

# Food Establishment Inspection Report

Score: 97

Establishment Name: KAZE GRILL

Establishment ID: 3034012425

Location Address: 5194 REIDSVILLE RD SUITE 300

City: WALKERTOWN State: North Carolina

Zip: 27051 County: 34 Forsyth

Permittee: TVK LLC

Telephone: (336) 754-4800

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 04/10/2024 Status Code: A

Time In: 12:30 PM Time Out: 2:25 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 2

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 |
|--|--|-------------------------------------|-------------------------------------|---|----|
| <b>Supervision</b> .2652   |  |                                     |                                     |   |    |
| 1  | <input checked="" type="checkbox"/> OUT/N/A  |                                     |                                     |   |    |
| PIC Present, demonstrates knowledge, & performs duties   |  | 1                                   | 0                                   |   |    |
| 2  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A   |                                     |                                     |   |    |
| Certified Food Protection Manager  |  | <input checked="" type="checkbox"/> | 0                                   |   | X  |
| <b>Employee Health</b> .2652   |  |                                     |                                     |   |    |
| 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</b> .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 |    |
| <b>Preventing Contamination by Hands</b> .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"/> OUT/N/A  |                                     |                                     |   |    |
| Handwashing sinks supplied & accessible  |  | 2                                   | 1                                   | 0 |    |
| <b>Approved Source</b> .2653, .2655  |  |                                     |                                     |   |    |
| 11   | <input checked="" type="checkbox"/> OUT  |                                     |                                     |   |    |
| Food obtained from approved source   |  | 2                                   | 1                                   | 0 |    |
| 12   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A |                                     |                                     |   |    |
| 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"/> OUT/N/A/N/O  |                                     |                                     |   |    |
| Required records available: shellstock tags, parasite destruction                              |  | 2                                   | 1                                   | 0 |    |
| <b>Protection from Contamination</b> .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 <input checked="" type="checkbox"/> OUT   |                                     |                                     |   |    |
| Food-contact surfaces: cleaned & sanitized   |  | 3                                   | <input checked="" type="checkbox"/> | 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</b> .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 <input checked="" type="checkbox"/> OUT/N/A/N/O                                 |                                     |                                     |   |    |
| Proper cooling time & temperatures   |  | 3                                   | 1.5                                 | 0 |    |
| 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"/> OUT/N/A/N/O  |                                     |                                     |   |    |
| Time as a Public Health Control; procedures & records  |  | 3                                   | 1.5                                 | 0 |    |
| <b>Consumer Advisory</b> .2653   |  |                                     |                                     |   |    |
| 25   | <input checked="" type="checkbox"/> OUT/N/A  |                                     |                                     |   |    |
| Consumer advisory provided for raw/undercooked foods   |  | 1                                   | 0.5                                 | 0 |    |
| <b>Highly Susceptible Populations</b> .2653  |  |                                     |                                     |   |    |
| 26   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A |                                     |                                     |   |    |
| Pasteurized foods used; prohibited foods not offered   |  | 3                                   | 1.5                                 | 0 |    |
| <b>Chemical</b> .2653, .2657   |  |                                     |                                     |   |    |
| 27   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A |                                     |                                     |   |    |
| Food additives: approved & properly used   |  | 1                                   | 0.5                                 | 0 |    |
| 28   | <input checked="" type="checkbox"/> OUT/N/A  |                                     |                                     |   |    |
| Toxic substances properly identified stored & used   |  | 2                                   | 1                                   | 0 |    |
| <b>Conformance with Approved Procedures</b> .2653, .2654, .2658                                |  |                                     |                                     |   |    |
| 29   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A |                                     |                                     |   |    |
| 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</b> .2653, .2655, .2658   |  |     |                                     |                                     |          |
| 30   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A |     |                                     |                                     |          |
| 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A |     |                                     |                                     |          |
| Variance obtained for specialized processing methods   |  | 2   | 1                                   | 0                                   |          |
| <b>Food Temperature Control</b> .2653, .2654   |  |     |                                     |                                     |          |
| 33   | <input checked="" type="checkbox"/> OUT  |     |                                     |                                     |          |
| Proper cooling methods used; adequate equipment for temperature control                                |  | 1   | 0.5                                 | 0                                   |          |
| 34   | <input checked="" type="checkbox"/> OUT/N/A/N/O  |     |                                     |                                     |          |
| Plant food properly cooked for hot holding   |  | 1   | 0.5                                 | 0                                   |          |
| 35   | <input checked="" type="checkbox"/> OUT/N/A/N/O  |     |                                     |                                     |          |
| Approved thawing methods used  |  | 1   | 0.5                                 | 0                                   |          |
| 36   | <input checked="" type="checkbox"/> OUT  |     |                                     |                                     |          |
| Thermometers provided & accurate   |  | 1   | 0.5                                 | 0                                   |          |
| <b>Food Identification</b> .2653   |  |     |                                     |                                     |          |
| 37   | <input checked="" type="checkbox"/> OUT  |     |                                     |                                     |          |
| Food properly labeled: original container  |  | 2   | 1                                   | 0                                   |          |
| <b>Prevention of Food Contamination</b> .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"/> OUT  |     |                                     |                                     |          |
| Contamination prevented during food preparation, storage & display                                     |  | 2   | 1                                   | 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</b> .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                                   |          |
| <b>Utensils and Equipment</b> .2653, .2654, .2663  |  |     |                                     |                                     |          |
| 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 <input checked="" type="checkbox"/> OUT   |     |                                     |                                     |          |
| Non-food contact surfaces clean  |  | 1   | <input checked="" type="checkbox"/> | 0                                   | X        |
| <b>Physical Facilities</b> .2654, .2655, .2656   |  |     |                                     |                                     |          |
| 50   | <input checked="" type="checkbox"/> OUT/N/A  |     |                                     |                                     |          |
| 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/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 <input checked="" type="checkbox"/> OUT   |     |                                     |                                     |          |
| Physical facilities installed, maintained & clean  |  | 1   | 0.5                                 | <input checked="" type="checkbox"/> |          |
| 56   | <input checked="" type="checkbox"/> OUT  |     |                                     |                                     |          |
| Meets ventilation & lighting requirements; designated areas used                                       |  | 1   | 0.5                                 | 0                                   |          |
| <b>TOTAL DEDUCTIONS:</b>   |  |     |                                     |                                     | <b>3</b> |





## Comment Addendum to Inspection Report

**Establishment Name:** KAZE GRILL

**Establishment ID:** 3034012425

**Date:** 04/10/2024 **Time In:** 12:30 PM **Time Out:** 2:25 PM

### 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 2-102.12 (A) Certified Food Protection Manager (C) - The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.  
\*\*\*The PIC was not a CFPM.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.  
\*\*\*2 ridged cutters and 2 bowls stored clean still had food debris present. CDI these were sent back to be cleaned again.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.  
\*\*\*Repeat with improvement: The following areas have build up of debris and need additional cleaning: -Stove eyes; -Flat top grill grease catch area where debris has accumulated; -Around the top of the flip top lid; -Reach in gaskets.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)- Physical facilities shall be cleaned as often as necessary to keep them clean.  
\*\*\*Please clean floors in the unused dining room area and in kitchen under racks/equipment and along baseboards.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Physical facilities shall be maintained in good repair.  
\*\*\*A tile has come loose from the coving at the mop pit.