

Food Establishment Inspection Report

Score: 92.5

Establishment Name: GREEK GUY'S GRILL

Establishment ID: 3034012559

Location Address: 2545 SOMERSET CENTER DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 09 / 2019 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 09 : 40 am pm Time Out: 03 : 45 am pm

Permittee: TRIPLE G'S, INC.

Total Time: 6 hrs 5 minutes

Telephone: (336) 794-2545

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: 1

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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	0	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0	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	0	0	
21	<input type="checkbox"/>	<input checked="" 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	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	0	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	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	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 type="checkbox"/>	<input checked="" 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	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 checked="" type="checkbox"/>	<input 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	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 type="checkbox"/>	<input checked="" 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:					7.5			



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: TRIPLE G'S, INC.
 Telephone: (336) 794-2545

Establishment ID: 3034012559
 Inspection Re-Inspection Date: 07/09/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: mail@greekguysgrill.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
lettuce	make unit	44	Milk	upright cooler	49	Cl sani	dish machine	100
slaw	make unit	36	chili	walk in	43	ServSafe	Tommy K. 2021	00
turkey	make unit	40	meat sauce	walk in	46	hot water	3 comp sink	143
ham	make unit	40	veg. soup	walk in	44			
Eggs	final cook	178	meat sauce	reheat	144			
chicken	final cook	189	meat sauce	reheat	179			
sausage	final cook	200	fries	final cook	200			
Burger	final cook	222	ambient	outdoor cooler	36			

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) Total of three cans dented along seams. Food shall be safe, unadulterated and honestly presented. CDI- All can were voluntarily discarded. ✓ Spell
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (P) Stack of white saucers and bowls as well as coffee mug and one knife was soiled. Equipment food contact surfaces and utensils shall be clean to sight and touch //4-602.11 Equipment Food Contact Surfaces Utensils- Frequency (P) Cutting boards were visibly soiled. Ice machine guard had pink and black residue accumulating. CDI- all items were rewashed. Cutting boards were washed rinsed and sanitized. Equipment food contact surfaces and utensils shall be cleaned every 4 hours or at a frequency to prevent contamination.
- 17 3-403.11 Reheating for Hot Holding (P) Food handler reheated meat sauce to 144. Potentially hazardous food that are cooked, cooled and reheated for hot holding shall be reheated so all parts of the food reach 165F. CDI- sauce was reheated to 179.

Lock Text



Person in Charge (Print & Sign): Tommy ^{First} Katsoudas ^{Last}

Regulatory Authority (Print & Sign): Shannon Maloney ^{First} Angie Pinyan ^{Last}

refused to sign
 Shannon Maloney Angie Pinyan
 PLS

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 07 / 19 / 2019

REHS Contact Phone Number: (336) 703 - 3383



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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- 18 3-501.14 Cooling (P) The following items were prepared yesterday, cooled overnight and did not reach 41 degrees: chili, meat sauce, marinara sauce, vegetable soup. Potentially hazardous foods shall be cooled within two hours from 135 to 70 degrees and within a total of six hours from 135 to 41 degrees or less. CDI- items not cooled properly were voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding (P) The following items were above 41 degrees: Hummus, milk, and pasta. Except during preparation, cooking or cooling, potentially hazardous foods shall be held at 41 degrees or less. CDI- items were voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking (PF) Corned beef located in walk in cooler was missing a date mark as well as hummus located in the make unit. Date mark all TCS foods that are ready to eat and are held for more than 24 hours. CDI- hummus was voluntarily discarded, corned beef was dated.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (PF) Consumer advisory is found on back of menu and is missing disclosure. disclosure shall include: A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)". Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. VERIFICATION REQUIRED for compliance by 7/19/19. Contact Shannon Maloney via phone (336-703-3383) or email (malonesm@forsyth.cc) when completed.
- 31 3-501.15 Cooling Methods (PF) Lettuce prepared today was placed in walk in cooler in large, plastic containers with lids on them. The following were prepared the day before and did not reach 41 degrees: vegetable soup, meat sauce, marinara sauce and chili Cooling methods shall be accomplished by placing foods in shallow pans, separating into smaller portion, and other effective methods. CDI- PIC created ice bath for lettuce and left lids off pans in walk in cooler. Foods listed above that were prepared yesterday were discarded.
- 36 6-501.111 Controlling Pests (PF)- Abundance of flying insects in kitchen area. The premises shall be maintained free of insects, rodents, and other pest. These shall be controlled by routinely inspecting incoming shipments, routinely inspecting the premises using methods if found such as traps and baits and eliminating harborage. CDI- PIC contacted pest control operator and removed bag of onions (source).
- 39 3-304.14 Wiping Cloths, Use Limitation - Wet wiping cloth on prep table near ice cream. Wiping clothes stored in sanitizer bucket that read 0ppm. Wet wiping cloths shall be maintained dry, used for no other purpose and stored in a sanitizer solution at the correct concentration.



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - Tongs stored on side of oven where they are exposed to contamination. Bowl is being used as a scoop for cracker meal. Scoop handle was in contact with flour. In food that is not potentially hazardous: utensils shall be stored in bins without contact to scoop handle. During pauses in preparation utensils shall be stored in a clean protected location.
- 43 4-904.11 Kitchenware and Tableware- Drive thru cups lip contact surface exposed. Single- service articles that are intended for food or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.
- 45 4-205.10 Food Equipment, Certification and Classification - Drinks dispense with ice bin open. Food equipment shall be used in accordance with manufacture's intended use.// 4-501.12 Cutting Surfaces - Deep cuts and scratches that are not easily cleanable. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 49 5-202.14 Backflow Prevention Device, Design Standard (P) Hose had spray gun attached to end and had no backflow device designed for continuous pressure. 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- PIC removed spray gun from hose.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - Leak on edge of garbage receptacle. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.



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✓
Spell

