

Food Establishment Inspection Report

Score: 92

Establishment Name: THE GRILLE AT DEACON TOWER

Establishment ID: 3034012260

Location Address: 475 DEACON BLVD

City: WINSTON SALEM

State: NC

Zip: 27105

County: 34 Forsyth

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 896-8179

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

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

☒ Inspection ☐ Re-Inspection

Date: 09/17/2021

Status Code: A

Time In: 10:15 AM

Time Out: 2:45 PM

Total Time: 4 hrs 30 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652										Safe Food and Water .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0			
Employee Health .2652										Food Temperature Control .2653, .2654									
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1				29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1				30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1				31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2				33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	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	1				34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0			
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1				Proper Use of Utensils .2653, .2654									
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1				41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1				42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1				43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1				44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1				45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1				46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1				47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0			
Potentially Hazardous Food Time/Temperature .2653										Total Deductions: 8									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1													
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1													
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1													
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1													
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1													
Consumer Advisory .2653																			
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0													
Highly Susceptible Populations .2653																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1													
Chemical .2653, .2657																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1													
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	2	1													



North Carolina Department of Health & Human Services

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Food Protection Program

Page 1 of

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: THE GRILLE AT DEACON TOWER
 Location Address: 475 DEACON BLVD
 City: WINSTON SALEM State: NC
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 Permittee: WAKE FOREST UNIVERSITY
 Telephone: (336) 896-8179

Establishment ID: 3034012260
☒ Inspection ☐ Re-Inspection Date: 09/17/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: Brandon.Haney@SpectraXP.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
chili	walk-in cooler	43.0						
hotdog	walk-in cooler	44.0						
pulled pork	walk-in cooler	44.0						
slaw	2-dr. Victory (DISCARDED)	55.0						
sliced tomato	prep cooler (top)	40.0						
beef tips	FINAL COOK	157.0						
hot water	5th fl bar	153.0						
final rinse	dish machine main kitchen	180.0						
final rinse	dish machine 1st fl	168.0						
1/2 n1/2	1st fl walk-in cooler	36.0						
ServSafe	Brandon Haney 7/9/23	0.0						

Person in Charge (Print & Sign): Brandon Haney
 Regulatory Authority (Print & Sign): Aubrie Welch




REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 09/24/2021

REHS Contact Phone Number: (336) 830-4460



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Page 1 of _____

• Division of Public Health • Environmental Health Section
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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.

- 2 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF Employee was unable to name the 5 reportable illnesses and 5 reportable symptoms. CDI - education; REHS provided a copy of Employee Health Agreement to post in kitchen.
- 8 6-301.11 Handwashing Cleanser, Availability - PF 6-301.12 Hand Drying Provision - PF In main kitchen, hand sink by dish machine had no soap. On 6th floor, hand sink at serving line had no soap. No paper towels available at hand sink on 5th floor, 5th floor bar, hand sink in 1st floor dish room, 1st floor men's room. Each handwashing sink shall be provided with a supply of hand cleaning liquid and individual, disposable towels. CDI - replacement occurred during inspection.
5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Hand sink in 5th floor bar completely obstructed with box of canned drinks. A hand washing sink shall be maintained so that it is accessible at all times for employee use.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Dishes were being washed in the 3 comp sink, but no sanitizer was available in the sanitizer vat. It was discovered that the quat sanitizer container was empty. A new container was connected but quat was being dispensed at less than 150 ppm. A chemical sanitizer used in a sanitizing solution shall have a concentration as indicated by the manufacturer's use directions. VERIFICATION REQUIRED to check sanitizer dispenser.
4-601.11 (A)(4) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Buildup on shields of all ice machines. Equipment food contact surfaces and utensils shall be cleaned in equipment such as ice bins...at a frequency necessary to preclude accumulation of soil or mold.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Foods in walk-in cooler are holding at 43-44F. Slaw in 2-door Victory cooler (ID# R00011107) was 55F. Potentially hazardous foods held cold shall be maintained at 41F or below. VERIFICATION REQUIRED for walk-in cooler. (Note: slaw cups in Victory cooler were voluntarily discarded, salads made this morning were relocated to another cooler).
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Speed racks containing ready to eat foods in walk-in cooler that were not date marked. Per PIC, most foods were prepped yesterday, for service tomorrow. Foods include chili, hot dogs, pasta salad, pulled pork, brisket, chicken. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - brisket and chicken voluntarily discarded, other foods dated appropriately.
- 40 3-302.15 Washing Fruits and Vegetables - C Employee was slicing strawberries that had not been washed. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form. CDI - remainder of strawberries and other fruit were washed; strawberries sliced prior to washing were discarded.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Multiple ice scoops around ice machine in main kitchen - one contacting dressing packets, others contacting soiled surfaces of exterior of ice machine. Flatware in gray storage container with food soil inside. Black bins used to store misc. utensils with crumbs/food debris. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Gray "arm" of slicer is cracked and needs replacement. Replace rusted can opener. Repair metal shelf strip in Continental cooler (5th fl). Repair nonworking refrigerated drawers under the char-grill, or remove them from the establishment. Replace broken handle on hotLOGIX hot box. Replace damaged filters in hood over dish machine (main kitchen). Equipment shall be maintained in a state of repair and condition that meets Food Code.
4-205.10 Food Equipment, Certification and Classification - C Marble tiles are being stored with cutting boards - these are not approved for direct food contact. Per employee, they are used for displays. Please relocate to avoid any confusion about their purpose. Food equipment shall be used in accordance with manufacturer's intended use and certified or classified for sanitation by an ANSI accredited certification program.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning needed throughout, including but not limited to: bases/sides of fryers, exterior of cooking equipment, cabinets, drawers, shelving. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 49 5-202.13 Backflow Prevention, Air Gap - P Raise the pre-spray arm at the dish machine in main kitchen to be above the flood level rim of the sink. An air gap between the water supply inlet and the flood level rim of the plumbing fixture shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. VERIFICATION REQUIRED
5-203.14 Backflow Prevention Device, When Required - P Folgers coffee machine at 6th floor serving line is lacking backflow prevention on the water line. A plumbing system shall be installed to preclude backflow by installing an approved backflow prevention device. VERIFICATION REQUIRED
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning is needed throughout, such as floors under equipment, floor drains, walls where splash is present such as behind hand sink to right of 3 comp sink. Replace missing ceiling tile above walk-in freezer. Physical facilities shall be cleaned at a frequency necessary to maintain them clean, and shall be kept in good repair.

GENERAL COMMENTS:

When sanitizing your food thermometer, remember there is a 60-second contact time for quat. Recommend obtaining alcohol swabs or probe wipes.

VERIFICATIONS: Walk-in cooler must be repaired to maintain foods at 41F or below ASAP. Per PIC, repairman should be out today. Please contact REHS about status of the cooler later today.

Quat dispenser and backflow prevention must be fixed by next Friday, Sept. 24. Please contact REHS when items are fixed.

