

Food Establishment Inspection Report

Score: 90Establishment Name: THE GRILLE AT DEACON TOWEREstablishment ID: 3034012260Location Address: 475 DEACON BLVD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 05 / 17 / 2017 Status Code: AZip: 27105County: 34 ForsythTime In: 09 : 55 ☒ am ☐ pmTime Out: 02 : 40 ☐ am ☒ pmPermittee: WAKE FOREST UNIVERSITYTotal Time: 4 hrs 45 minutesTelephone: (336) 896-8179Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 6No. of Repeat Risk Factor/Intervention Violations: 2

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				<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										10	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.CR
Off

Comment Addendum to Food Establishment Inspection Report

Establishment Name: THE GRILLE AT DEACON TOWER

Establishment ID: 3034012260

Location Address: 475 DEACON BLVD

☒ Inspection ☐ Re-Inspection Date: 05/17/2017

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

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

Email 1: kamal_otunba@comcastspectacor.com

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

Email 2:

Permittee: WAKE FOREST UNIVERSITY

Email 3:

Telephone: (336) 896-8179

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Melvin Cole 3-5-19	00	Cut melon	Reach-in	42	Egg whites	Dessert reach-in cooler	35
Hot water	3 comp sink	142	Chicken Pie	Walk-in	38	Pesto	Low boy drawers	38
Hot water	Dishmachine	167	Penne	Reach-in	44	Veggie burger	Reach-in	38
Quat sanitizer	3 comp sink	200	Ravioli pasta	Walk-in cooler	40	Gravy	Reach-in	43
Quat sanitizer	Wiping cloth bucket	200	Potatoes	Walk-in cooler	38			
Crab soup	Hot hold	201	Cooked	Walk-in cooler	38			
Sushi Rice	Final	188	Spinach	Make unit top	45			
Chicken wing	Final	181	Salami	Reach-in cooler - make	36			

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 Employee water bottle being stored on shelving above cleaned bowls, on shelving to left of handwashing sink in dish room. Syrofoam cup with drink being stored on prep surface next to reach-in cooler. Designate an area where food employees can store drinks, or store on shelving below any prep surfaces. A food employee shall eat or drink in an designated areas where the contamination of exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles' or other items needing protection can not result. A food employee shall drink from a cup with lid and straw to avoid contamination of hands. 0 pts
- 6 2-301.14 When to Wash - P One food employee observed washing hands, and turning off faucet with cleaned hands without using effective barrier. A food employee shall wash hands when contaminated, and to avoid recontamination of cleaned hands use an effective barrier, such as a disposable towel to turn off faucet handles. CDI: REHSI educated employee, and employee washed hands correctly as corrective action. 0 pts
- 8 \5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handwashing sink in dishmachine area blocked by black transfer cart during inspection. A handwashing sink shall be maintained so that it is accessible at all times for employee use. / Handwashing sink in drink prep area soiled with tea, as if used as dump sink. Utilize dump sinks for discarding drinks. A handwashing sink may not be used for purposes other than handwashing. // 6-301.12 Hand Drying Provision - PF Handwashing sink in dry storage / lower level walk-in cooler area not stocked with paper towels. Ensure paper towels are stocked at handsinks at all times for proper handwashing procedures. Each handwashing sink shall be provided with individual, disposable towels. CDI: Paper towels refilled during inspection. // 6-301.14 Handwashing Signage - C Handwashing sink by oven, in dry storage room, and beside dishmachine without handwashing reminder sign. A sign or poster that notifies food employees to wash their hands shall be

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

Regulatory Authority (Print & Sign): Christy First Whitley Last

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: () -



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: THE GRILLE AT DEACON TOWER

Establishment ID: 3034012260

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.



- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw eggs stored above cooked pasta in reach-in cooler across from fryers. Food shall be protected from cross contamination by storing raw animal foods below ready-to-eat foods during storage, preparation, holding and display. CDI: Chef moved eggs to low shelving in walk-in cooler. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: Black plastic pans being stored clean below food ingredients on shelving to right of handwashing sink have debris from opened bags and containers of food ingredients. Metal pans with dried food and residue, tongs with grease, and scoop with dried food. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Ice machine with severe black build up. Only soda nozzle being used at this time with severe brown slime build up on nozzle and dispenser. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, and water vending equipment, items shall be cleaned at a frequency specified by the manufacturer, or at a frequency necessary to preclude accumulation of soil or mold.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P REPEAT: Container of slaw, kale, and orzo date for 5-5 and 5-8 in reach-in cooler. One container of cut melons date marked 5-11 measuring 42F in reach-in cooler. A food shall be discarded after 4 days if refrigeration is maintained at 42-45F, and after 7 days if refrigeration is maintained at 41F. CDI: Chef voluntarily discarded foods. // 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Mashed potatoes and opened bag of spinach in walk-in cooler with no date mark. Food employee stated items prepared and opened 3 days prior. Several bags of cooked pasta in reach-in cooler without date mark. (One large bag of pasta had a date mark of 5-16). Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C REPEAT: Several squeeze bottles of various sauces in reach-in cooler (beside soup hot hold) and on prep surfaces unlabeled. Maintain labels on all bottles and spices used. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, shall be identified with the common name of the food.
- 36 6-501.111 Controlling Pests - C Fruit flies present around vent and wall at coffee prep area. Similar looking flies observed in opened container of dry mushrooms on dry shelving across from walk-in cooler. Contact pest control company. The premises shall be maintained free of insects, rodents, and other pests. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C 4 boxes of vegetables, bucket of pickles and bucket of sauerkraut being stored on floor of upstairs walk-in cooler. Several boxes of meats and other items being stored on floor in downstairs walk-in freezer. If necessary, purchase additional shelving or dunnage racks to prevent food being stored on the floor. / Ice bin at beverage prep area opened, while not in use. Maintain lid closed. Food shall be protected from contamination by storing the food at least 6 inches above the floor and shall not be exposed to dust, splash, or other sources of contamination. // 3-307.11 Miscellaneous Sources of Contamination - C Fruit flies (or similar) observed in opened container of dry mushrooms on dry shelving across from walk-in cooler. Inspect foods regularly, and maintain lids closed while in storage to prevent contaminating food from miscellaneous sources of contamination.
- 38 2-402.11 Effectiveness-Hair Restraints - C Three food employees observed without effective hair restraint. Food employees shall wear hair restraints such as hats, hair coverings, or nets that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens' and unwrapped single-service and single-use articles. 0 pts



Comment Addendum to Food Establishment Inspection Report

Establishment Name: THE GRILLE AT DEACON TOWER

Establishment ID: 3034012260

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.

✓
Spell

- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Several stacks of plates above pass through window being stored with food contact surface exposed. Large and small white bowls being stored on clean utensil shelving to left of handwashing sink being stored with food contact surface exposed. Large and small white plates being stored in grey rolling carts with food contact surface exposed. Cover top plate, invert, or maintain carts covered in plastic while in storage. Cleaned equipment and utensils, shall be stored covered or inverted. / Several oven grates being stored on floor propped up against legs of oven. Cleaned equipment shall be stored at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: The following equipment requires repair/replacement: recondtion/replace rusted legs, castors, and undersides on prep tables/equipment throughout, underside of prep sink rusting, reach-in coolers and freezer with rusting/chipping shelving, torn gaskets to dessert reach-in freezer and low boy reach-in freezer, several utensils with damaged/melted handles, caulk splash guard to handwashing sink next to icemachine, remove carbon build up from pans, and reweld legs to prep sink where caulk/weld is damaged. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: Additional cleaning required on shelving and speed racks throughout to include reach-ins, walk-ins, clean utensil storage, etc. Drawers with clean utensils soiled. Ceiling of walk-in cooler with dust. Floors under shelving and in corners of walk-ins require additional cleaning. Clean wall mounted knife rack. Clean food debris from drawers under grill area. Nonfood-contact surfaces of equipment and utensils shall be kept free of dust, food residue, soil accumulation and other debris.
- 49 5-205.15 System Maintained in Good Repair - C Faucet leaking at mop sink in dry storage room. Repair. A plumbing system shall be maintained in good repair. 0 pts
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Ceilings and walls around vents require additional cleaning from dust debris. Floor cleaning needed: under and behind icemachine, in between equipment, and under coffee prep area. Physical facilities shall be cleaned as often as necessary to maintain clean. 0 pts
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas (measured in foot candles): 38 at beverage prep (only one being used at time) and 29 at coffee prep. Increase lighting in these areas to meet 50 foot candles. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Dusty vents throughout establishment causing dust accumulation on ceilings and walls. Vents shall be maintained clean to avoid contamination by dust, dirt, and other materials. // 6-305.11 Designation-Dressing Areas and Lockers - C Employee bag being stored on prep surface beside reach-in cooler. Coat. employee bag and phone on prep table across from bakery station. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: THE GRILLE AT DEACON TOWER

Establishment ID: 3034012260

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: THE GRILLE AT DEACON TOWER

Establishment ID: 3034012260

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.

✓
Spell

