

# Food Establishment Inspection Report

Score: 94

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034011749

Location Address: 460 NORTH CHERRY STREET

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 15 / 2017 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 40 ☒ am ☐ pm Time Out: 02 : 25 ☐ am ☒ pm

Permittee: HV WINSTON SALEM II, LLC

Total Time: 3 hrs 45 minutes

Telephone: (336) 724-2300

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 3

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	0	0	
<b>Conformance with Approved Procedures</b> .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	

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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			0	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .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			2	0	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			0	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>6</u>										



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

Permittee: HV WINSTON SALEM II, LLC

Telephone: (336) 724-2300

☐ Inspection ☒ Re-Inspection Date: 06/15/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: krobert@hvmg.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Grill Pepper	Make Top	38	Blk Beans	Walk-in	43			
SL Turkey	Make Top	37	Hot Water	3 Comp	140			
Rice	Make Top	38	Final Rinse	Upstair-Dish	175			
			QAC Sani	3 Comp	300			
Turkey Bacon	RIC	38	Final Rinse	Downstair-Dish	161			
SL Turkey	RIC 2	38	S. Renney	3/15/2018 Serv Safe	00			
Juice	RIC 3	38						
Ham	Walk-in	44						

## 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Repeat-Fry strainer was sticky to touch. Observed two white plates stored as clean by make unit to be soiled. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI-Items taken to dish machine to be cleaned.
- 21 0 points//3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-0 points-Observed one container of cut melon infused water (cantaloupe and honey) for bar without date marking in reach-in cooler. Cut melons and other ready-to-eat, potentially hazardous food shall be date marked to indicate the day of prep. CDI-Products dated for yesterday per PIC./3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed opened commercial bag of feta cheese (measured 40F) dated for 6/1/2017. Product shall observe required time/temperature combination for date marking. CDI-Product discarded by PIC.
- 26 7-201.11 Separation-Storage - P-Repeat-Observed degreaser and floor cleaner mounted above clean drain board of 3 compartment sink. Poisonous or toxic materials shall be stored so they can not contamination by separating the poisonous or toxic materials by spacing or partitioning; and locating the poisonous or toxic materials in an area that is not above equipment. VERIFICATION REQUIRED WITHIN 10 DAYS. CONTACT JENNIFER BROWN AT 336-703-3131.

Person in Charge (Print & Sign): SCOTT <sup>First</sup> RENNEY <sup>Last</sup>

Regulatory Authority (Print & Sign): JENNIFER <sup>First</sup> BROWN <sup>Last</sup>

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 06 / 22 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3131



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- 31 3-501.15 Cooling Methods - PF-Observed one pan of sausage patties, two deep plastic containers of sausage patties, and one deep plastic tub of sausage links cooling tightly covered in walk-in cooler. When cooling, foods shall be left uncovered or loosely covered and placed in shallow pans to facilitate heat transfer. CDI-Sausage patties from breakfast were uncovered and placed on sheet trays to facilitate cooling. Sausage links were discarded due to 45F temperature after cooling in walk-in cooler for 24 hours. //Measured shredded Romaine lettuce prepared today in make unit at 55F. Foods shall be cooled to 45F/41F prior to being to be used for service. CDI-Lettuce discarded by PIC.
- 36 6-501.111 Controlling Pests - C-Observed live fruit fly by front line handsink and live gnats in canwash room. Facility shall be free from pests. Contact pest management company if current efforts are not sufficient.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Repeat-Observed two boxes of nachos on the floor in the liquor storage room. Observed dust accumulation on condensation line in walk-in cooler above exposed fruits. Food shall be stored above the floor and be protected from dust, splash, and other forms of contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Repeat-0 points-Observed one soiled and damp wiping cloth on rolling cart by front line. Wet wiping cloths shall be placed in a clean sanitizing solution when not in use and soiled cloths shall be replaced. CDI-Cloth removed and placed with soiled linen.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Cutting boards not being properly air dried prior to use. Area under cutting board on front line contained standing water. Cutting boards, utensils, and other equipment shall be used after air-drying or adequate draining. CDI-Cutting boards placed with soiled equipment to be recleaned and air-dried or manually dried for immediate use.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Dump sink at the bar is still leaking. REHSI has verified that the sink has been taken out of commission and the a new sink has been ordered./ Repair make unit that contains frozen condensation on the top/Repair one of the booster heaters for downstairs dish machine. Machine is still meeting temperature requirements/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-The following areas need cleaning: area under flat top grill, inside microwave, carbon build-up inside of two door ovens, storage area with register, under breakfast buffet cabinets. Nonfood contact areas shall be maintained clean.



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- 53 6-501.16 Drying Mops - C-Repeat-Observed damp mop stored in mop bucket. Canwash for facility use is located downstairs. Mops shall be hung to allow for air-drying.//6-201.11 Floors, Walls and Ceilings-Cleanability - C-Seal exposed wood and FRP under breakfast buffet cabinets. Seal handsink to wall in downstairs dish machine area to maintain cleanability.//6-501.12 Cleaning, Frequency and Restrictions - C-The following areas need cleaning: behind all front line equipment, under fryers, floor under bar handsink, broken glass and bottle caps on floor beside bar cooler, dusty wall above buffet handsink, floor under shelving in second-upstairs walk-in cooler.



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