

Food Establishment Inspection Report

Score: 94.5

Establishment Name: BRICK OVEN (THE)

Establishment ID: 3034011581

Location Address: 2650 LEWISVILLE-CLEMMONS RD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: A GRINION INC

Telephone: (336) 766-4440

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/30/2025 Status Code: A

Time In: 10:50 AM Time Out: 1:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: A GRINION INC
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Establishment ID: 3034011581
☒ Inspection ☐ Re-Inspection Date: 05/30/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: GeorgePritsis@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot water/3 comp sink	143	spaghetti/walk in cooler	40		
hot water rinse/dish machine	161	ground beef/walk in cooler	41		
quat sanitizer/3 comp sink	200	lettuce/make unit	39		
grilled chicken/final cook temp	178	sliced tomato/make unit	40		
cheese pizza/final cook	199	turkey/make unit	36		
chicken wings/cooling 11:00	98	pastrami/make unit	39		
chicken wings/cooled 22 minutes	69	ham/make unit	41		
diced tomatoes/cooling 11:40	61	sausage/make unit	41		
diced tomatoes/cooled 1 hour	53	boiled eggs/make unit drawers	37		
meat sauce/upright cooler	39	grilled chicken/make unit drawers	40		
meat sauce/cooling 11:37	70	half and half/glass door cooler	41		
meat sauce/cooled 65 minutes	59				
marinara/steam table	147				
meat balls/steam table	185				
meat sauce/steam table- reheat	171				
rigatoni/drawer cooler	40				
raw chicken/pasta cooler	40				
spaghetti/pasta cooler	41				
chicken wings/walk in cooler	39				
baked ziti/walk in cooler	40				

First
 Person in Charge (Print & Sign): George

Last
 Pritsis



First
 Regulatory Authority (Print & Sign): Lauren

Last
 Pleasants



REHS ID: 2809 - Pleasants, Lauren Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3144

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 2 of _____ Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: BRICK OVEN (THE)

Establishment ID: 3034011581

Date: 05/30/2025 **Time In:** 10:50 AM **Time Out:** 1:15 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jonas Mateo Merlin Navarrete		Food Service		05/14/2029

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.

- 9 3-301.11 Preventing Contamination from Hands (P) - Upon entry into establishment, observed an employee portioning ranch dressing into cups then wiping the lip of the container with bare hands before going to pour more dressing. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI- Side of the container was wiped clean and employee washed hands then donned gloves. Employee was using disposable napkins to wipe the container going forward.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (C)- Unwashed produce stored above washed produce and ready-to-eat food, Food shall be protected from cross contamination by separating fruits and vegetables, before they are washed as specified under § 3-302.15 from ready-to-eat food.
- 20 3-501.14 Cooling (P)- Prepped lettuce at 45F in the upright cooler rose in temperature to 47F in 30 min. Pizza sauce in the walk in cooler measured 74F at 11:05 and 72F at 11:48; it was moved to the walk in freezer. At 12:41 it measured 66F, not quite reaching cooling ratio. Cooling shall meet the time and temperature criteria of 135-70F within 2 hours, and ambient to 41F within 4 hours. CDI- Lettuce uncovered and dropped to 42F in 1 hour. Pizza sauce moved to an ice water bath and stirred frequently, reaching 59F in 10 minutes.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT with improvement- dropped to half credit- different location- In the flip top by the steam table, shredded mozzarella, shredded cheddar, and raw chicken measured 49-50F. TCS foods shall be maintained cold at 41F or below. CDI- Foods were voluntarily discarded.
- 28 7-207.11 Restriction and Storage - Medicines (P)- Medications such as Pepto Bismol and pain relievers were stored on a shelf with clean dishes. Medicines that are in a food establishment for the employees' use shall be located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles. CDI- Medicines moved to office.
- 33 3-501.15 Cooling Methods (Pf)- Lettuce cooling in covered plastic container raised in temperature. Pizza sauce cooling in deep covered containers did not meet time and temperature cooling criteria. TCS foods shall be cooled using the following methods: shallow pans, thinner portions, containers that facilitate heat transfer, rapid cooling equipment, stirring foods in an ice water bath, leaving foods uncovered, or other effective methods. CDI- Lettuce uncovered and moved to the back of the cooler. Pizza sauce taken to the walk in freezer.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C)- Spray bottle of water not labeled. Food shall be labeled to indicate the contents if it not easily recognizable.
- 41 3-304.14 Wiping Cloths, Use Limitations (C)- One wet wiping cloth observed on a pizza tray. Store wet wiping cloths in approved sanitizer solution. Cloth was taken to soiled linens container. Pizza tray was taken to the warewashing area.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT- Repair flat top to maintain foods at 41F and below. Replace torn gasket on the reach in freezer and walk in cooler doors. The door frame of the walk in freezer is rusted and damaged. Dough mixer legs rusted. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- Cleaning needed on door frame and door of the walk in freezer. Nonfood contact surfaces shall be free of dust, dirt, food residue, and debris.
- 54 5-501.114 Using Drain Plugs (C) REPEAT- Beige dumpster is missing its drainplug. Drains in waste handling units shall have drain plugs in place. PIC stated the one ordered did not fit correctly.

5-501.115 Maintaining Refuse Areas and Enclosures (C)- Old equipment and soil in the dumpster enclosure. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C): REPEAT- Broken tiles present in random locations throughout the kitchen, including by the walk in freezer, the 3 compartment sink, and under the fryer. Toilet seat loose in the men's restroom. Maintain physical facilities in good repair.

6-501.12 Cleaning, Frequency and Restrictions (C) Wall and floor cleaning needed at dish machine and under equipment.

Maintain physical facilities clean.

- 56 6-501.110 Using Dressing Rooms and Lockers (C)- Employee food stored on dry storage shelving. Employees shall use a designated location for storage of personal items.

Additional Comments

Pizza sauce on TPHC with mozzarella.