Food Establishment Inspection Report

Score: 95

Establishment Name: MAD GREEK GRILL

Establishment ID: 3034012201

Date: 12 / 17 / 2012 Status Code: A

Time In: 02 : 55 ○ am ⊗ pm Time Out: 07 : 55 ○ am ⊗ pm

Total Time: 5 hrs 0 minutes

Category #: IV

Establishment Type:

Instructions:

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

Location Address: 1520 LEWISVILLE CLEMMONS RD

City: CLEMMONS

State: NC Zip: 27012

County: 34 Forsyth

Permittee: MAD GREEK GRILL LLC

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

Food Establishment Inspection Report, continued

Establishment Name: MAD GREEK GRILL Establishment ID: 3034012201

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:

Stavros Karagiorgis
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

No. of Risk Factor/ Intervention Violations: 11

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
	Safe Food and Water	.2653, .2655, .2658				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ○ OUT ⊗ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	○ IN ⊗ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ○ 0.5 ⊗ 0	○	○	○
32	⊗ IN ○ OUT ○ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	○ IN ○ OUT ○ N/A ⊗ N/O	Approved thawing methods used	○ 1 ○ 0.5 ○ 0	○	○	○
34	○ IN ⊗ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ⊗ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	○ IN ⊗ OUT	Contamination prevented during food preparation, storage & display	○ 2 ⊗ 1 ○ 0	○	○	○
38	⊗ IN ○ OUT	Personal cleanliness	○ 1 ○ 0.5 ○ 0	○	○	○
39	○ IN ⊗ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ⊗ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	⊗ IN ○ OUT	In-use utensils: properly stored	○ 1 ○ 0.5 ○ 0	○	○	○
42	○ IN ⊗ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ○ 0.5 ⊗ 0	○	○	○
43	○ IN ⊗ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ⊗ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	○ 2 ○ 1 ⊗ 0	○	○	○
46	○ IN ⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ○ 0.5 ⊗ 0	○	○	○
47	⊗ IN ○ OUT	Non-food contact surfaces clean	○ 1 ○ 0.5 ○ 0	○	○	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	⊗ IN ○ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	○ IN ⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ○ 0.5 ⊗ 0	○	○	○
52	⊗ IN ○ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ○ 0.5 ○ 0	○	○	○
53	○ IN ⊗ OUT	Physical facilities installed, maintained & clean	○ 1 ⊗ 0.5 ○ 0	○	○	○
54	○ IN ⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ⊗ 0.5 ○ 0	○	○	○
		Total Deductions:	5			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAD GREEK GRILL

Establishment ID: 3034012201

Date: 12/17/2012

Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Location Address: 1520 LEWISVILLE CLEMMONS RD

City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

Wastewater System: ⊗ Municipal/Community ○ On-Site System

Water Supply: ⊗ Municipal/Community ○ On-Site System

Permittee: MAD GREEK GRILL LLC

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
wash water	utensil sink	107	hummus	top of make unit	54	philly steak	drawer unit	42
hot water	out of tap at utensil sink	142	tzaziki sauce	top of make unit	48	pork sausage	drawer unit	35
chicken and	hot holding	129	diced	top of make unit	35	rotisserie	hot holding cabinet	154
sliced	top of make unit	37	ham	top of make unit	42	meat sauce	hot holding	151
pasta salad	top of make unit	36	turkey	top of make unit	47	diced	top of make unit	40
lettuce	top of make unit	37	meatballs	top of make unit	38	lasagna	walk-in cooler	36
tzaziki sauce	top of make unit	38	shredded	top of make unit	36	spaghetti	walk-in cooler	36
rice pudding	stove top	152	feta cheese	top of make unit	35	marinated	walk-in cooler	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.

Spell

1 PIC should take ANSI certified sanitation class by January 1, 2014 or points will be deducted for violation.

4 Be sure to store personal drinks (for employees) in closed containers. Do not store personal drinks where they could contaminate food contact surfaces, single service, etc.

6 Be sure to wash hand in between changing gloves, etc.

8 Hand sinks for hand washing only, not to be used as dump sink, etc.

Comment Addendum to Food Establishment Inspection Report

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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

13 Cooked chicken and pork skewers stored together in same pan at 129 degrees. Recommend storing different types of meats in different pans due to different cooking temperatures. Possible cross contamination issues with cooked product.

14 Sanitizer (using chlorine in spray bottles) was too strong, corrected while there. Some cleaning on ice machine splash guard.

18 Be sure to cool rice pudding, etc. down properly. Cool rice from 135 degrees to below 70 degrees within two hours, then cool rice from 70 degrees to below 45 degrees within four hours.

19 Chicken and pork skewers at 129 degrees (hot holding). Reheat pork and beef skewers to 165 degrees and hot hold foods at 135 degrees and higher.

20 Portioned (cupped) hummus 52-54 degrees, portioned tzatziki sauce 48 degrees and sliced turkey 42-47 degrees on top of make unit. Some portioned cups of hummus were disposed of by manager due to time temperature concerns. Cold hold foods at 45 degrees or less. 41 degree cold holding requirement will go into effect on January 1, 2019.

21 Date mark PHF's (see hand out).

23 Consumer advisory required for under cooked or raw foods that are served (hamburgers and cheese steak). Disclosure can be on menu, table tents, placards or other effective means. Disclosure shall include description of foods and asterisking the foods served under cooked or raw. Disclosure should read " Consuming raw or undercooked meats, poultry or 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."

Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAD GREEK GRILL Establishment ID: 3034012201

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

31 Be sure to cool rice pudding, etc. by placing foods in shallow stainless or aluminum containers. Loosely covering foods, using ice baths and ice paddles or adding ice as an ingredient.

34 Need probe type thermometer to take temperatures of thin types of foods.

37 Watch storage of raw pork, hamburger patties, etc. inside drawer unit. Raw meats should be stored where they will not contaminate sliced cheeses, gyro meat, etc. Arrange foods according to final cooking temperatures. Cover spanakopita inside make unit. Do not overstack foods (hummus, tzatziki sauce, turkey, etc.) on top of make unit. Do not store chicken wings in direct contact with "Thank You" bags. Bags are not approved for food contact (inks may come off, etc.).

39 Wet wiping cloths need to be stored in sanitizing solution between uses.

42 Some pans stacked together wet on shelving units. Allow time for pans to air dry before stacking.

43 Leave plastic sleeve on single service cups on front counter or install cup dispensers. Plastic sleeve needs to be left up to protect rim of single service cups.

45 Some wire rack shelving rusting inside make units. True reach-in cooler door handle is damaged, part in but not installed yet. Remove unapproved blender. Hand sink faucet leaking (beside ice machine), need to repair.

Spell check complete

Comment Addendum to Food Establishment Inspection Report

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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

46 Need to repair external drain on sanitizing compartment of utensil sink. Note: Dishmachine is not to be installed without prior approval from this Department

51 Need covered receptacle in women's bathroom for disposal of sanitary napkins.

53 Damaged floor tiles in areas. Clean old caulk off wall behind vegetable prep sink and need cleanable access (for water) behind prep sink also. Remove unnecessary items from facility (outside storage area, etc.)

54 Lighting poor in bathrooms and drink station areas (20 foot candles required). Light out in stock room.