

Food Establishment Inspection Report

Score: 91.5

Establishment Name: RIVER RIDGE TAPHOUSE

Establishment ID: 3034012209

Location Address: 1480 RIVER RIDGE DRIVE

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 02 / 15 / 2017 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 00 ^{am}_{pm} Time Out: 04 : 20 ^{am}_{pm}

Permittee: RIVER RIDGE TAPHOUSE LLC

Total Time: 3 hrs 20 minutes

Telephone: (336) 712-1883

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: 5

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				2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<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				2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
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	<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				3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<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				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<input checked="" 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				2	1	0	<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				1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	<input checked="" type="checkbox"/>	<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				2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<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				1	05	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<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				2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	<input checked="" type="checkbox"/>	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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										8.5	

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Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 02/15/2017

City: CLEMMONS State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: IV

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

Email 1: elitehomes@aol.com contessia.gibson@hotmail.com

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

Email 2:

Permittee: RIVER RIDGE TAPHOUSE LLC

Email 3:

Telephone: (336) 712-1883

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Shannon Davis 4-7-19	00	Gravy	Hot hold	155	Black beans	Walk-in cooler 2	39
Hamburger	Final cook	171	Lettuce	Make unit	40	Chili	Walk-in cooler	41.
Shrimp	Final cook	155	Ham	Make unit	41	Salad	Walk-in cooler	40
Pasta	Final cook	145	Sausage	Cooling drawer	41	Mozzarella	Walk-in cooler 2	42
Hot water	3-compartment sink	130	Quat ppm	Bottle	200	Sausage	Walk-in cooler	39
Rinse cycle	Dish machine	164	Ribs	Cooling drawer	41			
Tomatoes	Make unit	41	Chicken	Walk-in cooler	41			
Beans	Hot hold	142	BBQ	Walk-in cooler	38			

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 6-301.14 Handwashing Signage - C - 0 pts - A handwashing reminder is not present at the handsink to the left of the cook line. Handwashing reminders shall be present at each handsink in a food establishment. CDI - Handwashing reminder provided.





- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0 pts - Raw, whole eggs were stored above sausages and cooked ribs in the walk-in cooler. Raw animal products shall be stored to prevent cross-contamination and according to final cook temperature. CDI - Eggs relocated to the bottom shelf.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - A few beverage nozzles, the soda gun at the bar, 3 plates, pizza paddle, 3 containers, meat slicer, vegetable slicer, 2 pans, and the dispenser of the large ice machine were soiled. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Items washed, rinsed, and sanitized.

Person in Charge (Print & Sign): Dawn ^{First} Vanorden ^{Last}

Regulatory Authority (Print & Sign): Grayson ^{First} Hodge ^{Last}

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3383



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- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - 0 pts - One container of chili was prepared 2-8-17. Potentially hazardous food shall be discarded after 7 days from preparation at 41F or below, or after 4 days at 42-45F. The preparation date counts as day 1. CDI - Chili discarded.
- 26 7-102.11 Common Name-Working Containers - PF - One bottle of cleaner stored next to the dish machine did not have a label. Chemicals that are removed from their original container shall be labeled with their common name. CDI - Bottle labeled.//7-201.11 Separation-Storage - P - One bottle of quat sanitizer (200 ppm) was stored on the hot hold table. Poisonous or toxic materials shall be stored where they do not contaminate equipment, food, or utensils.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts - Several containers of seasonings were not labeled. Food that is removed from it's original packaging shall be labeled with the common name of the food. Label all working containers.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Repeat: Packages of lettuce were stored underneath the condensate leak in the walk-in cooler. The hot holding unit for sauces is stored on the drainboard of the 2-compartment prep sink. Bread stored less than 6 inches above the floor in the walk-in freezer. Food shall be stored where it is not exposed to splash, dust, or other contamination. Relocate packages of lettuce and other food away from the condensation leak until it is repaired. Relocate the hot holding unit away from the 2-compartment sink.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat: 4 stacks of metal containers were stacked wet. Paper towel residue present on the blade of the meat slicer. Equipment and utensils shall be fully air-dried after they are cleaned. Separate pans and other utensils until they are completely dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair/replace the following: 2 damaged spreaders stored beside of the 3-compartment sink, the chipping paint of the raw meat shelving in the walk-in cooler, chipping paint on the Berkel mixer, clear plastic lids that are cracked, and the condensate leak in of the walk-in cooler. Equipment shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C - The Ninja and Toastmaster blenders are labeled "household use only". Except for toasters, mixers, microwaves, water heaters, and hoods, food equipment shall be certified by an ANSI-accredited program. Remove blenders from the kitchen.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - 0 pts - Cleaning needed inside of the dish machine and around the tops of the doors. Warewashing equipment shall be cleaned at a frequency to prevent accumulation of food and other debris.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat: Clean the following: Around the sprayer of the dish machine, drain pipes around the dish machine, on the air curtain above the back door, on shelves inside of the beverage walk-in cooler, inside of the ice scoop holder, and on top of the pizza oven. Nonfood contact surfaces shall be kept clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - ASSE 1052 rated backflow preventer is installed on the outdoor can wash with a sprayer attached. A backflow preventer rated for continuous pressure is required if the sprayer remains attached. Remove the spray nozzle after each use or install a backflow preventer rated for continuous pressure. CDI - Sprayer detached from hose.// 5-205.15 System Maintained in Good Repair - P - Repair the valve switch at the 3-compartment sink for the sanitizer. Water flows through the faucet and chemical tower when the switch is on. Drip leak at the faucet of the left fixture of the 3-compartment sink. Plumbing systems shall be maintained in good repair.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C - Repeat: A large amount of grease accumulation around the outside grease trap. Refuse areas shall be maintained clean.//5-501.113 Covering Receptacles - C - Open lids present on the grease and cardboard dumpsters. Doors and lids shall remain closed when not in use.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: One large ceiling tile missing in the bathroom, and the grout that was placed over parts of the cracks needs to be smooth and easily cleanable in the bottle/raw meat walk-in cooler. Floors, walls, and ceilings shall be smooth and easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed in the walk-in coolers, and under/behind dish machine. Floors, walls, and ceilings shall be kept clean.//6-501.16 Drying Mops - C - One mop was stored with the mop head above the handle. Mops shall be dried with the mop handle above the mop head to prevent contamination.
- 54 6-303.11 Intensity-Lighting - C - 0 pts - Lighting is low inside of the first walk-in cooler on the left at 5 foot candles (bulbs burnt out). Lighting shall be at least 10 foot candles. Increase lighting.



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