

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: GREAT AMERICAN GRILL

Establishment ID: 3034012683

Location Address: 1325 CREEKSHIRE WAY

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: HOTEL VENTURES OF PINEVILLE, INC.

Telephone: (336) 765-1298

☒ Inspection ☐ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 03/15/2023 Status Code: A

Time In: 9:50 AM Time Out: 11:45 AM

Category#: IV

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

No. of Risk Factor/Intervention Violations: 4

No. of 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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	0	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN	Proper date marking & disposition	3	0	X
24	<input checked="" type="checkbox"/> IN	Time as a Public Health Control; procedures & records	3	1.5	X
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN	Toxic substances properly identified stored & used	2	1	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN	Approved thawing methods used	X	0.5	X
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	X	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5.5



# Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
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 Permittee: HOTEL VENTURES OF PINEVILLE, INC.  
 Telephone: (336) 765-1298

Establishment ID: 3034012683  
☒ Inspection ☐ Re-Inspection Date: 03/15/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: hpatel@hotelventuresinc.com  
 Email 2:  
 Email 3:


## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
cream cheese	bowl of ice (DISCARDED)	60						
pancake batter	2 door cooler	41						
diced ham	prep cooler	41						
canadian bacon	prep cooler	41						
pasta	walk-in cooler	41						
final rinse	dish machine	168						
quat sanitizer	3 comp sink dispenser (ppm)	300						
hot water	3 comp sink	120						
veg wash	dispenser = 1:128	0						

First  
 Person in Charge (Print & Sign): Reuben  
 First  
 Regulatory Authority (Print & Sign): Aubrie

Last  
 West  
 Last  
 Welch

  
Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie  
 REHS Contact Phone Number: (336) 703-3131

Verification Required Date:

Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** GREAT AMERICAN GRILL

**Establishment ID:** 3034012683

**Date:** 03/15/2023 **Time In:** 9:50 AM **Time Out:** 11:45 AM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Hilary Haney		Food Service		02/27/2024

### 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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-PF: REPEAT - Food debris on metal pans, unused slicer, squeeze bottles. Food-contact surfaces shall be clean to sight and touch. CDI: placed at dish are to be re-cleaned; discussion about removing unused items to facilitate cleaning.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) pancake batter dated 3/09-3/16; ham dated 3/09-3/16; diced tomatoes dated 3/06-3/17, which exceeds safe time limit of 7 days including day of prep/opening. Opened package of Canadian bacon, sliced tomatoes, cut lettuce, salad mix in prep cooler, cooked pasta in walk-in cooler were not dated. Time/temperature control for safety (TCS) food shall be discarded if it exceeds the temperature and time combination, is in a container or package that does not bear a date, or is inappropriately marked with a date that exceeds temperature/time combination. CDI - all foods discarded except pasta, which was prepped yesterday per PIC and dated appropriately.
- 24 3-501.19 Time as a Public Health Control (Pf) Cream cheese, cut fruit, cartons of milk are discarded after breakfast ends, but no written procedure was available at the beginning of the inspection. If time without temperature control is used as the public health control for a working supply of TCS food, written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify methods of compliance. CDI - PIC developed written procedure during inspection. Breakfast period does not exceed 4 hours.
- 28 7-102.11 Common Name - Working Containers (Pf) 3 unlabeled spray bottles under buffet cabinet. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI - PIC labeled bottles.
- 35 3-501.13 Thawing (Pf) REPEAT - Salmon thawed in closed ROP packaging. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to its thawing under refrigeration. CDI - discarded.
- 39 3-306.11 Food Display - Preventing Contamination by Consumers (P) REPEAT - Bread in small plastic cabinet was unwrapped - when cabinet doors are opened, bread is exposed to customers without protection. Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. CDI - bread discarded at end of breakfast; discussion about individually wrapping slices/using pre-wrapped products.
- 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Bucket of pickles on floor in walk-in cooler. Food shall be protected from contamination by storing the food in a clean, dry location at least 6 inches above the floor.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Crumbs/debris in bases of black containers used to store utensils. Clean equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 49 4-602.13 Nonfood Contact Surfaces-C: REPEAT - Cleaning is needed to/on the following: shelving in walk-in cooler, outer equipment surfaces and handles, inside black cabinet under buffet. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 (B) Leak pipe etc. not imminent threat - repair drip at cold water faucet of vegetable sink. Plumbing shall be maintained in good repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT - Clean floor in corners and under equipment, esp. at dish machine area. Clean floor drains. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.