

Food Establishment Inspection Report

Score: 90

Establishment Name: OLD RICHMOND GRILL

Establishment ID: 3034010299

Location Address: 6425 REYNOLDA RD.

Inspection Re-Inspection

City: PFAFFTOWN

State: NC

Date: 01 / 09 / 2018 Status Code: A

Zip: 27040

County: 34 Forsyth

Time In: 10 : 00 am pm Time Out: 03 : 20 am pm

Permittee: LOUISE ARNEY

Total Time: 4 hrs 50 minutes

Telephone: (336) 924-4295

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 7

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.								
IN	OUT	N/A	NO	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	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" type="checkbox"/>
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3			<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13		<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13		<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3		0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3		0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1		0	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
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	0	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	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	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
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	1	03		<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1		0	<input checked="" type="checkbox"/>
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03		<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
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		1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1		0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2		0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean		03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		<input checked="" type="checkbox"/>
Total Deductions:					10			



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 Permittee: LOUISE ARNEY
 Telephone: (336) 924-4295

Establishment ID: 3034010299
 Inspection Re-Inspection Date: 01/09/2018
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: ajoshbell@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
potatoes	cooling 12:30p.m.	97	hotdogs	upright cooler	38	chili	hot holding	151
potatoes	cooling 1: 00p.m.	65	cube steak	ugright cooler	38	hot water	3 compartment sink	126
fish	final cook temperature	201	pot pie	hot holding	189	HW sani	3 compartment sink	201
hamburger	final cook temperature	174	mash potatoe	hot holding	178	serv safe	C. Sosiaitia 2/6/19	00
lettuce	make unit	43	beans	hot holding	121	chlorine	spray bottle (ppm)	100
dice tomatoes	make unit	42	beans	reheat	166			
tomatoes	make unit	61	meatloaf	hot holding	162			
slaw	upright cooler	38	slaw	container	57			

Observations and Corrective Actions

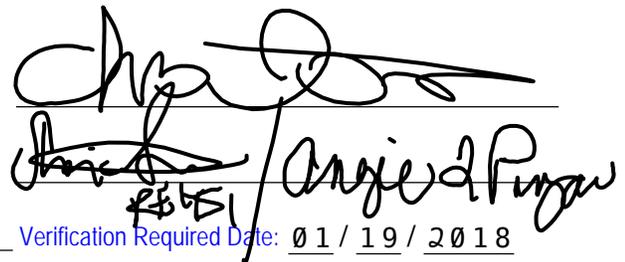
Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 8 6-301.11 Handwashing Cleanser, Availability - PF- Opts- Handwashing sink was missing soap during inspection. Handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI: Person in charge (PIC) provided soap for handwashing sink. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Open packages of raw beef and raw chicken were stored intermixed in chest freezers. Cooked ribs in a shallow pan was stored with open packages of raw steak in chest freezers. Raw chicken was stored over cut lemons in refrigerator. Food shall be protected by arranging each type of food inside equipment so that cross contamination of one type with another is prevented. CDI: Foods were arranged by final cook temperatures and species.
- 18 3-501.14 Cooling - P- Opts- Cooked potatoes were observed cooling at room temperature. Potatoes were cooling for 1 hour when measured at 97F. Foods shall be cooled form 135F to 70F within 2 hours and then cooled from 70F to 45F within 4 hours. CDI: Potatoes were portioned into smaller pieces and placed inside of chest freezers to cool. In 30 minutes the cooked potatoes measured 65F.

Lock Text

Person in Charge (Print & Sign): *First* Christopher J. *Last* Sostaita

Regulatory Authority (Print & Sign): *First* Shaneria Sanders *Last* Angie Pinyan


