

Food Establishment Inspection Report

Score: 91.5

Establishment Name: THE GRILLE AT DEACON TOWER

Establishment ID: 3034012260

Location Address: 475 DEACON BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 08 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 10 : 00 ☒ am ☐ pm Time Out: 04 : 15 ☒ am ☐ pm

Permittee: WAKE FOREST UNIVERSITY

Total Time: 6 hrs 15 minutes

Telephone: (336) 896-8179

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: 9

No. of Repeat Risk Factor/Intervention Violations: 7

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			<u>2</u>	<u>0</u>	<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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>0</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<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			<u>1</u>	<u>0</u>	<u>0</u>	<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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<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			<u>2</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>0</u>	<u>03</u>	<u>0</u>	<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions: <u>8.5</u>										



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OF



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Location Address: 475 DEACON BLVD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

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

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

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 896-8179

Establishment ID: 3034012260

☒ Inspection ☐ Re-Inspection Date: 10/08/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: kamal_otunba@comcastspectacor.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Servsafe	B.Haney7/9/23	0	Air tempt	reach in cooler	36	Slaw	upright 6th floor	52
Mac n chse	walk in cooler	38	Hot water	3 compartment sink	124	Potato salad	upright 6th floor	40
Marinara	walk in cooler	38	Hot water	warewashing machine	161	Ambient	walk-in cooler 1st floor	40
Hamburger	hot holding	210	Quat	3 compartment sink	300	Hot water	dish machine 1st floor	168
Hamburger	final cook	199	Air tempt	reach in cooler	40	French fries	hot holding	128
Salad	reach in cooler	42	Hamburger	hot holding unit	159			
Chicken wg	reach in cooler	40	Horseradish	upright 5th floor	41			
Air tempt	reach in cooler	29	Devil egg	upright 5th floor	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.

- 6 2-301.14 When to Wash - P 0 points. Employee washed, rinsed, sanitized (less than one minute), then air dried a metal pan all in one step. Observed no handwashing after handling soiled dish but before touching clean dishes. Food employees shall wash their hands and exposed portion of their arms after handling soiled equipment or utensils, before donning gloves for working with food, and after engaging in other activities that contaminate the hands. CDI: Educated employee about when to wash hands and contact time for quat sanitizer.
- 8 6-301.12 Hand Drying Provision - PF- REPEAT- Paper towel dispenser was not working at hand sink on 6th floor. All hand sinks shall have hand drying provisions. CDI: Batteries were changed at towel dispenser.//
6-301.11 Handwashing Cleanser, Availability -
PF- Cleanser was not available at handsinks in the following areas: 6th floor bar, 5th floor bar, and 5th floor handsink next to utensil shelving. All handsinks shall be provided with a cleanser. CDI: Cleanser was stocked at all handsinks.//
5-205.11 Using a
Handwashing Sink-Operation and Maintenance - PF- Cans of soda were stored inside of 5th floor bar's handsink. All handsinks shall be made accessible for food employees to wash hands. CDI: Soda cans were removed from handsink. //
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw chicken was stored above guacamole on open trays in downstairs walk-in freezer. Raw animal food shall be separated from ready-to-eat food to prevent cross-contamination of foods. Opts.

