

# Food Establishment Inspection Report

Score: 91

Establishment Name: APPLEBEE'S GRILL AND BAR

Establishment ID: 3034012589

Location Address: 1990 GRIFFITH RD.

Inspection  Re-Inspection

City: WINSTON SALEM State: NC

Date: 12 / 02 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 11 : 00  am  pm Time Out: 01 : 15  am  pm

Permittee: APPLEBEE'S RESTAURANTS MID ATLANTIC, LLC

Total Time: 2 hrs 15 minutes

Telephone: (336) 768-8847

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 6

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 |
| <b>Supervision .2652</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2   | 0   |   |    |
| <b>Employee Health .2652</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 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 |    |
| <b>Good Hygienic Practices .2652, .2653</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 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 |    |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |     |     |   |    |
| 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   | 13  | 0 |    |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | 2   | 1   | 0 |    |
| <b>Approved Source .2653, .2655</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 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 |    |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 13   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   | 3   | 13  | 0 |    |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   | 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 |    |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                                     |                                     |  |     |     |   |    |
| 16   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cooking time & temperatures   | 3   | 13  | 0 |    |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  | 3   | 13  | 0 |    |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   | 3   | 13  | 0 |    |
| 19   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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   | 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 |    |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 23   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Consumer advisory provided for raw or undercooked foods                                      | 1   | 03  | 0 |    |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                                     |                                     |  |     |     |   |    |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | 3   | 13  | 0 |    |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |     |     |   |    |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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   | 1   | 0 |    |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |     |     |   |    |
| 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 |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |          |     |   |    |
| 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 |    |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |          |     |   |    |
| 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 |    |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |          |     |   |    |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2        | 1   | 0 |    |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |          |     |   |    |
| 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 |    |
| <b>Proper Use of Utensils .2653, .2654</b>   |                                     |                                     |                                     |   |          |     |   |    |
| 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 |    |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |          |     |   |    |
| 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 type="checkbox"/>            | <input checked="" 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  | 0 |    |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |          |     |   |    |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   | 2        | 1   | 0 |    |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | 2        | 1   | 0 |    |
| 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 |    |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | <b>9</b> |     |   |    |



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 1990 GRIFFITH RD.  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: APPLEBEE'S RESTAURANTS MID ATLANTIC, LLC  
 Telephone: (336) 768-8847

Establishment ID: 3034012589  
 Inspection  Re-Inspection Date: 12/02/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: griffith322@applegoldgroup.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 |
|-------------|------------------------|------|-------------|-------------------|------|------------|--------------------|------|
| Servsafe    | J. Merritt 9/8/20      | 00   | rice        | make unit         | 41   | slaw       | waitress make unit | 40   |
| hot water   | 3-compartment sink     | 137  | bruschetta  | make unit         | 35   | slaw       | walk-in cooler     | 40   |
| quat sani   | 3-comp sink (ppm)      | 300  | spinach dip | reach-in cooler   | 40   | rice       | walk-in cooler     | 40   |
| hot water   | bar 3-comp sink        | 127  | steak       | reach-in cooler 2 | 41   | bruschetta | walk-in cooler     | 40   |
| chicken     | final cook (violation) | 140  | rice        | reach-in cooler 2 | 40   |            |                    |      |
| chicken     | final cook (corrected) | 177  | wings       | upright cooler    | 41   |            |                    |      |
| mash potato | make unit              | 44   | corn dogs   | upright cooler    | 41   |            |                    |      |
| fettucine   | cold drawers           | 54   | slaw        | make unit 2       | 40   |            |                    |      |

## 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 - At beginning of inspection, employee was portioning tortillas into bags with bare hands. Ready-to-eat foods shall not be contacted with bare hands. CDI: PIC voluntarily discarded tortillas. ✓ Spell
- 13 3-304.15 (A) Gloves, Use Limitation - P - REPEAT - Gloved employee used tongs to place raw chicken on grill, and then used same gloves to handle clean plates and single-service trays. If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Educated employee and employee washed hands and donned new gloves.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT - Several metal holding pans soiled with food debris. Food contact surfaces shall be clean to sight and touch. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Black accumulation on chute of ice machine. Equipment such as ice bins shall be cleaned at a frequency necessary to preclude the accumulation of mold or soil.

Lock Text



Person in Charge (Print & Sign): Josh *First* Merritt *Last*

Regulatory Authority (Print & Sign): Michael *First* Frazier REHSI *Last*

REHS ID: 2737 - Frazier, Michael

Verification Required Date: \_\_\_ / \_\_\_ / \_\_\_

REHS Contact Phone Number: ( 336 ) 703 - 3382



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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- 16 3-401.11 Raw Animal Foods-Cooking - P,PF - Chicken cooked from raw on grill measured 140F at time of plating. Poultry shall be cooked to a temperature of 165F for 15 seconds in all parts of the food. CDI: Chicken was placed back on grill and cooked to 177F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - Mashed potatoes (46F) in make unit and pasta noodles (54F) in cold drawers under grill measured greater than 41F. Potentially hazardous foods in cold holding shall be maintained at a temperature of 41F or less. CDI: PIC voluntarily discarded each food.
- 26 7-102.11 Common Name-Working Containers - PF - Spray bottle of bleach in PIC office lacking label. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: PIC applied label to bottle. 0 pts.
- 46 4-204.119 Warewashing Sinks and Drainboards, Self-Draining - C - Clean drainboard of 3-compartment sink not self-draining. Sinks and drainboards of warewashing sinks and machines shall be self-draining. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on top of ice machine. Non-food contact surfaces and utensils shall be clean to sight and touch. 0 pts.



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✓  
Spell



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✓  
Spell

