

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: BRICK OVEN (THE)

Establishment ID: 3034011581

Location Address: 2650 LEWISVILLE-CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 08 / 16 / 2017 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 11 : 00 ☒ am ☐ pm Time Out: 01 : 55 ☒ am ☐ pm

Permittee: A GRINION INC

Total Time: 2 hrs 55 minutes

Telephone: (336) 766-4440

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: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .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	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
7	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
<b>Approved Source</b> .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	
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<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	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	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	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .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 checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	<input checked="" type="checkbox"/>	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										7.5



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DHHS is an equal opportunity employer.



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 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: A GRINION INC  
 Telephone: (336) 766-4440

Establishment ID: 3034011581  
☒ Inspection ☐ Re-Inspection Date: 08/16/2017  
 Comment Addendum Attached? ☐ Status Code: A  
 Category #: IV  
 Email 1: GeorgePritis@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Teddy Pritis 7-28-22	00	Eggs	Cooling drawer	44	Noodles	Walk-in cooler	42
Pizza	Hot hold	141	Hot water	3-compartment sink	130	Ambient	Upright cooler	38
Meatballs	Hot hold	146	Quat ppm	3-compartment sink	400	Ambient	Salad bar	35
Meat sauce	Hot hold	138	Rinse cycle	Dish machine	163	Pizza	Final cook	171
Lettuce	Make unit	42	Lettuce	Salad bar	48	Meat sauce	Final cook	166
Turkey	Make unit	43	Tomatoes	Salad bar	51	Garlic oil	Reach-in cooler	58
Ham	Make unit	42	Lasagna	Walk-in cooler	47	Butter	Prep table	60
Feta cheese	Cooling drawer	46	Raw shrimp	Make unit	42	Tomatoes	Make unit	41

## 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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat: Raw chicken and calamari were stored above garlic oil and a sauce in the reach-in cooler to the left of the make unit. 2 baking sheets of raw chicken were stored above 2 packages of raw beef in the walk-in cooler. One container of raw beef was stored above noodles in the walk-in cooler. A container of raw chicken and a container of raw shrimp were stored above cooked noodles in the reach-in cooler. Raw animal products shall be stored according to final cook temperature, to prevent cross-contamination, and below ready-to-eat food. CDI - Raw animal products relocated according to final cook temperature.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 0 pts - 2 slicers, the can opener blade, and one utensil were soiled. Food-contact surfaces of equipment shall be clean to sight and touch. CDI - Items rewashed, rinsed, and sanitized.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat: A container of garlic oil (58F) and a stick of butter (60F) were being held above 45F. Potentially hazardous food shall be held at 45F or below. CDI - Garlic oil and butter were relocated to the walk-in cooler to chill below 45F.

Person in Charge (Print & Sign): Theodore Pritis  
 Regulatory Authority (Print & Sign): Grayson Hodge

*George Pritis*  
*Grayson Hodge REHSI*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 31 3-501.15 Cooling Methods - PF - 0 pts - 2 containers of lettuce in the cooling drawers and lettuce and tomatoes at the salad bar measured 48-55F. The lettuce and tomatoes were placed directly into the holding units after they were prepared. Potentially hazardous food shall be cooled in rapid-cooling equipment. CDI- Lettuce and tomatoes chilled below 45F.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - Water is present on the lid of one container in the upright cooler with many condensate drips present near the top of the cooler. Food shall be stored where it is not exposed to splash, dust, or other contamination. Evaluate cooler for leak and relocate containers away from the condensate drips.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 3 wet wiping cloth buckets measured below 50 ppm chlorine and one sanitizer cloth was stored on beside of the cutting board. Wet wiping cloths shall be stored in a sanitizer solution between uses that is maintained between 50-200 ppm chlorine or at a concentration specified by the manufacturer. CDI - Solutions adjusted to 50 ppm.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts - 3 containers without handles, used as scoops, were present inside of 3 separate food containers. Scoops stored in food containers shall be positioned so that the scoop handle is upright out of the food. CDI - Containers replaced with scoops that have handles.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Replace/recondition the floor inside of the walk-in freezer, the missing leg on the reach-in cooler beside of the pizza make unit, the heat-damaged lid on one noodle container, damaged bin inside of the flour cooler, and the torn gaskets on one of the lower cooling drawers and walk-in cooler. Equipment and utensils shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - 0 pts - Clean the inside of the dish machine. Warewashing equipment shall be cleaned at a frequency to prevent recontamination.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat: Cleaning needed around the following: bins used to store utensils on clean dish storage, shelves inside of the walk-in units and dry storage areas, shelves outside of the office, inside of the toaster, inside of the fryer cabinets, inside of reach-in coolers, walls/ceilings/fan guards of the walk-in units, and around the fan beside of the prep table. Nonfood contact surfaces of equipment and utensils shall be maintained clean.



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- 49 5-205.15 System Maintained in Good Repair - C - 0 pts - Repair the small leak around the drainpipe of the 3-compartment sink. Plumbing systems shall be maintained in good repair.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Repeat: Clean/replace ceiling tiles throughout, floor cleaning needed under the boxed beverages and behind hard to reach areas of equipment. Clean walls under the dish machine drainboard. Floors, walls, and ceilings shall be kept clean.// 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Recaulk/regROUT around the bases of toilets in the restrooms, baseboard under the 3-compartment sink/dish machine drainboard, and handsinks in the kitchen. Grout is wearing in front of walk-in cooler. Repair/replace wall tiles beside of the walk-in cooler. Floors, walls, and ceilings shall be smooth and easily cleanable.

✓  
Spell



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