

Food Establishment Inspection Report

Score: 94

Establishment Name: NORTH POINT GRILL

Establishment ID: 3034012674

Location Address: 7843 NORTH POINT BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: NORTH POINT GRILL OF WS, LLC

Telephone: (336) 896-0500

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/20/2022 Status Code: A

Time In: 10:25 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. 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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
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	
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN	Management, food & conditional employee; knowledge, responsibilities & reporting	2	X	X
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN	Procedures for responding to vomiting & diarrheal events	1	0	X
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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"/> IN	Handwashing sinks supplied & accessible	2	1	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN	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	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
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	1.5	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN	Proper cooling time & temperatures	3	0	X
21	<input checked="" type="checkbox"/> 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"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN	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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN	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	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> IN	Thermometers provided & accurate	1	0	X
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
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	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0	X
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 7843 NORTH POINT BLVD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: NORTH POINT GRILL OF WS, LLC
 Telephone: (336) 896-0500

Establishment ID: 3034012674
☒ Inspection ☐ Re-Inspection Date: 09/20/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: gencilino@yahoo.com
 Email 2:
 Email 3:

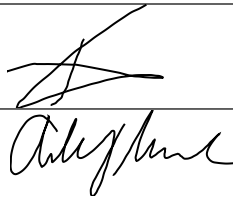
Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
shrimp	low reach-in	32	lima beans	final reheat	180			
chicken	low reach-in	33	rice	final reheat	165			
potatoes	low reach-in	34	vegetable soup	final reheat	170			
ham	prep unit	41	cole slaw	walk-in (produce)	40			
turkey	prep unit	41	noodles	walk-in (produce)	40			
tuna salad	prep unit	41	stuffing	walk-in (produce)	40			
slaw	prep unit	41	meatloaf	walk-in (meat)	45			
tomatoes	prep unit	39	mac and cheese	walk-in (meat)	42			
pimento cheese	prep unit	39	chicken pot pie	walk-in (meat)	45			
egg	prep unit	39	chicken	walk-in (meat)	45			
lasagna	reach-in	33	water	3-comp	154			
spanakopita	reach-in	38	rinse	dish machine	171			
steak tips	drawers	41	pork chops	final cook	190			
chicken	drawers	41	chicken	final cook	172			
noodles	drawers	41	sanitizer (ppm)	bucket	50			
hamburger	drawers	40						
chicken	hot holding	140						
potato salad	one door prep unit	41						
chicken	one door prep unit	40						
turkey	one door prep unit	41						

First
 Person in Charge (Print & Sign): Ilias
First
 Regulatory Authority (Print & Sign): Ashley

Last
 Lina
Last
 Mize



REHS ID: 2663 - Mize, Ashley
 REHS Contact Phone Number: (336) 830-0717

Verification Required Date: 09/30/2022

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

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 • Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: NORTH POINT GRILL

Establishment ID: 3034012674

Date: 09/20/2022 **Time In:** 10:25 AM **Time Out:** 1:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
E. Nushi		Food Service		02/10/2025
Lina Ilia		Food Service		02/10/2025

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.

- 3 .2-102.11 (C) (2), (3) and (17) Demonstration (Pf) Establishment without new employee health reporting agreement that has the addition of non-typhoid Salmonella. Food employees shall report to the person in charge information about their health and activities as they relate to foodborne illness. CDI- Copy of updated employee health policy provided
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) - Establishment without a written plan for the clean up of vomit or diarrhea. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrhea events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI- Copy of procedures provided during inspection.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf). Employee rinsed off food in the hand wash sink. Ensure hand wash sinks are used for hand washing purposes only, any produce or meat washing shall be conducted in the appropriate prep sink. CDI-education with management, employee cleaned hand wash sink out and rinsed the food off in the appropriate prep sink.
6-301.11 Handwashing Cleanser, Availability (Pf). Back hand wash sink nearest to walk-in coolers did not have soap available. Provide soap for handwashing at each handsink. CDI-soap dispenser refilled.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). The slicer that was used last night was still soiled with dried food debris. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI-slicer taken apart and set to be cleaned.
- 20 3-501.14 Cooling (P) All food products in the (meat) walk-in cooler were temping between 42F-45F and management states all food was prepped last night. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI-education with management, PIC chose to keep food against recommendation to discard. PIC states food will be used no later than tomorrow.
- 28 7-102.11 Common Name - Working Containers (Pf). Two chemical bottles were not labeled. Ensure chemical bottles and buckets are being labeled with the common name of chemical stored in them.
- 33 3-501.15 Cooling Methods (Pf). Foods that were being cooled were being cooled down in bulk in deep plastic pans or deep metal pans and covered. Ensure proper cooling methods are being followed. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI-education with management.
- 36 4-203.11 Temperature Measuring Devices, Food - Accuracy (Pf) Both food thermometers provided were reading 0F in an ice bath. Food thermometers shall be accurate to +/- 2 degrees Fahrenheit. Food thermometers shall read 32F +/- 2 degrees in an ice bath if calibrated correctly. CDI-thermometers calibrated correctly during inspection, recommend getting a digital thermometer with a small diameter probe.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C). Box of raw beef being stored directly on the floor in the walk-in freezer. Food throughout facility being stored without lids or a cover. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor. Ensure food is being covered while in storage to prevent in possible contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Repair or replace rusted shelf in corner of walk in cooler. Repair the broken gasket on the one door prep unit. Equipment shall be maintained in good repair.
- 48 4-302.13 Temperature Measuring Devices, Manual Warewashing (Pf) - Because establishment uses a high-temperature sanitizing dish machine, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature. A verification visit is required by 9/30/2022, please contact Ashley Mize at (336)830-0717 or mizeac@forsyth.cc if thermometer is purchased and on-site before verification date. Please send a picture of thermometer purchased for dish machine to (336)830-0717

- 49 4-602.13 Nonfood Contact Surfaces (C). Nonfood contact surfaces need additional and more frequent cleaning (gaskets, shelving units, inside units, doors, handles, lids, etc.). Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 54 5-501.114 Using Drain Plugs (C) - Orange dumpster is missing a drain plug. Waste receptacles must have a drain plug in place. Contact waste management company to replace.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Perimeter floor cleaning needed under all equipment. Perimeter cleaning needed on walls around equipment. Maintain physical facilities clean.
- 56 6-501.110 Using Dressing Rooms and Lockers (C). Employee belongings (phone, employee food, etc.) shall be stored in designated areas where no possible contamination can occur with food, single service products, clean utensils and equipment, etc.