and control food prep and service shall be a certified food protection manager.

- 2 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF Employee was unable to name 5 reportable illnesses and 5 reportable symptoms. CDI - REHS provided a copy of employee health agreement to post in the kitchen; discussion with employee about reporting requirements.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C 2 bottled drinks in prep area today. Employee drinks should be stored and consumed in a sanitary manner; if drinks are in food prep areas, they need to have a lid and straw so employees can drink without handling a mouth contact point. CDI - drinks were moved.

Lock Text

Person in Charge (Print & Sign): Lydia *First* Mehmeti *Last*

Regulatory Authority (Print & Sign): Aubrie *First* Welch *Last*

D. Mehmeti

Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 07 / 24 / 2019

REHS Contact Phone Number: (336) 703 - 3131



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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- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Clean dishes piled around hand sink at beginning of inspection. A hand washing sink shall be maintained so that it is accessible at all times for employee use. CDI - owner removed dishes.

- 13 3-304.15 (A) Gloves, Use Limitation - P Employee wiped gloves on a towel and resumed food prep activities. Single-use gloves shall be used for only one task (such as working with ready to eat food), used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI - owner spoke with employee, gloves removed and hands washed.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Food debris on slicer, particularly around sharpener. Repeat. Many plates, bowls, knives and other utensils, plastic and metal pans with food debris/black specks/greasy residue. Food contact surfaces shall be clean to sight and touch. CDI - items placed at dish area to be re-washed.
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Per conversation with owner, cutting boards, spatulas, tongs, and other utensils which are in continuous use throughout the day are washed nightly. Since these items are used with potentially hazardous foods, they must be cleaned and sanitized at least once every 4 hours. Scoops for non potentially hazardous foods like sugar and ice must be cleaned and sanitized once a day.

- 18 3-501.14 Cooling - P Large pot of chili was 105-127 when temped at 2:17; it was unclear what time the cooling process began - best estimate was 1:00. Chili was temped again at 3:20, it was 91-102. Use proper cooling methods for all potentially hazardous foods; they must cool from 135F to 70F in no more than 2 hours, then from 70 to 41F in no more than 4 hours. CDI - chili was discarded.

- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Container of chili on flat top grill was 123F. Potentially hazardous foods held hot must be maintained at 135F or above. CDI - chili discarded. *Gyro meat sliced from skewer and left in pan sitting out at 100-129; chunk of gyro meat sitting out at 126F. Maintain at 135F or above, or properly, actively cool to 41F. Cannot be left sitting out in temperature danger zone!!

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 2 door True cooler (next to 1-dr cooler) and refrigerated drawers under flat top not maintaining temps during inspection (ground beef 50F, gyro meat 58F, hot dogs 49, provolone cheese 47, potato soup 74F in 2 dr); (hot dogs, gyro meat, cold cuts, cheeses, cooked onions and peppers 50F in ref. drawers). Foods in prep cooler 42-46F. All potentially hazardous foods held cold must be 41F or below. Prep cooler temps above 41F are a repeat from the previous inspection dated 1/26/19.

- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Multiple ready to eat foods in prep cooler, 2-door glass front cooler, ref. drawers, 2 dr. cooler were not dated. Some examples include: feta, potato soup, potato salad, slaw, hot dogs, gyro meat, opened container of cottage cheese, cold cuts. All ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - foods discarded/dated appropriately.



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- 26 7-102.11 Common Name-Working Containers - PF 2 unlabeled spray bottles of purple liquid today. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI - owner labeled bottles as "degreaser"
7-202.12 Conditions of Use - P,PF CI
sanitizer in container by prep table was >200 ppm. Poisonous or toxic materials shall be used according to manufacturer's use directions and applied so that a hazard to employees or other persons is not constituted. CI sanitizer should be 50-100 ppm.
- 31 3-501.15 Cooling Methods - PF Recently pattied burgers in ref. drawer were 54F. Large pot of chili placed in ice water bath but not stirred. Cooling shall be accomplished in accordance with the time and temperature criteria 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. Prep coolers are not designed to rapidly cool foods, they should be 41F prior to placing in prep coolers/refrigerated drawers. Due to lack of a walk-in cooler, there is concern about how establishment can effectively cool the quantity of foods present (chili, gyro meat, soups, etc).
- 34 4-302.12 Food Temperature Measuring Devices - PF The only thermometer available today for monitoring food temps is an infrared, which only reads surface temp. A temperature measuring device with a suitable small diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temp in thin foods such as meat patties.
*Ensure that all coolers have accurate thermometers inside; could not locate thermometers in several units today.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Several towels with food debris scattered on prep surfaces at beginning of inspection. Once cloths are damp or soiled, they must be held between uses in a container of properly mixed sanitizer. CDI - owner removed towels.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Containers used for storage of clean utensils, lids, etc. have crumbs/debris in the bases. Cutting board was stored behind the faucet knobs of prep sink. Cutting board was stored in contact with container of misc. tools. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
4-901.11 Equipment and Utensils, Air-Drying
Required - C Metal and plastic containers nested together were still wet. Allow all dishes to air dry before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 2 door cooler, refrigerated drawers are not maintaining foods at proper temps today. 2 door work top freezer is not maintaining foods frozen (bagged fries = 31F). Cutting board on prep cooler has deep cuts and needs replacement. Damaged containers and utensils need replacement (cracked plastic containers, containers with rough interiors including robot coupe). Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Buildup inside the dish machine, which may be contributing to the dish washing issues noted today. A warewashing machine shall be cleaned before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.
4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C Per data plate, the wash temp of the dish machine should be 150F, but today, the wash temp is only reaching 123-128. A warewashing machine...shall be operated in accordance with the machine's data plate.



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- 51 6-501.18 Cleaning of Plumbing Fixtures - C Clean the base of the urinal, as well as wall and baseboard below it.
- 52 5-501.11 Outdoor Storage Surface - C Please continue to work on removing overgrown grass and dirt accumulation from the dumpster area. An outdoor storage surface...shall be constructed of nonabsorbent material and shall be smooth, durable, and sloped to drain.

✓
Spell



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