

Food Establishment Inspection Report

Score: 90

Establishment Name: GRILL-VILLE

Establishment ID: 3034011435

Location Address: 902 E SPRAGUE ST

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 16 / 2017 Status Code: A

Zip: 27107

County: 34 Forsyth

Time In: 01 : 00 am/pm am pm

Time Out: 04 : 45 am/pm am pm

Permittee: GRILL VILLE LLC

Category #: IV

Telephone: (336) 788-7282

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 10

Water Supply: Municipal/Community On-Site Supply

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	<input checked="" type="checkbox"/>	<input checked="" 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	1.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	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	0.5	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	<input checked="" type="checkbox"/>	0	<input checked="" 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	1.5	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/>	0	<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	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.5	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	<input checked="" type="checkbox"/>	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	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	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	0.5	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	0.5	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	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.5	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	2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	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	<input checked="" type="checkbox"/>	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	0.5	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	0.5	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	2	1	<input checked="" type="checkbox"/>	<input 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	0.5	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:					10			



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: GRILL-VILLE
 Location Address: 902 E SPRAGUE ST
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27107
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: GRILL VILLE LLC
 Telephone: (336) 788-7282

Establishment ID: 3034011435
 Inspection Re-Inspection Date: 02/16/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: mkamiab@triad.rr.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hamburger	final cook	193	chlorine	three comp sink	50			
servsafe	Mohammad A Kamiab	00	fish	final cook	171			
ambient	freezer	9	porkchop	final cook	160			
lettuce	make unit	45	hot water	three comp sink	120			
tomato	make unit	44	grits	hot hold	149			
bologna	make unit	44	chili	hot hold	160			
apples	walk in cooler	39	mashed	hot hold	161			
ambient	walk in cooler	43						

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.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF: 0 pts. Manager was unable to demonstrate proper handwashing and employees were not educated on proper handwashing techniques and were not being monitored by manager. Consumers who order raw; or partially cooked ready to eat foods of animal origin are not properly informed as specified under 3-603.11 that the food is not cooked sufficiently to ensure its safety. The person in charge shall ensure that employees demonstrate proper handwashing and monitor as needed to ensure compliance and properly disclose/remind consumers of potential illness associated with consuming undercooked animal foods. CDI: Manager educated.
- 2-103.11 (M) Person in Charge-Duties - PF: 0 pts. No employee health policy is in place. FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD. CDI: Policy given to manager.
- 2-301.14 When to Wash - P: Two employees washed hands, then recontaminated hands by turning off the faucets without using a papertowel. One employee returned from outside to kitchen and fixing beverages without washing hands. Hands shall be washed when contaminated. CDI: All employees properly washed hands, then turned off the faucets with using a paper towel.//2-301.12 Cleaning Procedure - P: One employee washed hands with only water. Hands shall be washed using the following procedure: (1) use luke warm water to moisten hands, (2) apply cleaning compoung, (3) wash hands (including fingernails, wrists, and arms) for 10-15 seconds, (4) rinse with luke warm water to remove cleaning compound, (5) use paper towel or other approved drying method and use barrier to turn off faucets to prevent recontamination of hands. CDI: Employee shown proper handwashing technique, then rewashed hands properly.

