

# Food Establishment Inspection Report

Score: 93Establishment Name: MAD GREEK GRILLEstablishment ID: 3034012440Location Address: 708 HIGHWAY 66 SOUTH☒ Inspection ☐ Re-InspectionCity: KERNERSVILLEState: NCDate: 08 / 23 / 2016 Status Code: AZip: 27284County: 34 ForsythTime In: 02 : 00 <sup>am</sup><sub>pm</sub> Time Out: 06 : 40 <sup>am</sup><sub>pm</sub>Permittee: TEAK INC.Total Time: 4 hrs 40 minutesTelephone: (336) 992-1600Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

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

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

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

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
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<u>0</u>	<u>1</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>0</u>	<u>1</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .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				<u>2</u>	<u>1</u>	<u>1</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<u>1</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										<u>7</u>	

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAD GREEK GRILL

Location Address: 708 HIGHWAY 66 SOUTH

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

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

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

Permittee: TEAK INC.

Telephone: (336) 992-1600

Establishment ID: 3034012440

☒ Inspection ☐ Re-Inspection Date: 08/23/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: teddy@madgreekgrill.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	Guillermo Cruz 06/17/19	0	Ham	Make unit	45	Tomatoes	Upright	48
Hot water	3 comp sink	148	Chicken	Hot hold	158	Chicken	Hot hold	116
Chlorine	Dish machine	50	Meat sauce	Hot hold	142	Salad	Make unit	65
Chicken salad	Make unit	45	Cooked	Lowboy	45			
Lettuce	Make unit	50	Spanakopita	Reach in	43			
Chicken	Final	158	Rice	Reach in	45			
Tomatoes	Make unit	48	Chicken	Walk in cooler	74			
Tziki sauce	Make unit	43	Pasta	Walk in cooler	77			

## 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 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P- REPEAT. No employee health policy in place. Person in charge (PIC) was unable to recite the five foodborne illnesses and symptoms that employees must report to person in charge. The permit holder shall require food employees and conditional employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. CDI- Employee health agreement policy was given to PIC.
- 6 2-301.14 When to Wash - P- Employee observed walking into facility and handling food and equipment without washing hands initially. Two employees observed washing hands and turning off water faucet using bare hands. Food employees shall wash their hands immediately after engaging in activities that contaminate their hands and before engaging in any food prep or handling equipment and utensils. CDI- Employee was instructed to wash hands. Observed proper handwashing by employee// 2-301.12 Cleaning Procedure - P- Several employees were observed applying handwashing soap and lathering hands for less than 10 seconds before rinsing hands. After applying handwashing cleanser, employees shall vigorously lather their hands for at least 10 to 15 seconds. CDI- Employees were asked to re-wash hands. PIC gathered wait staff and demonstrated proper handwashing procedure.
- 8 6-301.14 Handwashing Signage - C- 0 pts. No handwashing sign posted at two of three handwashing sinks in the facility. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.



Person in Charge (Print & Sign): Guillermo <sup>First</sup> Cruz <sup>Last</sup>

Regulatory Authority (Print & Sign): Eva <sup>First</sup> Robert <sup>Last</sup> REHSI

*G Cruz*  
*Eva Robert REHSI*

REHS ID: 2551 - Robert, Eva

Verification Required Date: 09 / 02 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3135



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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MAD GREEK GRILL

Establishment ID: 3034012440

## Observations and Corrective Actions

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- 11 3-202.15 Package Integrity - PF- 0 pts. Two cans of crushed tomatoes and mushrooms were dented along the seams. Food packages shall be in good condition. CDI- PIC segregated cans to return to vendor.
- 16 3-401.11 Raw Animal Foods-Cooking - P,PF- 0 pts. One order of chicken was cooked to a final temperature of 158F. Poultry shall be cooked to at least 165F. CDI- Chicken was placed on grill for additional cooking. Final temperature 188F.
- 18 3-501.14 Cooling - P- Cooked rotisserie chicken was placed in walk in cooler to cool at 12PM and several pieces were above 70F at time of inspection (3:15PM). Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 45F or less. CDI- Container of chicken was evaluated and those pieces with temperature at 70F and above were discarded. Pieces that were 70F and below were placed in walk-in freezer (39F)./ Cooked noodles were stored in walk in cooler with temperature of 77F. CDI- Noodles were placed in shallow pans and placed in walk in freezer to cool. Temperature reached 36F by end of inspection.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- 0 pts. Container of cooked chicken placed on steam table with temperature of 116-119F. Potentially hazardous food shall be held hot at 135F or above. CDI- Chicken was re-cooked (180F) and placed back on steam table.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Lettuce (50F), tomatoes (48F), and salad (65F) were stored out of temperature in make unit. Potentially hazardous food shall be held cold at 45F or below. CDI- Salad was voluntarily discarded by PIC. Lettuce and tomatoes were placed in walk in freezer to cool. Lettuce reached a temperature of 45F and tomatoes reached 35F. Food was transferred to reach in cooler.
- 31 3-501.15 Cooling Methods - PF- 0 pts. Cooked rotisserie chicken (74F) was individually wrapped with clear wrap and placed in walk in cooler. Cooked pasta (77F) was stored in large plastic bin and tightly covered. Cooling shall be accomplished by placing food in shallow pans using containers that facilitate heat transfer and loosely covered. CDI- Clear wrap was taken off of chicken and pasta was divided onto smaller shallow pans to cool down quickly. Food items were placed in walk in freezer. Chicken (39F) and pasta (36F).
- 38 2-402.11 Effectiveness-Hair Restraints - C- 0 pts. Several food employees observed not wearing any hair restraints. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils and linens. Provide hair restraints for food employees.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- REPEAT. Utensils stacked above prep sinks and above three compartment sink were stacked wet. After cleaning and sanitizing, utensils shall be air-dried and may not be cloth dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0 pts. Repair/replacement needed on torn gaskets of upright cooler, reach-in cooler and walk in freezer. Equipment shall be maintained in good repair.
- 49 5-203.14 Backflow Prevention Device, When Required - P- 0 pts. ASSE 1022 required on Bunn coffee and tea brewer in front of facility. ASSE 1024 required on ice machine. A backflow prevention device shall be installed to prevent the backflow of contaminants back into the main water supply. Provide proper documentation that an air gap or some form of backflow preventer is already installed in place of installing ASSE 1022 and 1024. Contact Eva Robert for verification within 10 days at (336)703-3135 or at roberttea@forsyth.cc.



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Establishment ID: 3034012440

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Spell

