

Food Establishment Inspection Report

Score: 81

Establishment Name: THE GRILLE AT DEACON TOWER

Establishment ID: 3034012260

Location Address: 475 DEACON BLVD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 15 / 2016 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 10 : 25 am pm

Time Out: 04 : 45 am pm

Permittee: WAKE FOREST UNIVERSITY

Category #: IV

Telephone: (336) 896-8179

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 7

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 2

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	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	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	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
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	1.5	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	0.5	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	0.5	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	0.5	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	<input checked="" type="checkbox"/>	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.5	0	
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	<input checked="" type="checkbox"/>	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	<input checked="" type="checkbox"/>	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	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	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
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	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	0.5	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0	
Total Deductions:					19			



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City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1: kamal_otunba@comcastspectacor.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: WAKE FOREST UNIVERSITY

Email 3:

Telephone: (336) 896-8179

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Lettuce	Sandwich prep cooler	42	Potato salad	Walk in cooler	43	Cut melons	Reach in cooler	43
Sliced	Sandwich prep cooler	42	Chili	Walk in cooler	42	Hot dogs	Reach in cooler	44
Salad	Lower sandwich prep	42	Pot pie	Walk in cooler	40	Hot water	Three compartment sink	140
Corn salsa	Lower sandwich prep	43	Par cooked	Walk in cooler	42	Rinse cycle	Dish machine	163
Shecrab soup	Soup station	146	Raw chicken	Walk in cooler	40	Quat sanitizer	Bottle in ppm	200
Chili	Soup station	149	Corn salsa	Fryer prep cooler	42	SS Clifton	Exp. 3/18/2021	0
Pot pie	Soup station	138	Corn mix	Lower fryer prep cooler	40			
Ham	Drawer cooler	43	Slaw	Reach 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.

- 6 2-301.12 Cleaning Procedure - P - Observed employee wash hands and then dispense paper towels using clean hands to press pump - must pre dispense paper towels to avoid recontamination of hands by handles of sinks and paper towel dispensers - CDI - instructed employee on proper handwashing techniques and rewashed hands
- 2-301.15 Where to Wash - PF - Observed another employee rinse off hands in dump sink and then retrieve paper towels from a handsink - employees must wash hands at handsinks only - CDI - employee was instructed on where to wash hands and had him rewash hands in a handsink
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Repeat - At least two handsinks were blocked by mops and brooms at beginning of inspection - also observed, two paper towel dispensers had paper towels jammed inside and would not dispense - handsinks must be stocked and available for use during hours of operation - CDI - manager moved brooms and mops and repaired jammed paper towels in dispensers
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Wrapped raw salmon trimmings stored above cooked vegetables in walk in cooler and flat of raw eggs and par cooked chicken wings over cut melons and other ready to eat foods in reach in cooler - raw meats must be stored below ready to eat foods - CDI - employee repositioned items in coolers where raw meats were below ready to eat foods



