Food Establishment Inspection Report

Score: 96.5

Establishment Name: OSCAR S GRILLE
Establishment ID: 3034012151
Location Address: 3348 ROBINHOOD RD
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 10 / 16 / 2013 Status Code: A
Zip: 27106 County: 34 Forsyth
Time In: 09 : 25 ⊗ am ○ pm Time Out: 12 : 20 ○ am ⊗ pm
Permittee: OSCAR S GRILLE LLC
Total Time: 2 hrs 55 minutes
Telephone:
Category #: IV
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 2
No. of Repeat Risk Factor/Intervention Violations:

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	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		☒	☐	☐	☐
Employee Health .2652											
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices .2652, .2653											
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☐	☐	☐	☒	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source .2653, .2655											
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☒	☐	☐	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination .2653, .2654											
13	☐	☒	☐	☐	Food separated & protected	3	☒	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature .2653											
16	☐	☐	☐	☒	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☐	☐	☐	☒	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☐	☒	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory .2653											
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations .2653											
24	☒	☐	☐		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical .2653, .2657											
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures .2653, .2654, .2658											
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control .2653, .2654											
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☐	☒			Thermometers provided & accurate	1	☒	0	☐	☐	☐
Food Identification .2653											
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils .2653, .2654											
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment .2653, .2654, .2663											
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	☒	0.5	0	☐	☐	☐
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	0.5	☒	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	0.5	☒	☐	☐	☐
					Total Deductions:	3.5					

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Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: OSCAR S GRILLE LLC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
crab cakes	make unit	37	green slaw	cooler	41			
shrimp	make unit	36	corned beef	cooler	41			
wings	make unit	37	raw	cooler	40			
cheese	make unit	44	hot water	faucet	155			
rib-s	make unit	40	ribs	large make unit	35			
BBQ slaw	make unit	35	lettuce	large make unit	41			
tomatoes	make unit	37	cooked beef	large make unit	37			
ham	make unit	39						

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 The PIC of the kitchen must have a food safety certification posted by 1-1-14 or a two point deduction will be taken after 1-1-14.
2-102.12 Certified Food Protection Manager

Spell

13 A pan of raw hamburger was stored on a bottom shelf of a make unit be side cooked beef moved cooked beef to top shelf. Need to store raw meat as follows : raw chicken on bottom, raw hamburger on next shelf, then pork and fish. All cooked food shall be stored above raw food. Need to store raw meat in a way to prevent cross contamination.3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

34 Thermometer was 38F in an ice bath. Need to re calibrate food thermometer.
4-502.11 (B) Good Repair and Calibration

Person in Charge (Print & Sign): Steve (*First*) Doumas (*Last*)

Regulatory Authority (Print & Sign): Clark (*First*) Sizemore (*Last*)

REHS ID: 944 - Sizemore, Clark

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3128

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45 Check all gaskets in make unit and replace as needed. Fix condensate leak in freezer.
4-501.11 Good Repair and Proper Adjustment-Equipment

47 Need to clean : make units inside and out. Need to clean work tables, equipment stands, rolling cart, fryers, front of equipment, legs of equipment stands, hush puppy machine stand. A good deep cleaning of equipment is needed. Need to clean wire shelving in the walk in cooler. Need to clean the base of heat lamp.. Need to clean two microwaves and one hand sink.
4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
4-602.13 Nonfood Contact Surfaces

52 A wire cloths hanger is not a proper handle for the dumpster door, install new handle or replace dumpster.
5-501.13 Receptacles

53 Floor cleaning is needed at : work tables, fryers, under equipment , baseboards, and in corners. Check food prep areas for wall splash and clean properly. Need to clean steel wall behind cook line. need to clean floor and walls of can wash.
6-501.12 Cleaning, Frequency and Restrictions

54 Need to clean hood filters on one side of hood.
6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition

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