

Food Establishment Inspection Report

Score: 94

Establishment Name: RIVER RIDGE TAPHOUSE

Establishment ID: 3034012209

Location Address: 1480 RIVER RIDGE DRIVE

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 09 / 15 / 2016 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 01 : 15 ^{am}_{pm} Time Out: 05 : 00 ^{am}_{pm}

Permittee: RIVER RIDGE TAPHOUSE LLC

Total Time: 3 hrs 45 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: 4

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	<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	<input checked="" type="checkbox"/>	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<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	<input checked="" type="checkbox"/>	0	<input 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	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<input checked="" type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	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	05	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	<input type="checkbox"/>
Total Deductions:										6	

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

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

Permittee: RIVER RIDGE TAPHOUSE LLC

Telephone: (336) 712-1883

Establishment ID: 3034012209

☒ Inspection ☐ Re-Inspection Date: 09/15/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

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

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Shannon Davis Exp.	00	Gravy	Walk-in cooler 1	41	Diced	make unit 2	45
Pizza sauce	Walk-in cooler 3	39	Hot Water	Dishmachine sanitizer	169	Raw tilapia	Cooling drawer	43
Ranch	Walk-in cooler 3	39	Sanitizer quat	3-compartment sink	200	Mozzarella	Cooling drawer	42
Ambient	Beverage Walk-in cooler	40	Hot water	3-compartment sink	139	Quinoa	Make unit 1	44
Sausage	Walk-in cooler 1	43	Ambient	Bar cooler	45	Chicken	Make unit 1	45
Roasted	Walk-in cooler 1	43	Cooked	Cooling drawer	39	Milk	Milk cooler	44
Lettuce	Walk-in cooler 1	43	Roast Beef	Grill hot hold	147	Water	Thawing ham	82
Lasagna	Walk-in cooler 1	45	Sausage	Cooling drawer	45	Pico de gallo	Make unit 1	45

Observations and Corrective Actions


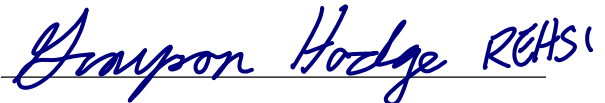
Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 8 6-301.12 Hand Drying Provision - PF - Paper towels were not provided at the handsink in the bathroom. Paper towels or other hand drying devices shall be provided at each handsink in a food establishment. CDI - Paper towels installed in the bathroom dispenser. //5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Coffee brewer container was stored on the splashguard of the handsink in the kitchen and a bottle of glass cleaner was stored on the bar handsink. Handwashing sinks may not be used for purposes other than handwashing. CDI - Container and bottle relocated to shelving.// 6-301.14 Handwashing Signage - C - No handwash reminder provided at the handsink in the bar. Provide reminder.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - The soda dispenser at the bar was soiled. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Soda dispenser washed, rinsed, and sanitized.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - 0 pts - Repeat: One container of hotdogs that were removed from their original packaging on Monday were not date marked. Hotdogs shall be date marked with the day of preparation or discard once they are removed from the manufacturer's packaging. All other potentially hazardous foods were date marked. CDI - Hotdogs date marked.

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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- 26 7-201.11 Separation-Storage - P - 3 bottles of sanitizer and one bottle of glass cleaner were stored on prep surfaces during the inspection. Chemicals shall be stored to prevent the contamination of food and equipment. CDI - Chemical bottles relocated to lower shelving.
- 33 3-501.13 Thawing - C - Vacuum packages of tuna were thawed in the unopened package. Vacuum packages shall be opened prior to thawing fish./ One package of ham was being thawed in running water that measured 82F. Frozen food shall be thawed under running water at 70F or below, or under refrigeration. CDI - Ham relocated to walk-in cooler to finish thawing.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - The hot holding unit for sauces is stored on the 2-compartment sink. Sour cream and mashed potatoes were stored underneath the condensate leak in the walk-in cooler. Food shall be stored where it is not exposed to splash, dust, or other contamination. CDI - Mashed potatoes and sour cream relocated away from leak.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 0 pts - 3 stacks of pans were stacked wet. Equipment and utensils shall be fully air-dried before stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - Two stacks of single-service cups were stored at the end of the bar without a protective sleeve or dispenser. Single service articles shall be protected from splash, dust, and other contamination. Plastic sleeve was placed around the cups.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair the following: Vinyl coated handles on 3 tongs are damaged, condensate leak in the walk-in cooler, condensate leak on the rear of the beverage machine ice bin, water at the bottom of the reach-in beverage cooler in the bar (evaluate for leak), rusting casters on the roller beside the 3-compartment sink, heat damage on utensils (1 pizza slicer, 2 spreaders, 1 cutting board), ice build-up on the door of the walk-in freezer, and rust on shelves in the bathroom. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts - Clean the following: Around the sprayer beside of the dish machine, around drain pipes of the 3-compartment sink and dish machine, around the outside of the ice machine dispenser, and dust accumulation on the door fan. Nonfood contact surfaces shall be kept clean.



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- 49 5-203.14 Backflow Prevention Device, When Required - P - ASSE 1052 backflow preventer was installed on the mop sink with a sprayer attached. A backflow 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 - 0 pts - Heavy grease accumulation around the grease receptacle outside. Clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Baseboard is cracking underneath the 3-compartment sink, chipping paint on floor drains throughout, one large ceiling tile missing in the bathroom, large floor crack in front of the ice machine, cracks along the floor in the bottled beverage walk-in cooler, and the grout that was placed over parts of the cracks needs to be smooth and easily cleanable in the walk-in cooler. Floors, walls, and ceilings shall be smooth and easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C - Floors cleaning needed in the walk-in cooler hall, walk-in coolers, and under/behind equipment and other hard-to-reach areas. Floors, walls, and ceilings shall be kept clean.



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