

Food Establishment Inspection Report

Score: 90.5

Establishment Name: GRILL-VILLE

Establishment ID: 3034012513

Location Address: 902 EAST SPRAGUE STREET

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: GRILL-VILLE 902 LLC

Telephone: (336) 788-7282

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/21/2022 Status Code: A

Time In: 8:00 AM Time Out: 10:00 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 5

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT N/A N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	IN <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> N/A N/O				
Food separated & protected		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/> N/A N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> OUT N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT N/A N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	IN <input checked="" type="checkbox"/> T				
Food properly labeled: original container		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	IN <input checked="" type="checkbox"/> T N/A				
Toilet facilities: properly constructed, supplied & cleaned		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: GRILL-VILLE
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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: GRILL-VILLE 902 LLC
 Telephone: (336) 788-7282

Establishment ID: 3034012513
 Inspection Re-Inspection Date: 06/21/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: Terryfreeman4307@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3 comp	135						
sanitizer Cl	3 comp	100						
cheese	walk in cooler	40						
gravy cooled from 6/20	walk in cooler	40						
ambient air	walk in cooler	36						
ambient air	upright glass cooler	36						
ambient air	make unit	47						
sliced tomato	make unit	44						
cole slaw	make unit	45						
cheese	make unit	44						
diced potato	upright glass cooler	40						
salmon patty	final cook	168						
sausage	final cook	170						
sausage	hot holding	150						
grits	final reheat	177						

Person in Charge (Print & Sign): Jennifer *First* *Last*
Freeman

Regulatory Authority (Print & Sign): John *First* *Last*
Dunigan

Jennifer Freeman

John Dunigan

REHS ID: 3072 - Dunigan, John Verification Required Date: 06/23/2022

REHS Contact Phone Number: (336) 703-3128

Comment Addendum to Inspection Report

Establishment Name: GRILL-VILLE

Establishment ID: 3034012513

Date: 06/21/2022 **Time In:** 8:00 AM **Time Out:** 10:00 AM

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.

- 1 2-102.11 (A), (B) and (C) (1), (4) - (16) (PF) REPEAT. During this inspection there was a priority item out, no one present at the start of the inspection was certified food protection manager, and the person in charge (PIC) was unable to explain the importance of cross contamination with regards to frozen raw meat over ready to eat items in the deep freezers. PIC shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, and the requirements of this Code. The PIC shall demonstrate this knowledge by complying with this code by having no violations of priority items during the current inspection, being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program, or responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include describing the relationship between the prevention of foodborne illness and the management and control of cross contamination. CDI: PIC was educated on the importance of cross contamination.
- 2 2-102.12(A) Certified Food Protection Manager (C) REPEAT. The person in charge at the time of the inspection was not a certified food protection manager. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 10 5-205.11 Using a Handwashing Sink (Pf) REPEAT. A dish was stored in the handwashing sink near the front. A handwashing sink may not be used for purposes other than handwashing. CDI: PIC Dish removed from the handwashing sink.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT. Raw steak and raw bacon stacked above ready to eat biscuits and cake in the upright freezer and the deep freezers. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI- Food separated and reorganized .
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT. The sliced tomatoes, cheese, and cole slaw were being held cold in the make unit above 41F. TCS foods being held cold shall be maintained at 41F or below. CDI: The sliced tomatoes, cheese, and cole slaw were had been in the make unit less than 2 hours the items were moved to the upright freezer to quickly be cooled to below 41 F.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) REPEAT. The make unit holding the diced tomatoes, cheese, milk based French toast mix, and salmon mix is not holding food at 41 or below. The ambient air was 47F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures. The Verification of repair of the make unit required by 06/23/2022. Contact John Dunigan at (336)-703- 3128 or dunigajm@forsyth.cc.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) REPEAT with improvement. Several squeeze bottles containing butter was stored without effective labeling with the names of the contents- Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food
- 47 4-205.10 Food Equipment, Certification and Classification (C) REPEAT. The white chest freezer is not certified for sanitation and food service use- Except for toaster, mixers, microwave ovens, water heaters and hoods, equipment shall be used in accordance with the manufacturer's intended use and meet ANSI standards.
4-501.11 Good Repair and Proper Adjustment- Equipment (C) REPEAT. Recondition the equipment tables on the cook line to remove oxidation and replace non-working light bulbs. Standing water in the bottom of the make unit. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C) REPEAT with improvement. Cleaning is needed for the equipment on the cook line on the side of the flat top grill, the fryer, and the back of flat top grill. Clean the vents above the cook line equipment. Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) REPEAT. Cleaning is needed on the base of the men's toilet. Cleaning is needed on the handwashing sink in the men's restroom. Plumbing Fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT with improvement. General floor and baseboard cleaning is needed on the cook line and in the rear storage areas. Additional cleaning needed on the vents on the ceiling of the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Several holes present in the wall inside kitchen area. The floor in the dry storage area is beginning to chip. Physical facilities shall be maintained in good repair.