

Food Establishment Inspection Report

Score: 94

Establishment Name: GREEK GUY'S GRILLE

Establishment ID: 3034012280

Location Address: 2545 SOMERSET CENTER DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 19 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 10 am Time Out: 12 : 40 pm

Permittee: GREEK GUYS GRILLE INC.

Total Time: 2 hrs 30 minutes

Telephone: (336) 794-2545

Category #: III

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 3

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <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	13	0	
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			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2			<input checked="" type="checkbox"/> <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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	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		<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <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"/> <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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 6										



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DHHS is an equal opportunity employer.



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Telephone: (336) 794-2545

Establishment ID: 3034012280

☒ Inspection ☐ Re-Inspection Date: 02/19/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1: ckatsiadass@gmail.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
SL TOMATO	MAKE TOP	52	SL TOM	MAKE UNIT	45	SERV SAFE	C. KATSIADAS 3/10/19	00
SLAW	MAKE TOP	41	SPAGH	RIC	40			
SL HAM	LO BOY	40	SHR	LO BOY	55			
SL TURKEY	LO BOY	41	SCRM EGG	FCT	163			
SL POTATO	RIC	64	CHX BREAST	FCT	167			
GRITS	HH	172	3 COMP	HW	138			
PORK TND	HH	142	3 COMP	CL SANI PPM	100			
PINTO	WIC	40	DISH	CL SANI PPM	100			

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 2-301.14 When to Wash - P/2-301.12 Cleaning Procedure - P-REPEAT-Observed two food employees turn water faucet off with bare hands after cleaning. Hands shall be washed after becoming contaminated. A paper towel or similar barrier shall be used to avoid recontamination hands after cleaning.// 0 points
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-REPEAT-Observed raw shell eggs stored above cooked sausage patties and ready-to-eat country ham in reach-in cooler. Observed raw frozen ribeye steaks wrapped in plastic wrap stored above cooked, ready-to-eat frozen fish patties in reach-in freezer./ Observed food employee retrieve cans from outdoor storage room and attempt to open them with can opener prior to cleaning./ Observed food employee wipe knife with wet wiping cloth from waist band of apron, without properly cleaning. Food shall be protected from cross contamination by separating raw animal food from ready-to-eat food during prep., storage or display and by cleaning equipment and utensils as specified under 4-602.11(A) and sanitizing as specified under § 4-703.11 and by cleaning hermetically sealed containers of food of visible debris prior to using. CDI-Units rearranged, cans cleaned, knife placed into dishwasher, //3-304.15 (A) Gloves, Use Limitation -
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT-Measured cooked potatoes in reach-in cooler at 64F. Per food employee, product was in constant use this during breakfast this morning. Potentially hazardous food items shall be maintained at 45F or below. CDI-Discarded.// REHS discussed Time as a Public Health Control as an option for food safety during food service.

Lock
Text
☒

Person in Charge (Print & Sign): CHRIS First KATSIADAS Last

Regulatory Authority (Print & Sign): JENNIFER First BROWN Last

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 02 / 28 / 2018

REHS Contact Phone Number: (336) 703-3131



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed the following food items not date marked in walk-in cooler: cooked pinto beans, 3 containers of chili; lo boy units: sliced ham x2, sliced turkey x2, cooked veal, corn beef, grilled onions, grilled peppers. Ready-to-eat, potentially hazardous food items shall be dated with the date of prep or discard if maintained in food establishment for more than 24 hours. CDI-Chili discarded./VERIFICATION REQUIRED WITHIN 10 DAYS. CONTACT JENNIFER BROWN AT 336-703-3131 UPON COMPLIANCE BUT NO LATER THAN 2/28/2018./3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed prepared chili dated for 2/9/2018 in walk-in cooler. Ready-to-eat, potentially hazardous food items shall be dated to indicate the day of prep or discard.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF-Observed bottle of Ibuprofen in ledge above prep sink with dry good ingredients. Medicines that are in a food establishment for the employees use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles./7-102.11 Common Name-Working Containers - PF-Observed both wiping cloth buckets not labeled in kitchen (under prep table and by dish machine).VERIFICATION REQUIRED WITHIN 10 DAYS. CONTACT JENNIFER BROWN AT 336-703-3131 UPON COMPLIANCE BUT NO LATER THAN 2/28/2018
- 31 3-501.15 Cooling Methods - PF-Measured shredded lettuce cooling in lo boy unit at 51F. Measured sliced tomatoes cooling in make top unit behind grill 48-52F. Per food employee, all items were prepared today. When cooling, foods shall be placed in equipment capable of rapid cooling. CDI-Lettuce and sliced tomatoes placed in walk-in cooler for continued cooling.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Observed silver shaker of powdered sugar and cinnamon unlabeled on make line. Observed 2 bulk containers of flour and one container of cracker meal unlabeled on under prep table. Working containers holding food or food ingredients shall be labeled with the common name of the food./0 points
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed three wet wiping cloths stored on prep surfaces kitchen. Wet wiping cloths shall be submerged in a sanitizing solution when not in use. CDI-Cloths placed in chlorine sanitizing bucket measuring 100 ppm./0 points
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Cleaning needed on shelving in walk-in cooler. Nonfood contact surfaces of equipment shall be maintained clean./0 points
- 49 5-202.14 Backflow Prevention Device, Design Standard - P-Hose with attached spray nozzle is attached to outdoor canwash, only equipped with atmospheric backflow prevention device. This device is not approved for use under constant pressure conditions. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. CDI-Hose removed and replace with open ended water hose. Hose with spray nozzle shall be removed after each use, or an approved backflow device (rate for constant pressure) shall be installed on the canwash./0 points



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✓
Spell



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