Food Establishment Inspection Report

Score: 93

Establishment Name: PINE KNOLLS GRILL
Establishment ID: 3034014076
Location Address: 1100 QUAIL HOLLOW ROAD
☒ Inspection ☐ Re-Inspection
City: KERNERSVILLE **State:** NC
Date: 08 / 15 / 2013 **Status Code:** A
Zip: 27284 **County:** 34 Forsyth
Time In: 11 : 15 ⊗ am ○ pm **Time Out:** 03 : 00 ○ am ⊗ pm
Permittee: HIBERNIA GOLF MANAGEMENT CO INC
Total Time: 3 hrs 45 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		☒	☐	☐	☐
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	☒	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	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	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	☒	☒	☐	☐
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	0.5	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	☒	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	☒	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☐	☒			Single-use & single-service articles: properly stored & used	1	0.5	☒	☐	☐	☐
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	☒	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	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	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	☒	0	☐	☒	☐
					Total Deductions:	7					

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Category #: III

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

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

Permittee: HIBERNIA GOLF MANAGEMENT CO INC

Telephone: 336-993-8300

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot dogs	crock pot	200						
cut tomato	refrig prep unit	42						
sausage	refrig prep unit - cooling	54						
chicken	cooking	190						
sliced	refrig prep unit	42						
water	3 comp sink	131						
sanitizer	spray bottle	50						

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 - At all times when the establishment is open for business, a Person-In-Charge (PIC) must be present that has taken an accredited food service program (Serv-Safe, etc). This must be done by January 1, 2014.

Spell

6 2-301.12 Cleaning Procedure
2-301.14 When to Wash
2-301.15 Where to Wash
Customers have been used to coming into kitchen and fixing themselves a cup of ice. This practice must be stopped. Only employees should be allowed in the kitchen. Hands must be washed according to proper procedures before handling or obtaining any foods. Wash in hand wash sink - not 3 compartment sink. Wet-soap-scrub for 15 seconds-rinse-dry-turn water off with paper towel not clean hands.

14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Utensils, pans, lids with grease, dust, or food particles remaining. Be sure all items are thoroughly washed and all food particles are removed. All items were rewashed. Container where ice scoop is stored had build-up in the corners. Routinely wash this pan.

Person in Charge (Print & Sign): Caren (*First*) McCloud (*Last*) Karen McCloud

Regulatory Authority (Print & Sign): Lynn (*First*) Stone (*Last*) Lynn B Stone, REHS

REHS ID: 1286 - Stone, Lynn Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3137

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23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - Hamburgers and eggs are cooked to order. These items are among some that require a disclosure and reminder. Specify on the menu which items (hamburgers, eggs, etc) can be cooked to order. A sign must be posted that states "Consuming raw or undercooked beef or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions".

37 3-306.11 Food Display-Preventing Contamination by Consumers - Self-serve hot dogs, chili, relish, onions, and slaw set up for customers with no sneeze guard. All foods at customer self-service must be protected by adequate sneeze guards.

41 3-304.12 In-Use Utensils, Between-Use Storage - Container used to hold knives, etc in refrig prep unit had very dirty water accumulated in the bottom. Routinely clean this container.

43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - Plastic forks and spoons in cup with eating end up. Store all utensils with handle up or in same direction so that food contact portion of the utensil is not touched.

45 4-205.10 Food Equipment, Certification and Classification - Residential crock pots being used for hot dogs and chili. All equipment must meet ANSI standards (commercial restaurant grade).

47 4-602.13 Nonfood Contact Surfaces - The roof of the microwave and the back/underside of the grill had an accumulation of grease, etc. These areas need to be cleaned.

54 6-303.11 Intensity-Lighting - Lighting over 2-door refrig prep unit, make table, grill, and prep sink/table are 15-30 foot-candles. These areas need to be 50 foot-candles. Example: can wash room has 60 foot-candles. Proposed self-serve hot dog area needs to have 20 foot-candles and light must be shielded or shatterproof.

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