Food Establishment Inspection Report

Score: 97.5

Establishment Name: GREEK GUY S GRILLE
Establishment ID: 3034012280
Location Address: 2545 SOMERSET CENTER DRIVE
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 10 / 10 / 2013 **Status Code:** A
Zip: 27103 **County:** 34 Forsyth
Time In: 02 : 15 ○ am ⊗ pm **Time Out:** 04 : 45 ○ am ⊗ pm
Permittee: GREEK GUYS GRILLE INC.
Total Time: 2 hrs 30 minutes
Telephone:
Category #: III
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 4
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		0	☐	☐	☐
Employee Health .2652											
2	☐	☒			Management, employees knowledge; responsibilities & reporting	3	1.5	☒	☒	☐	☐
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	☒	☒	☐	☐
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	☒	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	0.5	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	☒	☐	☐	☐
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	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	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	☒	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	2.5					

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Status Code: A

County: 34 Forsyth Zip: 27103

Category #: III

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

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

Permittee: GREEK GUYS GRILLE INC.

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
beans	steam table	135	potato salad	sandwich unit 2 - top	42	cole slaw	wic	40
meatballs	steam table	157	lettuce	sandwich unit 2 - bottom	45	hamburgers	wic	201
lettuce	sandwich unit 1 - top	45	hummus	sandwich unit 2 - bottom	40	blue cheese	glass door fridge	37
ham/turkey	sandwich unit 1 - bottom	45	raw chicken	wic	40			
sauteed	refrigerated equipment	40	meat sauce	wic	40			
raw steaks	refrigerated equipment	40	smoked	wic	40			
raw burgers	refrigerated equipment	40	spanakopita	wic	40			
raw pork	refrigerated equipment	40	cooked pork	wic	40			

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.

2 An employee health policy agreement must be in place and each employee must be informed and aware of the policy requirements.
2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees

Spell

13 There were several containers of food in the bottom of the sandwich top refrigerators that were not covered. All food must be kept covered at all times during storage. / In the walk-in cooler, raw ground beef packages were mixed in with raw pork packagtes, and raw steak packages were touching the ground beef and pork. All raw meats must be kept separated in the walk-in cooler according to the minimum required cooking temperature.
3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

21 All potentially hazardous, ready to eat foods that are kept for more than 24 hours must be properly date marked. If refrigeration equipment that is holding temperatures of 41°F or below, items may be marked and kept for up to 7 days. If refrigeration is holding temperatures at 41-45°F, items may be kept up to 4 days. There was a container of blue cheese and a container of chili that were past the 7 day mark. After 7 days, potentially hazardous foods must be discarded.
3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking
3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition

Person in Charge (Print & Sign): *First* alexandra *Last* katsiadas

Regulatory Authority (Print & Sign): *First* Scott *Last* Steed

REHS ID: 1801 - Steed, Scott Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3141

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26 There were two bottles of chlorine sanitizer that were not labeled with the contents. One of the bottles contained chlorine in excess of 200ppm. All chemical bottles must be labeled at all times with the contents and chlorine sanitizer must be mixed to the proper concentration at all times.
7-102.11 Common Name-Working Containers
7-204.11 Sanitizers, Criteria-Chemicals

39 Wiping cloths that are used for wiping down equipment and surfaces must be maintained in sanitizer at the appropriate strength at all times. Additionally, the containers may not be stored on the floor.
3-304.14 Wiping Cloths, Use Limitation

51 A covered trash receptacle is needed in the women's restroom.
5-501.17 Toilet Room Receptacle, Covered

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