

Food Establishment Inspection Report

Score: 90

Establishment Name: TOBACCOVILLE GRILL

Establishment ID: 3034014030

Location Address: 7201 DORAL DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 16 / 2018 Status Code: A

Zip: 27050

County: 34 Forsyth

Time In: 10 : 40 am pm Time Out: 04 : 40 am pm

Permittee: RJR INC

Total Time: 6 hrs 0 minutes

Telephone: (336) 983-1290

Category #: IV

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: 7

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	NO	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	X	0	X
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 checked="" type="checkbox"/>	<input 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	X	13	0	X
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	X	X
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	X	0	X
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	X	X
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	X	0	X
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	X	0	X
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
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	NO	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	X	0	X
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	X	0	X
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	X	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	X	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	X	X
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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	X	0	X
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	X	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	X	0	X
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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	X	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	X	
Total Deductions:					10			



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 Permittee: RJR INC
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Establishment ID: 3034014030
 Inspection Re-Inspection Date: 05/16/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 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
Servsafe	W.Kotelsky3/28/20	0	Shd lettuce	make unit	45	Sausage pz	hot holding	126
Chicken	hot holding	143	Ckd onions	make unit	59	Pep pizza	hot holding	129
Chckn snd	hot holding	144	Ck peppers	make unit	52	Cheese pz	hot holding	137
Chicken	hot holding	149	Ckd mush	make unit	47	Ckd grn bn	on stove	112
Pork loin	walk in cooler	38	Bologna	reach in cooler	41	Hot water	3 compartment sink	137
Chili	walk in cooler	41	Cut melons	salad bar	54	Hot water	warewashing machine	171
Hot dogs	hot holding	156	Cole slaw	salad bar	55	Quat	sanitizing bucket	200
Sausage	drawer cooler	38	Cut lettuce	salad bar	49	Air tempt	reach in cooler(c)	39

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.

- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF Whitish and/or greenish growth on sliced tomatoes, cooked chicken tenders, grilled chicken, cucumbers, and onion (fuzzy growth) inside the reach in cooler (Delfield) unit. Food shall be safe, unadulterated, and honestly presented. CDI: Person in charge discarded all items. ✓ Spell
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Three knives, Robo coupe slicer and interior, meat slicer (filled with food debris/particles not used today), large mixer with paddle, four different blades, large whisk, plastic containers, four tongs, large/plastic container, large plastic bowls, trays, stack of medium metal pans, small metal pan, oval pan, large metal strainers, strainer bowl, metal serving dish were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Meat slicer, large mixer, and Robo coupe were disassembled; all other items were taken to the warewashing area.
 //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Small sludge inside the inner ice dispenser of the soda machine at the self-service station. Ice dispenser shall be cleaned at a frequency to prevent soil or
- 18 3-501.14 Cooling - P 0 points. BBQ pork 75 F at 11:05am inside the walk in cooler labeled 5/15. Potentially hazardous foods shall be cooled 135 F to 70 F in a total of 2 hours and 135 F to 45 F or less in a total of 6 hours. CDI: Person in charge discarded the BBQ pork.

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Person in Charge (Print & Sign): William *First* Kotelsky *Last*
 Regulatory Authority (Print & Sign): Jill *First* Sakamoto REHSI *Last*

[Signature]
[Signature]