Person in Charge (Print & Sign): Kamal ^{First} Otunba ^{Last}

K. O.

Regulatory Authority (Print & Sign): Kenneth ^{First} Michaud ^{Last}

Kenneth Michaud REHS

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date: 07 / 25 / 2016

REHS Contact Phone Number: (336) 703 - 3131



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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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - Large slicer, two small slicers, two pans, two small bins, a few plates and two pairs of tongs contained food debris/grease residue - thoroughly clean and sanitize food contact utensils and equipment after use so they are clean to sight and touch - significant slime/standing water in cradles for soda fountain nozzles - clean cradles daily to prevent accumulation of slime build-up where food/drink will be dispensed - will require verification visit/contact in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Pans of cooked macaroni and cheese and green beans contained no date mark - employee stated that both pans were prepared over 24 hours ago - all potentially hazardous, ready to eat foods, held over 24 hours, must be date marked and held for no more than four days, if held between 41 - 45 deg F or no more than 7 days, if held at 41 deg F or less - CDI - employee date marked items
3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Pans of cooked salmon, mashed potatoes, cooked vegetables were date marked 10 days ago - all food must be discarded after date of expiration - CDI - employee removed items from walk in cooler and discarded into trash
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - Meats may be cooked to order as undercooked - when raw meats are able to be ordered undercooked, a consumer advisory must be in place and located either at each table, in menus or on wall visible to customers - will require verification visit/contact in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
- 26 0 pts - 7-201.11 Separation-Storage - P - Bottle of sanitizer stored beside wrapped containers of food on main line - sanitizer must be stored as a chemical and away or below from any food contact/prep areas unless necessary to keep with food prep areas - CDI - bottle moved to bottom shelf away from food contact/prep areas
- 33 3-501.13 Thawing - C - Large tube of ground beef stored under running water that read 78 deg F - when thawing under cold running water, water must not exceed 70 deg F
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Many containers, bowls, bottles, and shakers of various breaders, seasonings, and liquids were not labeled - must label food containers with working name
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat - Open bags of grits, carton of dehydrated mashed potatoes on shelf and ice bin lid at front ice bin left open during inspection - all food containers must be closed or sealed when not in use



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- 38 0 pts - 2-303.11 Prohibition-Jewelry - C - Observed employee prepare food while wearing multiple rings - except for a smooth wedding band, jewelry on hands and arms are prohibited while preparing food
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Repeat - Debris build-up present in some drawers and bins used to store clean utensils - clean out as often as necessary to prevent accumulation of debris and crumbs
- 43 0 pts - 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Approximately 5 small stacks of single service cups stored outside of sleeves near front area - ensure all single service cups are stored either in factory sleeves or in proper dispenser where lip of top cup is protected from contamination
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Replace cracked small stainless steel bin on clean storage rack; Repair/replace peeling/oxidizing shelving throughout facility, including in coolers and freezers; Repair/replace rusty casters on speed racks and shelving throughout; Repair non operational reach in cooler near front of kitchen; Repaint gas supply lines to equipment as paint is chipping/peeling; Replace torn cooler door gasket on walk in cooler and butter reach in cooler; Recaulk inside hoods; Reposition or replace bent/damaged soda fountain nozzle cradles as water does not drain but collects in bottom; Reattach missing drain hoses for soda fountain nozzle cradles; Caulk hood to stainless steel trim at pass through hood; Recaulk cash box counter shelf to main counter - equipment must be maintained easily cleanable and in good repair
4-205.10 Food Equipment, Certification and Classification - C - Can opener is non NSF - replace can opener with NSF one; Two
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat - Detailed cleaning still needed under lips of tables and shelving, most shelving and storage racks, on hood screens, cooler/freezer door gaskets, inside ice bins and lid tracks at front counter, in between joints of tables and pass throughs, lid hinges on sandwich prep cooler at pass through, can opener guide and blade, in between and around equipment and inside fryer doors - non food contact equipment must be cleaned as often as necessary to prevent accumulation of debris
- 49 0 pts - 5-205.15 System Maintained in Good Repair - P - Small leak forming at base of hot water handle on right side of three compartment sink - have repairedp; Repaint drain pipe for three compartment sink as paint is peeling - will require verification visit/contact in 10 days - contact Kenneth Michaud at michaukb@forsyth.cc or (336) 703-3131 when complete
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C - Although trash cans located in vicinity of handsinks, they were moved near prep areas during lunch and non available at handsinks - trash cans must be located where waste is generated, this includes at handsinks for paper towels



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repeat - Recaulk around backsplashes of prep and dish sinks in rear area as caulking is peeling and growing mold; Repair damaged FRP corner guards at slicer table
- 54 6-303.11 Intensity-Lighting - C - Replace missing light bulb in basement walk in freezer to achieve required 10 ft candles and burned out light bulbs at main cook line to achieve required 50 ft candles in food prep areas



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Spell