Lock
Text



Person in Charge (Print & Sign): Brandon Haney

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Brandon Haney
Jill Sakamoto

Verification Required Date: 10 / 10 / 2018

REHS Contact Phone Number: (336) 703-3137



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT. The following food contact surfaces observed soiled with dried food residue, debris, and/or residue: metal containers; plastic containers; with various utensils; drawer filled with various utensils; funnel; tongs; bowls; meat slicer (gripper from Saturday); can opener; metal holders; and fryer baskets. Ensure employees are cleaning utensil and equipment until visibly cleaned. Food contact surfaces shall be cleaned to sight and touch. CDI: Some items were taken to the warewashing area. Meat slicer was disassembled. Verification required for proper cleaning/sanitizing food equipments and utensils on the shelving unit by October 10th. Please contact Jill Sakamoto 336-703-3137 and/or sakamojm@forsyth.cc.
//4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT. 0 points. French fries 128 F in hot holding unit. Two light bulbs were out. Hot holding, potentially hazardous foods shall be 135 F or greater. CDI: French fries voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT. One container of cole slaw stored in 6th floor upright cooler measured 52F. Potentially hazardous foods stored in hot holding shall be held at 45F and below (41F and below in 2019!). CDI: Slaw was voluntarily discarded by person in charge. 0pts
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- REPEAT- Date marking stickers were missing on the following items stored in upright coolers on the 5th and 6th floor: Slaw, 1 tray of devil eggs, lima beans, and 1 open bag of lettuce. Ready-to-eat, potentially hazardous food shall be date marked if held for more than 24hrs. CDI: Per person in charge, foods were prepared on Saturday. All foods were discarded. 1.5pts
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF REPEAT. Asterisk on grilled shrimp, salmon, and steak on the menu for salad. Observed only the disclosure stating hamburgers are cooked to order. Person in charge (chef) stated the shrimp and salmon are not undercooked. If an animal food is service or sold raw or undercooked, or without otherwise being processed to eliminate pathogens, consumers shall be informed of the significant increase risk of consuming such foods by way of disclosure and reminder. Disclosure shall include description of the animal-derived foods OR identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked or contain raw or undercooked ingredients. CDI: New menus were creating by omitting the asterisk on the shrimp and salmon. Steak are cooked to order was added on the disclosure to the menu.
- 26 7-201.11 Separation-Storage - P- REPEAT- Sanitizer was stored on clean utensil shelving above multi-use pitchers. Another bottle of sanitizer observed stored touching chaffers in 6th floor storage room. Poisonous and toxic material shall be stored were they cannot contaminated single-use, single-service articles; food; or clean utensils, linen, or equipment. CDI: Sanitizers were stored in chemical storage area. 0pt
- 31 3-501.15 Cooling Methods - PF 0 points. Cooked spinach 49 F covered with plastic wrap inside the make unit surrounded by ice. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. CDI: Cooked spinach was placed in the walk in cooler.



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- 36 6-501.111 Controlling Pests - PF Three flies (fruit) in the kitchen by the electrical boxes and one roach under the warewashing machine. 2 live roaches seen underneath 1st floor warewashing machine. Premises shall be free of insects and other pests. 0 points.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- The following foods observed stored on floor in upright cooler: Beer, container of lemonade, bottle of creamer, cans of soda, and a box of tomatoes. Food shall be stored at least 6 inches from the ground. 0pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C REPEAT. Stacked bowls and circular containers were wet on shelving units. Sanitized equipment and utensils shall be completely air-dried prior to stacking.//
4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Cutting board and chaffer were stored on the floor. Multi-use pitchers were stored in the splash valcinity of handsink. Equipment and utensils shall be stored where they are protected against splash, dust, debris, dirt, and other contamination. Equipment shall be stored at least 6 inches off the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- REPEAT. Stacks of single-service cups observed uncovered in the following areas: 5th floor bar, 5th floor kitchen, 6th floor kitchen, and 6th floor bar. Single-service articles shall be protected against contamination and be kept covered.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT. Recondition/replace rusting/peeling shelving throughout the kitchen. Heat lamp hanging one side above the shelving unit. Slits on the sides of couple metal bowl on the shelving unit. All four handles are broken to the hot holding unit by the elevator. Equipment shall be in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT. Detail cleaning is needed in the following area to remove the debris and/or residue: fryers; drawers cooler; under the flat top/grill; under the grill (main cook's line), outside of the tilt skillet, all preparation tables and shelving surfaces on the 5th and 6th floor, floors inside of upright coolers throughout, spray gun to 6th floor bar, and gaskets to all cooler. Nonfood-contact surfaces of equipment shall be free of accumulation of dust, dirt, food debris, residue and other debris.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C Two holes on the recyclable (cardboard) dumpster. Receptacles and refuse shall be maintained in good repair.
//5-501.115 Maintaining Refuse Areas and Enclosures - C REPEAT. Grease buildup observed on concrete surrounding grease trap. Maintain areas and enclosures surrounding receptacles clean. 0 points.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C Greenish residue on the floor sinks in the kitchen. Physical facilities shall be kept clean. 0 points.
- 54 6-303.11 Intensity-Lighting - C- REPEAT. Opts- Lighting on the 5th floor men's and women's restroom on the left side facing the elevators measured 10-13ft candles at the stalls. Increase lighting. Lighting shall be at least 20ft candles in restrooms.

✓
Spell



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Spell