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 05 / 17 / 2018

REHS Contact Phone Number: (336) 703 - 3137



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Sausage pizza 126 F and pepperoni pizza 129 F in the hot holding unit. The temperature gauge for the hot holding unit was less than 130 F. Cooked green beans 112 F to 113 F in large pot on the stove. The burner on the stove was not on. Hot holding potentially hazardous foods shall be maintained at 135 F or greater. CDI: Sausage and pepperoni pizzas were reheated and the temperature was raised in the hot holding unit. Cooked green beans were reheated.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Cole slaw 54 F to 55 F, cut melons (honeydew and cantaloupe) 50 F to 54 F, and cut lettuce 49 F inside cooler at the salad bar. Cold holding potentially hazardous foods shall be maintained at 45 F or less. CDI: Cole slaw and cut melons were taken to the walk in cooler. Cut lettuce was discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat. Cooked pork loin and sausages with no date marking in the walk in cooler. Person in charge stated the pork loin and sausage were from Monday. Cooked chicken tenders, grilled chicken, and sliced tomatoes with no date marking inside the reach in cooler (Delfield). Ready-to-eat, potentially hazardous food prepared and held for more than 24 hours shall be marked to indicate the day or date by which the food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. Ready-to-eat, potentially hazardous food prepared and packaged by food processing plant shall be clearly marked at time the original package is opened in a food establishment if held for more than 24 hours, to indicate the date or day by which food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. CDI: Cooked pork loin and sausages were labeled. Cooked chicken tenders, grilled
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Observed television menu stating one egg and two eggs are any style. Person in charge stated the eggs are served fully-cooked. Observed no disclosure and reminder for the eggs. If an animal food is service or sold raw or undercooked, or without otherwise being processed to eliminate pathogens, consumers shall be informed of the significant increase risk of consuming such foods by way of disclosure and reminder. Disclosure shall include description of the animal-derived foods or identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked or contain raw or undercooked ingredients. Reminder shall include asterisking the animal-derived food requiring disclosure to a footnote that states: 1. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness or 2.
- 31 3-501.15 Cooling Methods - PF Repeat. Cooked onions 59 F, cooked peppers 52 F, and cooked mushrooms 47 F in the make unit at the front grill station. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination CDI: Cooked onions, peppers, and mushrooms were taken to the walk in cooler.
- 33 3-501.13 Thawing - C Breaded shrimp 75 F with little condensation in the open package on the shelf located in the front grill line. Potentially hazardous food shall be thawed: 1. Under refrigeration 45 F or less, 2. Completely submerged under running water: a. Water temperature 70 F or less, b. Sufficient water velocity, c. Thawed portioned do not rise above 45 F for more than 4 hours, 3. Part of cooking process, and 4. Portion of frozen ready-to-eat food is thawed and prepared for immediate service. CDI: Shrimp was discarded.
- 36 6-501.111 Controlling Pests - C 0 points. Small flying bug (fruit fly) on the dispenser nozzle for the hot chocolate at the self-service station. Premises shall be free of insects and other pests.



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- 37 3-306.12 Condiments, Protection - C Open container of seasoning with spoon located on the metal tray holder with no protection from customers. Condiments shall be protected from contamination.
//3-307.11 Miscellaneous Sources of Contamination - C
Filters filled with coffee on the counter by the soda machine located in the self-service station. Frozen liquid on open boxes of whipped topping and chicken tenders inside the walk in freezer. Stack of boxes of chicken tenders under the frozen liquid coming from the pipe inside the walk in freezer. Food shall be protection from contamination. CDI: Person in charge discarded the filters with coffee. Person in charge removed the soiled boxes of chicken tenders and whipped toppings. Person in charge re-arranged the boxes of chicken tenders.
- 38 2-402.11 Effectiveness-Hair Restraints - C Repeat. 0 points. Employee with half of her long hair in a hair net and the other half not tied back. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to EFFECTIVELY keep their hair from contacting exposed food.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Torn gasket on the reach in freezer at the front grill station; gaskets missing on the hot holding unit by the main hot holding line; caulk hanging inside the hood system at the front grill station; and leak at the condensation pipe inside the walk in freezer. Warewashing machine will not start when the green (on) button is pushed. However, the warewashing machine will work if a person holds the green (on) button. Establishment closes at 1:30pm and do not re-open until the morning. Equipment shall be maintained in good repair. Verification required for the warewashing machine by May 17, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C 0 points. Soiled with residue on the spray nozzle used to clean the tilt skillets. Clean spray nozzle before use; throughout the day at a frequency necessary to prevent recontamination; and at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat. Food debris/particles inside the hot holding unit by the main hot holding line; residue inside the reach in cooler (Delfield); speed rack with food residue in walk in cooler; sides of the tilt skillets; under grill on the top of the lo boy. Nonfood-contact surfaces of equipment shall be free of accumulation of dust, dirt, food debris and other debris.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C 0 points. Debris, grease, and/or food debris under hot holding station/table, cook's line (back of kitchen) and under fryers at the front grill station. Physical facilities shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C 0 points. Lighting measured 40 to 41 foot candles at the fryers located in the front grill station. Lighting shall be at least 50 foot candles where employees work with food.



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