

Food Establishment Inspection Report

Score: 96.5Establishment Name: MERIDIAN RESTAURANTEstablishment ID: 3034014079Location Address: 411 S MARSHALL STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 10 / 21 / 2014 Status Code: AZip: 27101County: 34 ForsythTime In: 11 : 00 ☒ am ☐ pmTime Out: 03 : 45 ☐ am ☒ pmPermittee: BOWERS DYE GROHMAN INCTotal Time: 4 hrs 45 minutesTelephone: (336) 722-8889Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: _____

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	1.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	0.5	0	<input type="checkbox"/>
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	<input type="checkbox"/>
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	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	1.5	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	1.5	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures				3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	1.5	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures				3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	1.5	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
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	<input type="checkbox"/>

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	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	0.5	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	0.5	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	0.5	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	0.5	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	0.5	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663											
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	1	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	0.5	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:										3.5	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: MERIDIAN RESTAURANT

Establishment ID: 3034014079

Location Address: 411 S MARSHALL STREET

☒ Inspection ☐ Re-Inspection Date: 10/21/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: meridanrestaurant@gmail.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: BOWERS DYE GROHMAN INC

Email 3:

Telephone: (336) 722-8889

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
mix	prep unit	36	beef	prep unit	41	sanitizer	dish machine	50
leafy greens	prep unit	39	chicken	prep unit	39			
cheese	prep unit	39	fish	prep unit	37			
sweet breads	prep unit	32	leafy greens	prep unit	41			
pumpkin	prep unit	35	leafy greens	walkin refrig	41			
fish	prep unit	32	beef	walkin refrig	40			
scallops	prep unit	29	shrimp	walkin refrig	32			
shrimp	prep unit	32	hot water	3 comp sink	139			

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 2-102.12 Certified Food Protection Manager - C - 0 points - At least one employee who has supervisory and management responsibility shall be a certified food protection manager thru an accredited program and shall be present during all hours of operation. The certified food manager was not present during the inspection. The rule changes were explained and a list of the accredited programs was given.
- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - 0 points - An employee health policy shall be in place so that employees know the 5 symptoms and 5 diagnosed illnesses with which they are to notify the manager. An employee hand book is utilized but does not specify the symptoms or illnesses. A recommended form for employee health was given.
- 8 6-301.14 Handwashing Signage - C - 0 points - A sign that notifies food employees to wash their hands shall be provided at all handwash sinks used by food employees. No handwash signs were posted. 8 handwash signs were given for posting at all handwash sinks in the kitchen, bar, and bathrooms.

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Person in Charge (Print & Sign): Mark First Last Grohman

Regulatory Authority (Print & Sign): Lynn First Last Stone

REHS ID: 1286 - Stone, Lynn

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - 0 points - All ready-to-eat potentially hazardous food (RTE PHF) that is prepared and held for more than 24 hours shall be marked to indicate the date of discard or the date of preparation. RTE PHF that is held at 41F-45F can be held a maximum of 4 days. RTE PHF that is held at 41F or below can be held a maximum of 7 days. The day of preparation counts as Day 1. The cut leafy greens were not date marked. All containers of cut leafy greens (walkin refrig, all prep units, etc) must be date marked consistently with prep date or discard date.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - 0 points - If beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, a consumer advisory shall be in place that informs consumers of the significantly increased risk of consuming such foods. The current ruling regarding a consumer advisory was not being met (A Consumer Advisory from previous rules was posted.). A listing of the possible foods/menu items or notation on the menu itself must be made which then refers to a written advisory. Suggested wording for the written advisory is "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."
- 26 7-102.11 Common Name-Working Containers - PF - Working containers used for cleaners and sanitizers shall be clearly identified with the common name of the product. 6 bottles of cleaners and sanitizers were located at the bar. The contents did not match the label. All bottles must be properly labeled as to the contents.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Working containers of food or food ingredients that have been removed from their original package shall be identified with the common name of the food. Multiple containers of spices, sugar, salt, flour, etc were located throughout the kitchen and were not labeled. The 2 large storage bins (sugar, flour, etc) were not labeled. If not readily identifiable, the container must be labeled.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C - 0 points - Unpackaged food may not be stored in direct contact with undrained ice. Raw shrimp was stored in the walkin refrig in a pan with ice that could not drain. Use pans that can drain the melting ice away from the shrimp.
3-307.11 Miscellaneous Sources of Contamination - C - 0 points - Food shall be protected from contamination. There were numerous containers of spices, seasonings, salt, sugar, etc throughout the kitchen that were not covered while the establishment was closed. There were several bags of bulk food items on the back storage shelves that were not tightly closed. Keep all containers covered with lids or plastic wrap. Keep bags closed with clips, rubberbands, etc.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - All non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, etc. Cleaning is needed - inside reach-in refrigerators, along the top backs of prep units, prep table legs-undersides, wall shelves (wire & solid), rolling cart rack, bulk food storage containers (sugar, flour), grill equipment, etc. Shelves in refrigerators and freezer are chipping and will need to be addressed. Some refrigerator gaskets are beginning to split and will need to be monitored.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Floors, walls, and ceilings shall be cleaned as often as necessary to keep them clean. Cleaning is needed on the kitchen floor - under tables and equipment, along wall edges, at the prep sinks floor drain, etc. Wall cleaning is needed at food preparation areas, behind tables, etc. Ceiling tiles and light shields need to be cleaned of dust build up. All storage should be off the floor for access to clean. There are boxes and crates on the floor under the back storage shelves. This area needs to be cleared and cleaned.



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- 54 6-303.11 Intensity-Lighting - C - Lighting shall be at least 50 foot-candles in areas where food employees are working with food. The area under the hood ranges between 35-45 foot-candles. Higher wattage bulbs need to be installed.



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