

Food Establishment Inspection Report

Score: 92.5

Establishment Name: 66 GRILL & TAPHOUSE

Establishment ID: 3034011089

Location Address: 930 HWY 66 SOUTH

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 01 / 21 / 2020 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 10 : 00 am pm Time Out: 03 : 15 am pm

Permittee: PANETOLION CORP INC

Total Time: 5 hrs 15 minutes

Telephone: (336) 996-1243

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: 5

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 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 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 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 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 0 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 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13 0 0 0
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13 0 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 0 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 0 0
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13 0 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 0 0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13 0 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 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 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 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 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 0 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 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 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	3	13 0 0 0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 0
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 0 0
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 0 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 0 0 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 0 0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03 0 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03 0 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 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	13 0 0 0
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	13 0 0 0
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03 0 0 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 0 0
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 0 0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03 0 0 0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	13 0 0 0
Total Deductions:					7.5	



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 Water Supply: Municipal/Community On-Site System
 Permittee: PANETOLION CORP INC
 Telephone: (336) 996-1243

Establishment ID: 3034011089
 Inspection Re-Inspection Date: 01/21/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
serve safe	Valentin Garcia 3/4/19	0	lasagna	walk in cooler	40	potato	hot holding cabinet	190
au jus	cooling walk in 11:00	119	pepperoni	make unit	40	chicken	cook temp	189
au jus	cooling 11:30	98	sausage	make unit	40	steak	cook temp	190
cheese	cooling walk in 11:00	125	rice	stand up cooler 2 door	39	soup	reheat	189
cheese	cooling 11:30	89	potato salad	salad bar	45	sanitizer quat	utensil sink	300
lettuce	cooling 10:00 walk in	45	lettuce	salad bar	47	hot water	utensil sink	140
lettuce	cooling 10:30 walk in	45	pasta salad	salad bar	45	dish machine	final rinse	161
pasta salad	walk in cooler	40	broccoli salad	salad bar	47	mashed	reheat	165

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw beef stored above cheese inside the walk in cooler. raw chicken above Salmon in the same walk in cooler. Foods shall be stored according to final cook temperatures with the highest temperature (chicken) stored on the bottom. Ready to eat items such as cheese should be stored on the top. CDI Items re-arranged to reflect proper stacking order. ✓ Spell
- 17 3-403.11 Reheating for Hot Holding - P Mashed potatoes that were cold were only heated to 156 degrees for hot holding. Soup, Marinara, chili, and meat sauce all properly re-heated on initial reheat. Items that are reheated for hot holding must be reheated to an internal temperature of 165 degrees. CDI Mashed potatoes placed into oven and reheated to 165 degrees and placed back into hot holding. 0 pts.
- 18 3-501.14 Cooling - P Lettuce actively cooling inside the walk in cooler was 44 and 45 degrees. Re-checked 30 minutes later and was at the same temperature. Items placed back into cooling from ambient temperature must be cooled to 41 degrees within 4 hours. Au jus sauce and cheese cooling in walk in freezer at proper cooling rate. Lettuce was taken to the freezer and cooled to 39 degrees within 15 minutes. 0 pts.

Lock Text



Person in Charge (Print & Sign): Valentin ^{First} Garcia ^{Last}

Regulatory Authority (Print & Sign): Nathan ^{First} Ward ^{Last}

Valentin Garcia

Nathan Ward REHS

REHS ID: 1634 - Ward, Richard

Verification Required Date: 01 / 22 / 2020

REHS Contact Phone Number: (336) 703 - 3159



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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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat Meat loaf, raw chicken, deli meats, raw beef, and cooked chicken in drawer unit under the cook line at 44-45 degrees. Potato Salad, pasta salad, lettuce, broccoli salad, and cheese in salad bar unit at 45-47 degrees. Potentially hazardous foods held cold must be held at a temperature of 41 degrees or below. CDI items in refrigerator unit under cook line taken to freezer and cooled to 39 in 30 minutes and items in salad bar taken to walk in cooler for cooling and fresh product placed in the unit in ice until unit can be repaired. Repair company called to repair unit. Air temperature in unit at 52.7 degrees.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P Sanitizer at utensil sink was at a concentration of greater than 500 ppm quaternary ammonium. Manufacturers specifications indicate the level of quat should not exceed a range of 150-400 ppm. Chemical sanitizers and other chemical antimicrobials applied to food contact surfaces shall meet the requirements specified in 40 CFR 180.940. Tolerance exemptions for active and inert ingredients for use in food contact surface sanitizing solutions. CDI Employee had mixed in additional quat after dispensing the product. No utensils being sanitized at the time of the check and dispenser was dispensing at the proper level. Sanitizer re-made to proper strength. 0 pts.
- 31 3-501.15 Cooling Methods - PF REPEAT Lettuce placed into walk in cooler after prep was tightly covered and was not dropping in temperature after 30 minutes. Covers should be removed when cooling product. Lettuce should be spread out onto sheet pans and cooled for a short period of time in the freezer before being transferred to salad bar or refrigerated make units. CDI Lettuce placed into freezer and was at 39 degrees within 30 minutes.
- 45 4-205.10 Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program. The salad bar unit has an air temperature of 52.7 degrees. The unit needs to be repaired to provide air temperature of 41 degrees or below. Verification required within 24 hours, contact Nathan Ward at (336) 703-3159 when repaired.
4-501.11 Equipment shall be maintained in good repair. Prep tables have rust underneath and braces under the tables that are not sealed to the bottom of the tables. Exposed screw threads under dish tables need to be cut off or capped. Braces under drainboards need to be sealed. Repeat. Damaged shelving in coolers and storage areas needs to be replaced. The potato holder unit has damaged housing that
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Repeat. Excessive lime and soil inside the dish machine. Dish machines shall be cleaned at least every 24 hours.
- 49 5-205.15 (B) System maintained in good repair - C Handwash lavatory drain piping leaking at lavatory in the dish washing area. Plumbing under soda machine leaking into the cabinet below the unit. The plumbing system shall be maintained in good repair. 0 pts.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Cove base needs to be provided in the men's restroom where the baseboard meets the floor. Cove base is needed in the outside storage building. 0 pts.



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- 54 6-303.11 Intensity-Lighting - C Lighting at 5 foot candles inside outside storage building and walk in freezer. Lighting needs to be increased to 10 foot candles in these areas. REPEAT. Lighting at 12 foot candles at fixtures in the restrooms. Lighting shall be provided at a level of 20 foot candles at restroom fixtures. Lighting provided at beverage making equipment in the bar at 38 foot candles. Lighting shall be provided at a level of 50 foot candles in the bar where employees are working with ice or dispensing beverages.

✓
Spell



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