

# Food Establishment Inspection Report

Score: 90Establishment Name: PIEDMONT CLUBEstablishment ID: 3034010322Location Address: 200 W 2ND ST - 19TH FLOOR☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 04 / 15 / 2015 Status Code: AZip: 27101County: 34 ForsythTime In: 09 : 00 <sup>am</sup> <sub>pm</sub> Time Out: 03 : 40 <sup>am</sup> <sub>pm</sub>Permittee: PIEDMONT CLUB, INCTotal Time: 6 hrs 40 minutesTelephone: (336) 724-7077Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 10

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" 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			<u>2</u>	<u>1</u>	<u>0</u>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>05</u>	<u>0</u>	<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			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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			<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							10			

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIEDMONT CLUB

Location Address: 200 W 2ND ST - 19TH FLOOR

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: PIEDMONT CLUB, INC

Telephone: (336) 724-7077

Establishment ID: 3034010322

☒ Inspection ☐ Re-Inspection Date: 04/15/2015

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: contactus@piedmont-nc.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
soup	hot hold	165						
grilled chicken	walk-in	39						
grilled chicken	produce area	38						
chopped	produce area	38						
dish machine	final rinse	166						
James Gallina	#10311651 exp 8/2/18	0						

## 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 2-401.11 Eating, Drinking, or Using Tobacco - C- 0 points- Employees drink stored on a food prep table. Employees shall eat, drink or use any form of tobacco in designated areas where the contamination of exposed food, single service or clean utensils does not occur. CDI- Drink relocated to office.
- 6 0 points- 2-301.14 When to Wash - P- Employee handled a trash can and then clean dishes without washing hands. Employees are to wash their hands when they become contaminated, when changing task or after engaging in other activities that contaminate hands. / 2-301.12 Cleaning Procedure - P- Employee preparing produce washed their hands in the prep sink and then wiped them on a cloth towel. Employees are to wash their hands with soap, under warm running water and use an approved method to dry in approved locations. CDI- Both employees washed hands.
- 7 3-301.11 Preventing Contamination from Hands - P,PF- Employee plating deserts and another employee slicing lemons without gloves. Food employees shall not contact exposed, ready-to-eat food with their bare hands.

Person in Charge (Print & Sign): Paul *First* Howard *Last*

Regulatory Authority (Print & Sign): Doris *First* Hogan *Last*

*[Signature]*

*[Signature]*

REHS ID: 1808 - Hogan, Doris

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3133



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- 8 6-301.11 Handwashing Cleanser, Availability - PF- Soap dispenser at dish area not dispensing. No soap available at bar. Sinks shall be provided with a supply of hand cleaning liquid, powder or bar soap. Employee was able to get dispenser at dish area to operate. / 6-301.12 Hand Drying Provision - PF- No paper towels at bar. Handsinks shall be provided with individual, disposable towels or other approved device. / 5-204.11 Handwashing Sinks-Location and Placement - PF- Handsink removed near produce area. No handsink available at drink station in hall. A handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing and warewashing areas. Re-install handsink. Discontinue the preparation of drinks in the hall. / 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- Employees rinsing knives and other items in handsinks and/or filling pitchers. A handwashing sink may not be used for purposes other than handwashing.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF- 0 points- Tomahawk steaks discolored (green) in the reach-in. Food shall be safe, unadulterated and honestly present. CDI-Meat disposed.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- 0 points- Pan of hamburger stored over covered containers of steak. Food shall be protected from cross contamination by separating types of raw animal foods by arranging type of food in equipment to prevent contamination. CDI- Pan of hamburger moved to appropriate location.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Ice machine and hoses with visible mold. Plates, pans, containers, and bowls with visible food debris. Food contact surfaces shall be clean to sight and touch. / 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- No buckets of sanitizer available at food prep surfaces. Sanitizer shall be provided at the proper concentration. Contact your chemical company to ensure that the system is operating properly.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Lettuce, tomatoes, butter, steak, grits Brussels sprouts, multiple sauces and spice/oil mixtures in make units at 50-58F. Chefs table with chopped lettuce, roast beef, chicken wraps without refrigeration above 45F. All potentially hazardous foods shall be maintained at 45F or below. CDI- Items in the make units disposed of. Refrigeration company called to repair the reach-ins. Air temp on both units 41f or below.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- 0 points- Numerous sauces, cooked potatoes, sweet potato mash, prepared salads, cooked vegetable medley not date marked. Ready-to-eat, potentially hazardous foods prepared and maintained in the facility for more than 24 hours shall be labeled with the date of preparation or the date of discard. Food maintained 45-42F hold for 4 days, 41F or below for 7 days.
- 26 7-201.11 Separation-Storage - P - 0 points- Bottle of hand sanitizer above the salad/produce prep table. Bottle of Clorox cleaner on the prep table when the preparation of food was occurring. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils and single service. CDI- Items relocated away from food prep areas.



