

Food Establishment Inspection Report

Score: 94.5

Establishment Name: ABLE'S GRILL

Establishment ID: 3034012359

Location Address: 615 EAST MOUNTAIN STREET

Inspection Re-Inspection

City: KERNERSVILLE State: NC

Date: 12 / 10 / 2019 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 01 : 45 am pm Time Out: 05 : 00 am pm

Permittee: VELINO VEGA

Total Time: 3 hrs 15 minutes

Telephone: (336) 996-4101

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: 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	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 0 0 0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 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 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 0
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2 0 0 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 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	0 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13 0 0 0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 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 0 0
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13 0 0 0
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	0 0 0 0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 0 0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13 0 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0
Consumer Advisory .2653						
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03 0 0 0
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 0 0
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 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 0 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	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	03 0 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 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 0 0 0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03 0 0 0
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 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 0 0
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 0 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 0 0 0
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 0 0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03 0 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03 0 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 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	2	1 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03 0 0 0
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 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 0 0
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03 0 0 0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03 0 0 0
Total Deductions:					5.5	



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: VELINO VEGA
 Telephone: (336) 996-4101

Establishment ID: 3034012359
 Inspection Re-Inspection Date: 12/10/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	V. Vega 7/23/20	00	gr bean	reheat	211	ham	reach in	37
HW	3 comp sink	139	lettuce	make unit	39	noodles	reach in	46
Cl Sani	bucket ppm	50	pot salad	make unit	40	noodles	cooled 30 min	44
Philly Steak	final cook	189	slaw	make unit	39	tom sauce	walk in	37
potatoes	prep table	94	sliced tomato	make unit	40	beans	walk in	37
gr. onion	prep table	119	mash	hot hold	160	sausage	walk in	38
gr. onion	reheat	170	gravy	hot hold	178	potato	walk in	51
gr bean	prep table	89	pintos	hot hold	187	potato	30 min cooling walk in	40

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.

- 6 2-301.12 Cleaning Procedure - P//2-301.14 When to Wash - P - Employee observed turning off faucet with bare hands after washing hands. Food employees shall follow proper hand washing procedure which includes rinsing under clean water, apply cleaning compound, scrubbing vigorously for 15 seconds, rinsing thoroughly and using a clean barrier to turn off faucet handles. Hands must be rewashed after any activities that contaminate the hands (such as turning off the faucet without a clean barrier) CDI- Employee rewashed hands using correct procedure. Opts
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - REPEAT- Box of key lime pie stored in upright freezer inside of pan of preportioned frozen turkey. Food shall be protected from cross contamination by separating raw animal foods from ready to eat foods. CDI- PIC moved turkey to bottom shelf.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Slaw chopper stored under bread prep station with food debris inside basin. Equipment food contact surfaces shall be clean to sight and touch. CDI- chopper sent to 3 comp to be washed, rinsed and sanitized. Cover with plastic when not in use to keep clean. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Ice machine has a significant amount of black build up on the inner components and side walls. Equipment such as ice bins shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.

Lock Text

Person in Charge (Print & Sign):
 Regulatory Authority (Print & Sign):

First Last
 Seann Vicente Lauren Pleasants

ABLE / Vega
Seann Vicente Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 12 / 20 / 2019

REHS Contact Phone Number: (336) 703 - 3144



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - The following items were on the counter by the stove top: Green beans 89F, cooked onions 119F and home fries 94F. TCS foods shall be kept maintained at 135F or above. CDI- PIC reheated green beans to 211F onions to 170F and placed home fries in ice bath to rapidly cool.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Sliced turkey in the reach in unit had no date mark. PIC stated it was opened 12/8. TCS foods held in a food establishment for more than 24 hours shall be date marked for discard after 7 days. CDI- PIC added proper date label on turkey. 0 pts
- 31 3-501.15 Cooling Methods - PF - Noodles prepared today in the reach in unit measured 56F with tightly fitted plastic wrap over container. Chopped potatoes prepared today measured 51F in a sealed plastic container in the walk in. Foods may not have met cooling time/temperature criteria without REHS interference. Cooling shall be accomplished in a accordance with the time and temp criteria by using one or more of the following methods: placing food in a shallow pan, separating food into smaller portions, stirring food in a container placed in an ice water bath, adding ice as an ingredient or other effective methods. CDI Noodles were spread out into a thin metal pan and placed in the freezer. Potatoes were uncovered in the walk in to allow heat to escape. Noodles dropped to 44F in 30 mins, and potatoes dropped to 40 in 35 mins.
- 34 4-302.12 Food Temperature Measuring Devices - PF - The thin probe thermometer is not functioning. Food temperature measuring devices shall be provided and readily accessible for use, and shall have a thin probe for measuring temperatures of thin foods. VERIFICATION required by 12/20/19. Contact REHSI Seann Vicente at (336) 703-3141 or vicentsr@forsyth.cc when you have purchased a small diameter probe thermometer.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Wet wiping cloth on prep table by hot steam well. Cloths used for wiping counters or other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under 4-501.114/ (50-200ppm chlorine sanitizer). 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- 2 stacks of 5 metal pans stacked wet and 2 large plastic bins stacked wet. After cleaning and sanitizing, equipment and utensils shall be air dried.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 3 plastic 5 gallon containers being stored on cardboard by soda boxes. Cleaned equipment and utensils shall be stored in a clean dry location where they are not exposed to splash dust or other contamination. CDI- PIC sent containers to be washed, rinsed sanitized and then stored in the proper dish area.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF- One metal pan with corroded bottom and one knife with a hole through the blade. Multiuse food contact surfaces shall be smooth, free of breaks, cracks, chips, or similar imperfections. CDI- PIC voluntarily discarded both items. //4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace broken/peeling gaskets on reach in unit at cook line. Repair or replace rusted bottom shelving of chemical storage. Equipment shall be maintained in good repair. 0 pts.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed in the following areas: dust accumulation at the top of the upright freezer, gasket cleaning needed on the walk in cooler door, inside the oven and toaster. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust dirt, food residue and other debris. 0 pts.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C- Additional cleaning needed needed in men's bathroom at the sink and urinal. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. 0 pts.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C - The dumpster has rust damage and holes along the front bottom edge. Receptacles for refuse shall be maintained in good repair. 0 pts
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair peeling covered base at rear exit door. Remove and replace caulk around handsink in women's restroom. Repair or replace loose ceiling tile in women's restroom. Physical facilities shall be maintained in good repair.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - REPEAT. Employee cell phone on prep table by slicer. Employee nutritional supplements in dry storage with food and condiments. Locker rooms or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.



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Spell



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