ad Establishment Inspection Depart

F ($\mathcal{I}($	a	E	Si	abiisnment inspection	кероп						Sco	ore: <u>9</u>	6.5		
Fs	tah	lis	hm	ıer	nt Name: GREAT AMERICAN GRILL						Esta	ablishment ID: 3034012189			_	
					ess: 1325 CREEKSHIRE WAY							⊠Inspection ☐ Re-Inspection				
					N SALEM	State: NC			- D:	ate		19 / 24 / 2014 Status Code: A				
): :				County: _34 Forsyth	State						: <u>Ø 8</u> : <u>4 5 </u>	Ø ⊗ ar	m m		
									_			me: 2 hrs 15 minutes	<u>~</u> ∪ pi	11		
	Permittee: CREEKSHIRE HOTEL CORPORATION [336] 765-1298								Category #: IV							
	-								_		_	stablishment Type:				
Wa	ast	ew	ate	er S	System: 🛛 Municipal/Community [On-Site S	/ste	m				Risk Factor/Intervention Violations:	1			
Wa	ate	r S	up	ply	y: ⊠Municipal/Community □On-	Site Supply						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.							Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
		_	N/A		Compliance Status	OUT CDI R V	'R	IN	оит	N/A	A N/O	Compliance Status	OUT	CDI R	VR	
S	upei	visi	on		.2652		S	afe	Food	d ar	nd Wa					
1	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2 0	□ 28			X	1	Pasteurized eggs used where required	1 0.5 0			
$\overline{}$		oyee	Hea		.2652		29	×				Water and ice from approved source	2 1 0			
-	X		_	\square	Management, employees knowledge; responsibilities & reporting	3 1.5 0	30			×]	Variance obtained for specialized processing methods	1 0.5 0		固	
	×			\Box	Proper use of reporting, restriction & exclusion	3 1.5 0	F	000	Ten	npe	ratur	e Control .2653, .2654				
\neg		Нус	jieni	c Pr	ractices .2652, .2653	'alalalala	31	×				Proper cooling methods used; adequate equipment for temperature control	1 0.5 0			
-	X		\dashv	\dashv	Proper eating, tasting, drinking, or tobacco use	210	32	×				Plant food properly cooked for hot holding	1 0.5 0		口	
_	×				No discharge from eyes, nose or mouth	1 0.5 0	33	×				Approved thawing methods used	1 0.5 0		П	
$\overline{}$	reve X	ntin	g Co	ontar	mination by Hands .2652, .2653, .2655, .2656	42000		×	+			Thermometers provided & accurate	1 0.5 0		H	
-	_		_		Hands clean & properly washed No bare hand contact with RTE foods or pre-		-11-	_	\perp	 ntifi	icatio	•				
-	X		븨	Ш	approved alternate procedure properly followed	3 1.5 0		×	_			Food properly labeled: original container	2 1 0		同	
	×			_	Handwashing sinks supplied & accessible	2 1 0	P	rev	entio	n o	of Foo	od Contamination .2652, .2653, .2654, .2656, .2657				
$\overline{}$	ppro	vec	l Sou	arce	· · · · · · · · · · · · · · · · · · ·		36	×				Insects & rodents not present; no unauthorized animals	2 1 0			
\dashv	-		\dashv		Food obtained from approved source		37		×			Contamination prevented during food preparation, storage & display	2 🗶 0			
\rightarrow			\dashv	×	Food received at proper temperature	210	38	×				Personal cleanliness	1 0.5 0		目	
\dashv	X		4	4	Food in good condition, safe & unadulterated	210	Ⅱ⊢	×	+			Wiping cloths: properly used & stored	1 0.5 0		H	
12			×	-	Required records available: shellstock tags, parasite destruction	210	_ ├─		-	F	1	Washing fruits & vegetables	1 0.5 0		H	
_					Contamination .2653, .2654				\perp	_		ensils .2653, .2654	اقامات			
\rightarrow	X			ᆜ	Food separated & protected	3 1.5 0					$\overline{}$	In-use utensils: properly stored	1 0.5 0		П	
-	X		_		Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously served,	3 1.5 0	_II −		_			Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0		П	
	\boxtimes			_	reconditioned, & unsafe food	210	IJ 	X	_			Single-use & single-service articles: properly	1 0.5 0		Ħ	
\neg	\neg	tiali	у на		dous Food Time/Temperature .2653	3 1.5 0			+			stored & used			H	
\dashv	X		븬		Proper cooking time & temperatures				\perp	and	l Faui	Gloves used properly ipment .2653, .2654, .2663	1 0.5 0		L	
\dashv	\mathbf{X}		ᆜ		Proper reheating procedures for hot holding	3 1.5 0	45			anu	Lqui	Equipment, food & non-food contact surfaces			П	
18	X				Proper cooling time & temperatures	3 1.5 0	45		×			approved, cleanable, properly designed, constructed, & used	2 🗶 0		Ц	
19	X				Proper hot holding temperatures	3 1.5 0	□ 46	×				Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0			
20	X				Proper cold holding temperatures	3 1.5 0	□ 47		×			Non-food contact surfaces clean	1 0.5			
21		X			Proper date marking & disposition	3 X 0 X X	_ —			Fac	cilities	s .2654, .2655, .2656				
22			X		Time as a public health control: procedures & records	210 [48	×				Hot & cold water available; adequate pressure	2 1 0			
С	ons	ume	r Ad	lvisc	pry .2653		49	×				Plumbing installed; proper backflow devices	2 1 0			
23			X		Consumer advisory provided for raw or undercooked foods	1 0.5 0	⊒ 50	×				Sewage & waste water properly disposed	2 1 0			
		$\overline{}$		ptibl	le Populations .2653 Pasteurized foods used; prohibited foods not		51	×]	Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0			
24			×	_	offered	3 1.5 0	52		I_{Π}			Garbage & refuse properly disposed; facilities	1 0.5 0		П	
$\overline{}$	hem 🔀	icai	П		.2653, .2657 Food additives: approved & properly used		□ 53	-				maintained Physical facilities installed, maintained & clean	1 0.5		Ħ	
-	-		붜	\dashv	,		$\dashv\vdash$	\vdash	+		+	Meets ventilation & lighting requirements;	$\overline{}$		H	
	onfo	rma	IDC6	Witi	Toxic substances properly identified stored, & used h Approved Procedures .2653, .2654, .2658	2 1 0	- 54	X				designated areas used	1 0.5 0	ال	븨	
27	_		X	vvill	Compliance with variance, 2003, 20034, 2006 Compliance with variance, criteria or HACCP plan	210						Total Deductions:	3.5			



Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Cocation Address: 1325 CREEKSHIRE WAY State : NC County: 3 # Foreyth Zip: 27103 Wasternater System: 3 Municipal/Community On-Site System Walt' Supply: Relative processing of the System Walt' Supply: Relative processing of the System Walt' Supply: Relative processing of the System Relative processing Relative proces	Establishm	nent Name: GREAT	AMERICAN G	RILL		Establishment ID: 3034012189							
City, WINSTON SALEM Country: 34 Forsyth Country: 34 Forsyth Zip: 27183 Wastewalter System: 37 Municipal/Community On-Site System Email 1: rebecca, paradia-gShillton.com Verification Verific	Location	Address: 1325 CRE	EKSHIRE WAY	•									
County: 34 Forsyth Zip: 27103 Category #: IV Waskewaler System & Municipal/Community On Sins System Permittee: ORECK-SHIRE HOTEL CORPORATION Email 3: Telephone: (338) 765-1298 Email 3: Temperature Observations Item					te: NC								
Wasiculater System: 28 ManacepaciCommunity □ on-Sile System Permittee: CREEKSHIRE HOTEL CORPORATION Telephone: (338) 785-1298	•												
Permittee: CREEKSHIRE HOTEL CORPORATION Email 2: Telephone: (336) 765-1298 Email 3: Temperature Observations Temp Item Location Temp Item Interest Composition Interest Composi			/Community 🗌 (•									
Telephone: (336) 765-1298													
Temperature Observations Item Location Temp Item Item Location Temp Item Locati			TION		•								
Item Location Temp Item Location Temp Item Location Temp Item Into the Into	relephon	<u> </u>											
grits hot bar 162 hot water three comp sink 136 oat meal hot bar 170 hot plate temp dish machine 161 sausage final cook 185 sanitizer three comp sink (ppm) 200 tomatoes make unit 41 chicken make unit 40 chicken make unit 40 make unit 40 make unit 38 material walk in 39 ham walk in 38 pasta salad walk in 38 material walk in 36 with the first frames below, or as stated in sections 8-405.11 of the food code. 23-50.1.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat Bag of steak and bag of chicken were in the walk in cooler with frozen dates but not thaw dates. Two bags of chicken and pan of pasta salad did not have date marks at this time. All potentially hazardous foods that are held for more than 24 hours shall be date marked with the time of preparation. Potentially hazardous foods that are held for more than 24 hours shall be demarked with the date forzen and the date of thawing with the date of thawing counting as the first day of the seven day holding time. CDI: PIC discarded the food that was not date marked and labelled the thawing foods with thaw date marks. CDI. 3-3-305.11 Food Storage-Preventing Contamination from the Premises - C One box of garlic bread was open in the walk in freezer with no protective cover. Foods shall be protected from debris and condensate by being covered with a protective barrier. Keep plastic bag holding garlic bread closed when not in use. First Last Person in Charge (Print & Sign):	Itom	Location	Tomp										
sausage final cook 185 sanitizer three comp sink (ppm) 200 tomatoes make unit 41 chicken make unit 40 chicken walk in 39 ham walk in 38 pasta salad walk in 38 Post 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 -501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat: Bag of steak and bag of chicken were in the walk in cooler with frozen dates but not thaw dates. Two bags of chicken and pan of pasta salad did not have date marks at this time. All potentially hazardous foods that are held for more than 24 hours shall be date marked with the time of preparation. Potentially hazardous foods that are held for more than 24 hours and are frozen shall be marked with the date frozen and the date of thawing with the date of thawing counting as the first day of the seven day holding time. CDI: PIC discarded the food that was not date marked and labelled the thawing foods with thaw date marks. CDI. 3-305.11 Food Storage-Preventing Contamination from the Premises - C One box of garlic bread was open in the walk in freezer with no protective cover. Foods shall be protected from debris and condensate by being covered with a protective barrier. Keep plastic bag holding garlic bread closed when not in use. First Last Person in Charge (Print & Sign): Pers						sink		nem -	Location	remp			
tomatoes make unit 41 chicken make unit 40 chicken walk in 39 ham walk in 38 pasts salad walk in 38 Posts salad walk in 38 Characteristic salad walk in 38 Characteristic salad walk in 38 Characteristic salad walk in 38 Characteristic salad walk in 38 Characteristic salad salad salad characteristic salad	oat meal	hot bar	170	hot plate temp	dish machir	ne	161						