Person in Charge (Print & Sign): *First* Mohammad *Last* Kamiab



Regulatory Authority (Print & Sign): *First* Michelle *Last* Bell REHS



REHS ID: 2464 - Bell, Michelle

Verification Required Date: 02 / 26 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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- 8 6-301.14 Handwashing Signage - C: 0 pts. Handsink in main kitchen and women's restroom missing handwash signs. Signs shall be posted reminding employees to wash hands when contaminated. CDI: Signs given to manager.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: In walk in cooler, raw country ham stored above lettuce/cheese/margarine. In reach in cooler, raw pork sausage links stored above margarine. In reach in cooler, raw country ham stored above cooked chicken. In upright freezer, raw hamburgers stored above raw fish and ice; raw steak above ice; raw steak above onion rings. Foods shall be stored to prevent cross contamination of one another by storing ready-to-eat items on top, followed by fish/seafood, then pork/beef, then ground pork/ground beef, then chicken/eggs. Storage in freezers counts once items are removed from original commercial packaging. CDI: All foods re-arranged in proper order.//3-304.15 (A) Gloves, Use Limitation - P: Employee cracking raw eggs with gloves on, then contacting ready to eat food (cheese) with same gloves. If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Approximately 75% of pans/containers soiled with grease/sticky residue. Four tongs soiled inside arms. 5 sectional plates and 1 small plate soiled. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Flat of eggs sitting out next to grill. Egg 60F. Potentially hazardous foods shall be maintained at 45F and below. CDI: Eggs sitting out for 30 minutes, so moved back to refrigeration of 41F and below to cool.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 0 pts. In walk in cooler: noodles expired 2/13, apples expired 2/13, and cheese sauce expired 2/13. In upright cooler, potato salad expired 2/8, two packages of hotdogs expired 2/16. Potentially hazardous ready-to-eat foods shall be discarded when exceeding time/temperature storage allotment (7 days at 41F or below; 4 days at 42-45F with day of preparation counting as day 1). CDI: All foods discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: Eggs, porkchops, hamburgers, steaks allowed to be ordered undercooked, but menu only provides reminder for consumer and no disclosure. Disclosure shall include either: (1) A description of the animal-derived FOODS, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; OR (2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Update menu to reflect proper disclosure and ensure reminder is tagged with asterisks, if adding to menu. Verification of menu update is required by 2-26-17 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P: 0 pts. Facility is using splash-less and scented Clorox bleach that states on the manufacturer's label that it is not designed for sanitizing or disinfecting surfaces. Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). CDI: Operator sent employee to obtain regular and unscented Clorox bleach for sanitizing.//7-201.11 Separation-Storage - P: Spray bottles stored on dish cart facing food ingredients. Chemicals shall be stored to prevent contamination of food. CDI: Ingredients moved to another shelf.//7-102.11 Common Name-Working Containers - PF: One bottle of sanitizer with labeling rubbed off. Ensure working bottles of chemicals are labeled. CDI: Manager labeled.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Pancake batter, oils and grits unlabeled. Food removed from original bulk container that is not easily identifiable, like pasta or ice, shall be labeled with common name of the food.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Pre-staged coffee uncovered. Food shall be protected from contamination by the premises. Maintain coffee covered.
- 38 2-402.11 Effectiveness-Hair Restraints - C: Only chef not wearing hair restraint. Food employees shall wear effective hair restraints when working with food and clean equipment. Obtain and wear effective restraint.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. One wet wiping cloth on prep surface. Wet wiping cloth under cutting board. Wet wiping cloths shall be stored submerged in an effective sanitizer solution when not actively using or sent to soiled linen container. CDI: All cloths sent to soiled linen bin.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Two handles laying on ingredients (flour/sugar). Handles for dry ingredients shall be stored upright and out of the ingredient. CDI: Scoops uprighted.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Tray storing knives had crumb debris. Clean equipment/utensils shall be stored in a clean location.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair: shelving above microwave rusting, shelving in freezer rusting, can opener rusting, microwave prep table chipping paint from legs, one knife chipped at tip, gasket on one door of reach in make unit torn, handles of pots, shelving above 3 comp sink rusting, light rust at top of upright cooler, rolling cart rusted, most shelving in dry storage room rusting. Maintain equipment in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: The following equipment is in need of additional cleaning: shelving above microwave, can opener (including opener and mount), microwave prep table with soiled legs, outsides of oil pitchers coated in grease residue, under grill and over-shelving (on top /underneath), tops and sides of stove, shelving above 3 comp sink, pots with soil at handle mounts, handles of all reach in coolers/uprights/freezers, bottom of upright freezer, all cooler gaskets. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-205.15 System Maintained in Good Repair - P: 0 pts. Small leak at right faucet of three comp sink. Maintain plumbing system in good repair.
- 52 5-501.18 Cleaning Implements and Supplies - C: 0 pts. Key to hot water at canwash has been misplaced. Provide key for hot water for use of cleaning through the establishment.//5-501.11 Outdoor Storage Surface - C: Dumpster is sitting on gravel/dirt. An outdoor storage surface for refuse shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain. Contact City of W-S zoning/planning for requirements prior to installation.//5-501.113 Covering Receptacles - C: One lid to dumpster open. Maintain refuse containers closed to prevent attraction of pests.//5-501.111 Area, Enclosures and Receptacles, Good Repair - C: Dumpster split on side. Maintain dumpster in good repair to prevent entrance of pests/sewage leaks.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Paint chipping from walls/door frames in areas, some floor tiles cracked, coved (rubber) base missing from various walls throughout kitchen. Smooth/repaint side wall to mopsink and repair broken/missing concrete from on top of brick sidewall. Caulk needed around bases of toilets in men's/women's restrooms. Re-fasten and caulk both sides of wood trim around top of dry storage room or remove and fill holes. Seal all escutcheons loose from wall to wall. Maintain floors, walls, and ceilings easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: Floors, walls, and ceilings soiled. Floors and floor sinks, walls, ceilings and door frames shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in fcd): stove/steamer 37-53, microwave prep table 44-50, and walk in cooler 5-10. Increase lighting to 10 fcd in walk in cooler and 50 fcd at food prep areas.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Vents dusty throughout kitchen and men's bathroom. Ventilation systems shall be maintained clean.



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