 Verification Required Date: 01 / 19 / 2018

REHS ID: 1690 - Pinyan, Angie

REHS Contact Phone Number: (336) 703 - 3144



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Opts- Beans held for hot holding measured 121F. Foods held for hot holding shall be held at 135F or above. CDI: Beans were reheated to 166F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Tomatoes and slaw for cold holding measured at 61F and 57F. Foods shall be held for cold holding at 45F and below. Keep slaw stored in refrigerated equipment or write and implement procedures for time as a public health. Cool tomatoes after prepping before storing them in make units. CDI: Tomatoes and slaw were place in refrigeration for cooling.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - REPEAT-PF- Hotdogs, Chili, and lettuce in the upright cooler was missing date marking stickers. Ready-to-eat, potentially hazardous foods shall be datemarked for 7 days if held 41F and datemarked for 4 days if held between 42-45F with the day of prep counting as day 1. CDI: Proper date marking stickers were placed on foods.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- The following foods prepared on the following days were not discarded: Chicken salad(1/1), 2 Potatoes salads (12/29), and homemade pimento cheese (11/30). Ready-to-eat, potentially hazardous foods shall be discarded after 7 days if held 41F and discarded after 4 days if held between 42-45F with the day of prep counting as day 1. CDI: Proper date marking stickers were placed on foods.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- The food menu has a reminder but is missing a disclosure. The permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder. A disclosure can include the identification of the animal-derived food by asteriskingthem to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercookedingredients. Verification Required. Contact Shaneria Sanders at sandersq@forsyth.cc or 334-703-3144 within 10 days (1/19/18) for verification of reminder.
- 31 3-501.15 Cooling Methods - PF-Opts- Cooked potatoes were observed cooling at room temperature. Person in charge stated that country fried steak in the refrigerator was also cooled on the counter at room temperature. Cooling shall be accomplished under refrigeration, by seperating food into smaller thinner portions, by using shallow pans, by using ice baths, or by using rapid cooling equipment. CDI: Potatoes were portioned and placed in chest freezers for cooling.
- 34 4-204-112 Temperature Measuring Devices-Functionality - C- A temperature measuring device is needed inside of the refrigerator in food storage room. Cold or hot holding equipment used for potentially hazardous foods shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.
- 38 2-303.11 Prohibition-Jewelry - C- Opt- One food employee was observed prepping food while wearing a watch. Except for a plain ring such as a wedding band, while preparing food, food employee may not wear jewelry including medical information jewelry on their arms and hands. CDI: Employee removed watch from wrist.



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- 40 3-302.15 Washing Fruits and Vegetables - C- Opts- Employee was observed cutting unwashed tomatoes. 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 ready-to-eat form.
- 45 4-205.10 Food Equipment, Certification and Classification - C- REPEAT- Chest freezers and refrigerators are domestic equipment. Multiple food containers are not from ANSI-accredited approved program. Except microwaves, toasters, water heaters, hoods, and mixers all food equipment shall be by and ANSI-approved commercial equipment./4-501.11 Good Repair and Proper Adjustment-Equipment - C- Replace torn gaskets in upright refrigerator. Repaint shelving in dry storage and in make unit. Equipment shall be in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C- REPEAT- Cleaning is needed on the inside and outside of equipment, shelving in dry storage and below prep surfaces, in gaskets of coolers. Nonfood contact surfaces shall be maintained clean.
- 49 5-205.15 System Maintained in Good Repair - C- Repair leaking discharge pipe behind ice machine. Plumbing systems shall be maintained in good repair./5-203.13 Service Sink - C- Mop sink is missing in establishment. Person in charge stated that they dump mop bucket contents into the toilets. At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.
- 51 XX
- 51 XX
- 52 6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain - C- Opts- Outdoor refused observed on top of gravel outside. Outdoor refuse areas shall be constructed in accordance with law and shall be curbed and graded to drain to collect and dispose of liquid waste that results from the REFUSE and from cleaning the area and waste receptacles.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT- Repair damage ceiling tiles throughout kitchen, seal holes in walls next to the upright cooler and the 3 compartment sink. Reseal floor surfaces in dry storage room and in restrooms areas. Floors, walls, and ceilings shall be smooth and easily cleanable.//6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- A coved base is needed inside of the outdoor restrooms and in dry storage room. Floor and wall junctures shall be coved and sealed.
- 54 6-303.11 Intensity-Lighting - C-0pts- Lighting at stove and waffle station measured 33ft candles. All food prep areas lighting shall be at least 50ft candles. Increase lighting.



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✓
Spell

