

Food Establishment Inspection Report

Score: 95.5

Establishment Name: NORTH POINT GRILL

Establishment ID: 3034011713

Location Address: 7843 NORTH POINT BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 14 / 2017 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 11 : 10 ☒ am ☐ pm Time Out: 02 : 55 ☒ am ☐ pm

Permittee: NORTH POINT GRILL INC

Total Time: 3 hrs 45 minutes

Telephone: (336) 896-0500

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: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	0	0	
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 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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
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 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	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input type="checkbox"/>	<input checked="" 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	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0	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	0	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	0	
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	0	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>4.5</u>										



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☒ Inspection ☐ Re-Inspection Date: 08/14/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV

Email 1:
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Butch Eddinger 5-18-22	00	Peppers/onions	Cooling	113	Pintos	Hot hold line	154
Hot water	3 comp sink	153	Turkey burger	Drawer	42	Feta	Make unit 1	44
Hot water	Dishmachine	164	Chicken Pie	Final	204	Sliced tom	Make unit 2	45
Quat sani	Bucket - ppm	400	Cabbage	Final	211	Limas	Hot hold box	158
Burger	Final	172	Chicken br	Final	173	Shrimp	Seafood reach-in	38
Slaw	Reach-in 1	42	Chicken Str	Final	178	Meatsauce	Walk-in cooler 2	38
Lettuce	Reach-in 1	44	Rice	Reheat - micro	173	Chicken Salad	Walk-in cooler 1	41
Noodles	Drawer	43	Chicken	Hot hold line	182	Noodles	Cooling	80

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.

- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods in the hot hold box measuring below 135F: green beans (118-121F); cabbage (113-120F); and collards (113-117F). Several other foods measuring 136-158F in same unit. Potentially hazardous food shall be held at 135F and above. CDI: All foods reheated above 165F. 0 pts
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Date marking inconsistent throughout establishment. Several foods being marked with day of preparation, and others being marked with day of discard. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date by which the food shall be consumed, sold or discarded. The day of preparation shall be counted as day 1. If foods are maintained at 41F and below, can be held for maximum of 7 days, and if maintained at 42-45F shall be held for maximum of 4 days. (As of January 1st, 2019 - foods shall be held 41F and below.) CDI: Conversation with person in charge on consistency of date marking, and all items were relabeled with day of preparation. Items that were unsure of date of preparation or discard - were voluntarily discarded.
- 36 6-202.15 Outer Openings, Protected - C Back door has gaps along bottom and left side of door. Repair door so that gaps are not formed, or replace. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings, closed, tight fitting doors and windows. 0 pts



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Person in Charge (Print & Sign): Butch ^{First} Eddinger ^{Last}

Regulatory Authority (Print & Sign): Christy ^{First} Whitley ^{Last}

Butch Eddinger

Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: 08 / 24 / 2017

REHS Contact Phone Number: (336) 703 - 3157



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Container of lettuce, and two containers of chili being stored in reach-in and walk-in with lids/cover. Food, If not in active use, maintain food protected with a lid or cover. Foods shall be protected from splash, dust, dirt, or other sources of contamination during storage. // 3-307.11 Miscellaneous Sources of Contamination - C One food employee observed filling ice bucket, with ice bucket being stored on floor. Utilize shelving, rack, hook, or other effective means to store ice bucket off floor, while filling. Food shall be protected from miscellaneous sources of contamination. 0 pts
- 38 2-402.11 Effectiveness-Hair Restraints - C One food employee preparing food without wearing a beard guard. One food employee observed handling cleaned utensils and equipment wearing a hat with long hair unrestrained. 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; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: - Three sets of tongs being stored on oven handle. Observed employees pants coming in contact with tongs during inspection. / Scoop handle in seafood breader and inside ice bin at beverage station being stored in contact with ingredient. During pauses if food preparation or dispensing, utensils shall be stored: 1) in the food with their handles above the top of the food and the container; 2) in a food that is not potentially hazardous with their handle above the top of the food within containers that can be closed; 3) on a clean portion of the food preparation table or cooking equipment; 4) in running water of sufficient velocity to flush particulates to the drain; 5) in a clean, protected location if the utensils, such as ice scoops, are used with a food that is not potentially hazardous; 6) in a container of water if the water is maintained at least 135F and above.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: (Repairs have been made - 1/2 credit taken) The following equipment requires evaluation for repair/replacement: Ends of shelving- inside reach-in's are chipping paint/rusting; clean utensil shelving and shelving at walk-in coolers are rusting, legs of prep sinks and 3 comp sink are oxidizing, underside of left side prep table (along pass thru) needs support channel recaulked, shelf of prep table under microwave oxidizing, recaulk inside of right hood (above can good storage) where caulk is missing or drooping, door frame at bottom of walk-ins damaged. Clean and evaluate underside of drainboards and prep tables and sinks for rust damage. Counter top on top of warmer should be built up off the unit, and stand alone, so the warmer is easily moved for cleaning. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C The following nonfood-contact surfaces require additional cleaning: legs of prep tables at pass thru, inside warming drawers, exterior of oven, between oven and hot hold box, racks with can goods, ice shield inside ice machine, and fan at microwave. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 49 5-203.14 Backflow Prevention Device, When Required - P No visible backflow at Bunn coffee machine in beverage area. Install ASSE 1022 on incoming water line to coffee machine, or contact manufacturer for verification of internal backflow. A plumbing systems shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment- by providing an air gap, or installing an approved backflow prevention device. Verification required by 8-24-17 to Christy Whitley when completed - at 336-703-3157 or Whitleca@forsyth.cc // 5-205.15 System Maintained in Good Repair - C Leak under prep sinks. Repair leak, and water shed to be in floor sink. A plumbing system shall be maintained in good repair. m
- 52 5-501.113 Covering Receptacles - C REPEAT: Two dumpster doors open during inspection. Maintain doors closed to prevent pest harborage.



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Baseboard missing by backdoor. Base tile damaged at prep sink at walk-in cooler. Wall trim damaged by dish area. Repair. Physical facilities shall be maintained in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Wall cleaning needed at handwashing sink beside at ice machine and around dish area. Floor cleaning needed along baseboards in walk-in coolers. Physical facilities shall be cleaned as often as necessary to maintain them clean. 0 pts
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the (measured in foot candles): 3 at right stall in women's restroom, and 5 at urinal in men's restroom. Lighting intensity shall meet at least 20 foot candles at toilets and handsinks. 0 pts



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