

Food Establishment Inspection Report

Score: 91Establishment Name: PHOENIX GRILLEEstablishment ID: 3034012311Location Address: 115 NORTH MAIN STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 08 / 27 / 2014 Status Code: UZip: 27101County: 34 ForsythTime In: 10 : 20 ^{am}_{pm} Time Out: 02 : 50 ^{am}_{pm}Permittee: CATERED AFFAIRS BY RUMAC INC.Total Time: 4 hrs 30 minutesTelephone: (336) 896-8624Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 9

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		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	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	05	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	<input checked="" type="checkbox"/>	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	<input checked="" type="checkbox"/>	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	15	<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	
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	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	<input checked="" type="checkbox"/>	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	<input checked="" type="checkbox"/>	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	<input checked="" type="checkbox"/>	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	<input checked="" type="checkbox"/>	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	
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	
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	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	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	
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	05	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	05	<input checked="" type="checkbox"/>	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	
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"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	<input checked="" type="checkbox"/>	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	
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	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	<input checked="" type="checkbox"/>	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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	<input checked="" type="checkbox"/>	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	<input checked="" type="checkbox"/>	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	
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	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	
Total Deductions:										9	

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: PHOENIX GRILLE

Establishment ID: 3034012311

Location Address: 115 NORTH MAIN STREET

☒ Inspection ☐ Re-Inspection Date: 08/27/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: U

County: 34 Forsyth Zip: 27101

Category #: IV

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

Email 1: jack@cateredaffairs.us.com

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

Email 2:

Permittee: CATERED AFFAIRS BY RUMAC INC.

Email 3:

Telephone: (336) 896-8624

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
sliced	make unit	40						
corn salsa	make unit	42						
pizza	final cook	150						
salmon	final cook	150						
chicken	final cook	170						
dish machine	final rinse	169						
wash water	3 comp sink	115						

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 2-301.14 When to Wash - P- Employee washing hands and turning off the knobs with bare hands, recontaminating them. Employee handling dirty dishes, wiping hands on towel hanging on their apron and then handling clean dishes. Cook handling food with gloves, but when gloves become contaminated, wipes gloved hands on towel hanging on apron. Food employees are to wash their hands after handling soiled equipment or utensils, during food preparation as often as necessary, before donning gloves for working with food and after any other activities that contaminates their hands. CDI- Discussed issues with owner, owner discussed with employees and proper handwashing and glove changing occur.
- 7 3-301.11 Preventing Contamination from Hands - P,PF- Employee handling and cutting cantaloupe and honeydew with bare hands. Food employees may not contact exposed, ready-to-eat foods with their bare hands. CDI- Cantaloupe and honeydew disposed of.
- 8 6-301.12 Hand Drying Provision - PF-GC- No hand towels at bar handsink. Each handsink, or group of handsinks shall be provided with individual towels or hand drying device. CDI-Owner filled towel dispenser.



Person in Charge (Print & Sign): Jack *First* Welker *Last*

Regulatory Authority (Print & Sign): Doris *First* Hogan *Last*

[Signature of Jack Welker]
[Signature of Doris Hogan]

REHS ID: 1808 - Hogan, Doris

Verification Required Date: 09 / 05 / 2014

REHS Contact Phone Number: (336) 703 - 3133



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-GC- 2 unwashed avocados stored in the make unit directly touching sliced tomatoes. Chicken in a pan in the low boy that could drip on a pan of ground beef. Store unwashed fruits and vegetables separate from ready-to-eat, washed produce and arrange each type of food in equipment so that cross contamination of one type with the other is prevent. CDI- Tomatoes disposed of and avocados washed. Pan of chicken moved to the front of the draw to prevent it from dripping on the beef.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- Sanitizer less than 200 ppm in the 3 comp sink and all bottles of sanitizer tested. Sanitizer shall be provided at the proper strength according to manufacturer's specifications. CDI- Chemical company called and properly adjusted the system to read 200 ppm Quat. / 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- Ice machine with mold build up around the ice chute and in the hoses. 4 wine glasses with lipstick residue. Knives on front cook line with food residue. All food contact surfaces shall be clean to sight and touch.
- 18 3-501.14 Cooling - P- GC- Pan of potato soup prepared the previous day and cooled in the walk-in at 50F. Foods shall be cooled from 135F to less than 45F in 6 hours. CDI- Soup disposed of.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Container of clarified butter sitting at room temperature. All potentially hazardous foods shall be maintained at 135F or higher. -Discussed with manager.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Butter mixed with seasoning at 63F. Potentially hazardous foods shall be maintained at 45F. -Discussed with manager.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Pans of prepared salads, containers of butter with seasonings, prepared items, creme Brule, sliced tomatoes and many other food items not date marked. All potentially hazardous foods prepared and maintained in the facility for more than 24 hours shall be marked with the date or day of preparation or discard. / 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Bean patties mixture dated with a preparation date of 8/9/14. Food shall be properly disposed when the time and temperature requirements are met. (4 days at 42-45F, 7 days at 41F or below).
- 31 3-501.15 Cooling Methods - PF- GC-Pan of chopped romaine lettuce prepared the morning of the inspection in a deep pan, tightly covered with a lid at 50F. Food shall be cooled to less than 45F in the required time (4 hours) and shall be accomplished by placing items in shall pans (thinner portions), using rapid cooling equipment or other effective means. CDI- Lettuce placed on a sheet pan, loosely covered to properly cool.



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- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- GC-Pans of prepared items on the make line and inside the make units and reach-ins (prepared dressings, various cold salads, dry goods, oils) not labeled with their common names. All food and food items not in their original containers shall be properly labeled with their common names.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Wiping cloths sitting on make line and hanging from employees aprons. Cloths in-use for wiping counters or other equipment surfaces shall be held between uses in chemical sanitizer. CDI- Towels removed from aprons, buckets provided on the prep lines for cloths.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Clean bins and draws of utensil with food debris. Boxes of gloves and packages of tri-fold napkins stored next to a container of lighter fluid. Clean spoons, knives and forks stored with the eating parts up. Clean equipment and utensils, laundered linens and single service items shall be stored in a clean dry location, not exposed to splash, dust or other contamination and inverted. -Manager moved the towels and gloves to new location.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Rusty shelving in walk-in, broken gaskets on reach-ins and walk-ins, rusty glass cooler in bar, chipping paint on mixer, loose handles on microwaves. All items on transitional permit addendum are to be properly repaired or replaced according to manufacturers specifications.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C- Food debris in wash and rinse water. Wash, rinse and sanitize solutions shall be maintained clean. -CDI- water drained. / 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Sides of the compartments in the 3 comp sink greasy. Food debris on top of dish machine at the doors. The warewashing machines and compartments shall be cleaned before use and as often as necessary to prevent the recontamination of equipment and ensure the equipment performs it intended function and at least every 24 hours.- Compartments of sinks cleaned.
- 47 4-602.13 Nonfood Contact Surfaces - C- GC-Build up on legs of table on cook/make line, crumbs and food debris on shelving on cook/make line. Non-food contact surfaces of equipment shall be cleaned at a frequency necessary to preclude the accumulation of soil residues.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C-/6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- No coved baseboards in the bathrooms, damaged or missing floor tiles around floor drains and on corners, large gaps where the baseboards meet the cooler walls both walk-ins coolers. Facility shall be maintained in good repair. Address all items on transitional permit addendum.



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Spell



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