chicken make unit 40 chicken walk in 39 ham walk in 38 pasta salad walk in 38 Pasta salad walk in 38 Cobservations 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. 13-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat: Bag of steak and bag of chicken were in the walk in cooler with frozen dates but not thaw dates. No bags of chicken and pan of pasta salad did not have date marks at this time. All potentially hazardous foods that are held for more than 24 hours shall be date marked with the date forze and the date of thawing counting as the first day of the seven day holding time. CDI: PIC discarded the food that was not date marked and labelled the thawing foods with thaw date marks. CDI. 3-305.11 Food Storage-Preventing Contamination from the Premises - C One box of garlic bread was open in the walk in freezer with no protective cover. Foods shall be protected from debris and condensate by being covered with a protective barrier. Keep plastic bag holding garlic bread closed when not in use. 4-501.11 Good Repair and Proper Adjustment-Equipment - C two gaskets torn on the upright cooler and one torn on the reach in cooler. Equipment shall be maintained in good repair. Replace damaged gaskets. First Last Person in Charge (Print & Sign): First Last Chrobsk Regulatory Authority (Print & Sign): Joseph First Last Chrobsk Verification Required Date: / _ /	sausage	final cook	185	sanitizer	three comp	sink (ppm)	200						
ham walk in 39 ham walk in 38 Pasta salad walk in 38 Descriptions 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. 13-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat: Bag of steak and bag of chicken were in the walk in cooler with frozen dates but not thaw dates. Two bags of chicken and pan of pasta salad did not have date marks at this time. All potentially hazardous foods that are held for more than 24 hours shall be date marked with the time of preparation. Potentially hazardous foods that are held for more than 24 hours shall be marked with the date for the amount of the same of the seven day holding time. CDI: PIC discarded the food that was not date marked and labelled the thawing counting as the first day of the seven day holding time. CDI: PIC discarded the food that was not date marked and labelled the thawing foods with thaw date marks. CDI. 3-305.11 Food Storage-Preventing Contamination from the Premises - C One box of garlic bread was open in the walk in freezer with no protective cover. Foods shall be protected from debris and condensate by being covered with a protective barrier. Keep plastic bag holding garlic bread closed when not in use. 4-501.11 Good Repair and Proper Adjustment-Equipment - C two gaskets torn on the upright cooler and one torn on the reach in cooler. Equipment shall be maintained in good repair. Replace damaged gaskets. First Last Person in Charge (Print & Sign): First Last Person in Charge (Print & Sign): First Last Person in Charge (Print & Sign): First Last Verification Required Date: / /	tomatoes	make unit	41										
ham walk in 38 pasta salad walk in 38 Dobservations and Corrective Actions	chicken	make unit	40										
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Person in Charge (Print & Sign): Regulatory Authority (Print & Sign): REHS ID: 2450 - Chrobak, Joseph Verification Required Date://	salad did marked marked time. CE 37 3-305.11 with no plastic b	d not have date mar with the time of prep with the date frozen DI: PIC discarded the 1 Food Storage-Prep protective cover. For ag holding garlic broad	rks at this time paration. Pote and the date be food that was enting Conta ods shall be pead closed when the proper Adjusti	e. All potentially ntially hazardor of thawing with is not date man amination from the protected from conen not in use.	hazardous us foods tha the date of ked and lab the Premise debris and o	foods that at are held to f thawing co elled the th as - C One I condensate	are held for more bunting a lawing fo box of ga by being on the u	for more than 24 than 24 hours and so the first day of ods with thaw day of the first day of ods with that day of the first d	I hours shall be nd are frozen shall the seven day hate marks. CDI. pen in the walk i protective barrie	date all be nolding in freezer er. Keep			
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Establishment Name: GREAT AMERICAN GRILL Establishment ID: 3034012189

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.



4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Detail cleaning needed on the gaskets of the make unit cooler where food debris has accumulated. Non food contact surfaces shall be kept clean. Clean gaskets on the cooler, monitor other areas for build up.

6-201.11 Floors, Walls and Ceilings-Cleanability - C Front hand sink caulking is torn. Sink shall be caulked to adjacent walls to allow for easy cleaning around the sink. Recaulk the front hand sink to the wall.





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