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- 31 3-501.15 Cooling Methods - PF- Lettuce, tomatoes, vegetable mixture, potato salad, cooked beets all placed in the walk-in to cool tightly covered. Cooling shall be accomplished by placing food in shallow pans, thinner portions or any other approved methods. CDI- Items placed on sheet pans to facilitate faster cooling.
- 33 3-501.13 Thawing - C - 0 points- Vacuumed packaged white snapper and sea bass thawed in refrigeration still in the package. Thawing shall be accomplished per manufacturer's directions. Fish is to be removed from packaging prior to thawing. CDI-Fish disposed of.
- 34 4-203.11 Temperature Measuring Devices, Food-Accuracy - PF 0 points- 3 dial thermometers reading 25-29F in ice water. Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate +/-2 degrees in the intended range of use. CDI- Thermometers properly calibrated.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-0 points- Sauces, dry goods, spices, food ingredients, and prepared food items not labeled. All food or food ingredients out of their original containers shall be labeled with a common name.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P- No sneeze guards provided at Chefs table. Food on display shall be protected from contamination by the use of packaging, counter, food guards or other effective means. REPEAT. This item needs to be corrected. Permit actions may be taken if the issue is not properly addressed. / 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Condenser in reach-in by grill and flat top leaking on food and food is sitting in the condensation. Food shall be stored in a clean, dry location where not exposed to dust, splash or other contaminates. CDI- Item dripped on disposed. Refrigeration repair company on site to repair. Company cleared the condenser drain. / 3-305.12 Food Storage, Prohibited Areas - C-The walk-in freezer is leaking condensate on boxes of bread and fries. The condensation lines for the walk-in cooler and freezer are not properly wrapped to intercept leaks. Food may not be stored under sewer lines that are not
- 38 2-402.11 Effectiveness-Hair Restraints - C- 2 food employees preparing food and washing dishes without effective hair restraints. Food employees shall wear hair restraints such as hats, hair coverings nets, beard restraints and clothing that covers body hair. CDI- Employees put on hats. / 2-304.11 Clean Condition-Outer Clothing - C- Employees wiping hands on aprons. Employees are to have clean outer clothing to prevent contamination of food or equipment. Employees are to wash their hands when they become contaminated.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Bins containing lids, ramekins and other items with visible food debris in the containers. Clean pans and other items stored on dirty, dusty shelving. Ice scoops at bar stored on lid of ice bin. Cleaned utensils and equipment shall be stored in a clean, dry location not exposed to dust, splash or other contaminates and covered or inverted. / 4-901.11 Equipment and Utensils, Air-Drying Required - C- Pans, plastic plate covers and bowls stacked wet. After cleaning and sanitizing, food contact surfaces shall be air dried to prevent bacterial growth. Arrange items to allow for better air drying.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Lower shelf of prep table, floor of walk-in freezer, shelving in reach-ins and walk-ins all rusty. Walk-in freezer kick plate damaged and insulation is exposed. Lid of make unit missing the mechanism to allow it to remain open. Shelf at dish area being held up with large peices of unfinished wood. Food and non-food contact surfaces shall be maintained in good repair. Repair/replace as needed.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C- 0 points- Interior of dishmachine with visible lime scale build-up. Exterior of the machine with visible food debris on the top and exterior. Lemons, straws and other debris in the interior of the machine. Warewashing facilities shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that it performs its intended function and at least every 24 hours.
- 47 4-602.13 Nonfood Contact Surfaces - C- Shelving, legs of equipment, ovens, reach-ins, alto-shaam all with visible residue build up. Non-food contact surfaces shall be cleaned at a frequency necessary to preclude the accumulation of food residue.
- 49 5-205.15 System Maintained in Good Repair - P- 0 points- Dish machine, dish spray arm and sanitizer vat of the 3 comp sink all with containers under them to collect water. Dish machine in the bar leaks water at the bottom when in use. Plumbing systems shall be maintained in good repair.
- 51 5-501.17 Toilet Room Receptacle, Covered - C- 0 points- No covered trash can in restroom. Toilet facilities utilized by females shall have a covered trash can for sanitary napkins.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning is needed under and behind equipment in prep and cook areas. Ceiling tiles dirty and dusty. Facility shall be clean. / 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Floor tiles missing or damaged in the storage/chemical area. Baseboards missing in hall near drink service area. Facility shall be properly repaired.
- 54 6-303.11 Intensity-Lighting - C- 0 points- Lighting in walk-in freezer and cooler 1-3 ft candles. Front line prep sink 17 ft. Lighting under hood at cooking equipment 15-35 ft. Lighting shall be at least 20 ft candles in walk-ins, equipment and 50 ft candles where employees are working with food. Repair electrical issues and add lighting as needed.



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✓  
Spell

