

Food Establishment Inspection Report

Score: 93

Establishment Name: GRILL-VILLE
Location Address: 902 EAST SPRAGUE STREET
City: WINSTON SALEM **State:** NC
Zip: 27107 **County:** 34 Forsyth
Permittee: GRILL-VILLE 902 LLC
Telephone: (336) 788-7282
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034012513
 Inspection Re-Inspection
Date: 01 / 09 / 2020 **Status Code:** A
Time In: 09 : 15 am pm **Time Out:** 12 : 30 am pm
Total Time: 3 hrs 15 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	X	0	X
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	X	0	X
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	X	X
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	X	X
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
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	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	X	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	X	
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	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	X	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
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	2	X	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	X	0	X
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	X	0	X
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	X	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	X	03	0	X
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	X	
Total Deductions:					7			



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Establishment ID: 3034012513
 Inspection Re-Inspection Date: 01/09/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: allfloors8082@yahoo.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
hot water	utensil sink	132	lettuce	make unit	40	salsa verde	glass door cooler	39
Cl sanitizer	utensil sink	50	slaw	make unit	38	potatoes	cooling-start	129
sausage	hot holding	154	tomatoes	make unit	39	potatoes	cooling-13 mins later	95
grits	hot holding	152	eggs	final cook	195	chorizo	final cook	178
potatoes	hot holding	117	chili	shelf above grill	175	ServSafe	Jennifer F. 11-21-22	00
green beans	hot holding	180	onions	shelf above the grill	123			
potatoes	reheat to hold	178	tenderloin	final cook	211			
green beans	reheat to hold	180	potatoes	final cook	207			

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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF- Food employee was handling toast with bare hands. Bare hand contact with ready to eat foods is prohibited. CDI- Toast was discarded.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- REPEAT- Slices of cheese wrapped in plastic were stored on top of an opened package of raw turkey sausage. Raw portioned steak and pork were stored over an open bag of fries in the reach in freezer. Portioned chili and cooked pasta were stored below open packages of pork and turkey sausage in the reach in freezer. Once the manufacturer's package is opened, raw animal products shall be stored to prevent contamination and according to final cooking temperatures. CDI- Plastic wrap for cheese was discarded and wrapped in new plastic. A lid was placed on the Turkey sausage container. All foods in the freezer were rearranged with ready to eat foods on the top and raw below.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Mashed potatoes in the steam table measured 117F and green beans measured 127F. Grilled onions held above the flat grill measured 123F. Hot foods shall be held at 135F or above at all times. CDI- Mashed Potatoes were reheated to 178F and green beans to 180F. Onions were discarded.

Lock Text

Person in Charge (Print & Sign): Jennifer *First* Freeman *Last*
 Regulatory Authority (Print & Sign): Angie *First* Pinyan *Last*



REHS ID: 1690 - Pinyan, Angie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 2618



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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- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- The menus included the reminder statement and only one part of the disclosure. The statement "Items are cooked to order" was placed as a footnote on the menu but items offered or served undercooked are not identified on the menu with an asterisk. Foods offered or served undercooked shall be properly identified with an asterisk to the footnote at the bottom of the menu. CDI- Asterisks were added to burgers, hamburger steak, steak and eggs on the menu.
- 33 3-501.13 Thawing - C- A package of raw ground beef and sausage were sitting on a prep table thawing. Thaw foods under refrigeration, as part of the cooking process or under running water at no more than 70F.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- There were styrofoam cups of sugar on the shelf above the drink machine with no labels. Working containers of food shall be properly labeled with the common name of the food.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Stainless pans were stacked wet. Allow utensils to properly air dry before stacking.
- 45 4-205.10 Food Equipment, Certification and Classification - C- The chest freezer in the back storage area is labeled as a household freezer. The glass door cooler in the main kitchen used for prepared foods is labeled for packaged and bottled product only. Equipment except for microwaves, hoods, mixers, hot water heaters and toasters shall meet ANSI standards or meet Parts 4-1 and 4-2 of the NC Food Code. Equipment shall also be used according to manufacturer's intended use.//4-502.11 (A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices - C- Several plastic food containers had broken or chipped lids. Utensils shall be maintained in good repair.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF- Employee actively washing dishes with wash water measuring 92F. The wash solution shall be maintained at not less than 110F when actively washing utensils. CDI- Employee refilled the sink with fresh wash water. It measured 117F.
- 49 5-205.15 (B) System maintained in good repair - C- REPEAT-There is a leak under the handsink in the women's restroom. Plumbing fixtures shall be maintained in good repair.



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- 52 5-501.113 Covering Receptacles - C- One lid of the dumpster was open today. Dumpsters shall have tight fitting doors and lids.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- The wall is damaged at the handwash sink. The FRP on the wall is loose at the end of the soiled drainboard of the utensil sink. Physical facilities shall be maintained in good repair.
6-501.12 Cleaning, Frequency and Restrictions - C- Clean floors along walls and under equipment. Maintain floors clean.
- 54 6-303.11 Intensity-Lighting - C- Lighting from the fryer to the range measures 36-40 ft-candles. Lighting intensity at areas where working with food shall measure at least 50 ft-candles.//6-202.11 Light Bulbs, Protective Shielding - C- The end caps of the light fixtures above the steam table are not in place. The plastic sleeves on the light fixtures in the storage room are not covering the ends of the bulbs. Light bulbs shall be shatterproof or be shielded to protect exposed food, clean equipment and single service.



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