

Food Establishment Inspection Report

Score: 90.5

Establishment Name: ROOSTER'S A NOBLE GRILLE

Establishment ID: 3034010614

Location Address: 380 KNOLLWOOD ST, SUITE I

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: ROOSTER'S NOBLE'S GRILLE, INC

Telephone: (336) 777-8477

☒ Inspection ☐ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 02/01/2023 Status Code: A

Time In: 9:40 AM Time Out: 3:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	X	0 X X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> 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	<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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	X	0 X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	X	1.5	0 X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	X X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	X	0 X

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

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: ROOSTER'S NOBLE'S GRILLE, INC
 Telephone: (336) 777-8477

Establishment ID: 3034010614
☒ Inspection ☐ Re-Inspection Date: 02/01/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: michael@noblefoodandpursuits.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
Sliced tomato	Grill and pizza cooler	40	Noodle	sautee drawer	40			
Lettuce	grill and pizza cooler	40	Cat fish	saurtee drawer	39			
Mozzarella cheese	grill and pizza cooler	40	Spinach	sautee drawer	40			
Pizza sauce	grill and pizza cooler	39	Shredded provolone	walk in cooler	40			
Spinach	grill and pizza drawer	40	Sous vide chicken	walk in cooler	40			
Potatoes	grill and pizza drawer	40	Sous vide steak	walk in cooler	40			
Chicken wings	grill and pizza drawer	40	Musscles	walk in cooler	38			
Sous vide chicken	grill and pizza drawer	39	Pimento cheese	walk in cooler	40			
Sous vide streak	grill and pizza drawer	40	Chlorine dish machine	warewashing (ppm)	50			
Salmon	grill and pizza drawer	40	Hot water	3 compartment sink	125			
Raw duck	grill and pizza drawer	40	Quat sanitizer	3 compartment sink (ppm)	200			
Grits	streamwell	144						
Mashed sweet potato	steamwell	150						
Cous cous	sautee station	40						
Roasted mushroom	sautee station	40						
Meat sauce	sautee station	39						
Blanched fries	sautee drawer	40						
Risotto ball	sautee drawer	40						
Oyster	sautee drawer	37						
Shrimp	sautee drawer	40						

First
 Person in Charge (Print & Sign): Michale

Last
 Spencer

First
 Regulatory Authority (Print & Sign): Elizabeth

Last
 Manning


 Elizabeth Manning

REHS ID: 3136 - Manning, Elizabeth

Verification Required Date: 02/02/2023

REHS Contact Phone Number:

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

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 • Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: ROOSTER'S A NOBLE GRILLE

Establishment ID: 3034010614

Date: 02/01/2023 **Time In:** 9:40 AM **Time Out:** 3:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Hannah Shaffner		Food Service		08/23/2026

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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)(REPEAT): Handwashing sink by beverage station in kitchen and handwashing sink by salad station both blocked by large trash can. Hand sinks shall be maintained accessible for use at all times. CDI: Smaller trash cans were placed in front of sinks.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- In the reach in freezer bags of non-commercially processed salmon and beef were stored over house made noodles. Food shall be protected from cross contamination by: (1) Except as specified in (1)(d) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready to eat including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready to eat food such as fruits and vegetables, P (b) Cooked ready to eat food P and (c) Fruits and vegetables before they are washed; P (d) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. CDI: Education was given and items were placed back to their correct stacking order.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) A stack of plates stored under the steam table on the cook line were stored soiled. Equipment, food contact surfaces and utensils shall be clean to sight and touch. CDI: The plates were taken back to be cleaned.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P): (REPEAT) In the following items were above 41F: Grill and pizza cooler - pimento cheese (43F-44F). Pantry station cooler - Two container of sliced tomato's (53F), roasted peppers (47F), chopped boiled eggs (47F), bread pudding in milk sauce (44F) sugar plumb filled tart (44F), sliced cucumbers (45F), and lettuce (46F). Charcuterie cooler - smoked salmon (44F), 3 pans of raw shelled oysters (47F), pickled cauliflower (43F), pickle fennel (44F), tomato jam (48F), heavy cream (50F), dodge meat (46F), cheddar cheese (46F), salami (45F), smoked ham (47F), and half and half (52F). Time/temperature control for safety foods shall be maintained at 41F and below. The following items were discarded: roasted peppers, boiled eggs, oysters, smoked salmon, smoked ham, pickled cauliflower, pickled fennel, tomato jam, heavy cream, half and half were discarded during the inspection. The other items were placed back in the walk in cooler to cool to 41F or below.
- 28 7-201.11 Separation - Storage (P) A bucket of quat sanitizer was sitting on top of a prep table surface next to flour used for battering seafood. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens and single service and single-use articles by: (A) Separating the Poisonous or toxic materials by spacing or partitioning. CDI: Quat sanitizer bucket was placed in its correct location.
- 29 8-103.12 Conformance with Approved Procedures (P) (Pf) A Reduce oxygen packaging bag of smoked salmon and sliced dodge both had an internal temperature of 45F. Smoked salmon is vacuum sealed frozen and packaged in house. Except for fish that is frozen before, during, and after packaging and bears a label indicating that it is to be kept frozen until time of use, a food establishment may not package fish using a reduced oxygen packaging method. A food establishment that packages time/temperature control for safety food using a reduce oxygen packaging method shall implement a HACCP plan that contains the information specified under 8-201.14 (C) and (D) and that: Pf (2) Except as specified under (C) - (E) of this section, requires that the packaged food shall be maintained at 5°C (41°F) or less and meet at least one of the following criteria CDI: Fish was removed and will not be served to customers.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) The pantry station cooler had an ambient of 55F, and the charcuterie cooler had an ambient of 46F during the inspection. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures.
VERIFICATION IS REQUIRED BY 2/02/2023. YOU MAY CONTACT LIZ MANNING AT 336-462-1991 WHEN YOU ARE READY.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required- (REPEAT): Multiple stacks of plastic containers were stacked wet. After cleaning and sanitizing equipment shall be air dried. Do not towel dry.

4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Fire torch used for creme bulee was stored by the faucet of the handwashing sink. Cleaned equipment and utensils, laundered linens, and single-service and single use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination. CDI: Torch was moved to designated area.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C): (REPEAT): Re-align cooling drawers of the grill and pizza unit to

ensure drawers close properly. Equipment shall be maintained in good repair.

- 53 5-501.17 Toilet Room Receptacle, Covered (C) The private dinning womens restroom and covered trashcan is needed. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Wall damage was observed on the left wall in the public men's restroom. Physical facilities shall be maintained and in good repair.