

# Food Establishment Inspection Report

Score: 97

Establishment Name: NORTH POINT GRILL

Establishment ID: 3034011713

Location Address: 7843 NORTH POINT BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 12 / 2018 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 01 : 55 <sup>am</sup> <sub>pm</sub> Time Out: 05 : 05 <sup>am</sup> <sub>pm</sub>

Permittee: NORTH POINT GRILL INC

Total Time: 3 hrs 10 minutes

Telephone: (336) 896-0500

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: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	0	
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	
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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	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	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	X	0	
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	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	X	
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	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
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	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	
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	X	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	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	
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	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	X	
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	
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	X	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	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	
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	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			1	X	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	X	0	
Total Deductions: 3										



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# Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27106

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

Permittee: NORTH POINT GRILL INC

Telephone: (336) 896-0500

Establishment ID: 3034011713

☒ Inspection ☐ Re-Inspection Date: 07/12/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

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	J. Mendoza 10-26-20	00	Greens	Steam table	143	Baked potato	Walk-in meat	38
Hot water	3 comp sink	159	Burger	Final	173	Pep and oni	Drawer	43
Hot water	Dishmachine	167	Baked ckn	Final	191	Meatloaf	Final	211
Quat sani	Bottle - ppm	200	Boiled ckn	Final	188	Cabbage	Hot hold cabinet	148
Chicken	Cooling 3:25	128	Grilled ckn	Final	196	Limas	Hot hold cabinet	165
Chicken	Cooling 4:20	41	Noodles	Walk-in produce	41	Egg	Small make unit	48
Chicken pie	Steam table	161	Potato salad	Walk-in produce	40	Lettuce	Sandwich unit	56
Broc soup	Steam table	159	Meat sauce	Walk-in meat	38	Portion slaw	Reach-in	58

## 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.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following items measuring above 45F: in small make unit (ambient air 48F) - made in house slaw (48-52F), made in house potato salad (48F), boiled egg (48F) ; in large sandwich unit (ambient air 59F) - diced ham and turkey (52F), lettuce (56F), diced tomatoes (53F), sliced tomatoes (52F), spinach (52F), leaf lettuce (55F), ham (49F), turkey (52F), chicken salad (51F), ham and ham and turkey (inside reach-in 47-48F); and in reach-in cooler (ambient air 56F) - portioned bowls of slaw (57-58F). / Spaghetti noodles in drawers under grill measuring 50-52F. All other items noted in drawers below 45F. Potentially hazardous foods (PHF) shall be held cold at 45F and below. CDI: Items allowed to be moved and cooled below 45F in walk-in cooler during inspection. / Portioned slaws voluntarily discarded. \*\*As of January 1st, 2019 PHF's shall be held cold at 41F and below\*\*
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Consumer advisory on menu lacking statement that the asterisked foods (burgers and beef entrees) are offered cooked to order. A consumer advisory shall include a disclosure, that items on the menu are offered raw and/or undercooked, and a reminder to a footnote that states consuming raw or undercooked meats, poultry, etc may increase your risk of foodborne illness. CDI: Person-in-charge printer table tents to include proper reminder and disclosure for asterisked items on the menu, and placed at each table. 0 pts
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF The following cold holding equipment not functioning properly during the inspection: small make unit with ambient air measuring 48F, large sandwich unit ambient measuring 59F, and reach-in cooler across from fryers ambient air 56F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures to be maintained below 45F or above 135F. \*\*VERIFICATION REQUIRED BY 7-13-18 to Christy Whitley when repairs of refrigeration has been made. Contact 336-703-3157 or

Lock Whitleca@forsyth.cc\*\*

Text NOTE: Temporary Time as a Public Health Control was put in place for dinner service 5PM-9PM of 7-12-18 ONLY. Potentially hazardous foods placed on ice baths for dinner service SHALL be discarded after dinner service.

Person in Charge (Print & Sign): Butch <sup>First</sup> Eddinger <sup>Last</sup>

Regulatory Authority (Print & Sign): CHRISTY <sup>First</sup> WHITLEY <sup>Last</sup>

*X B ... Eddinger*

*Christy Whitley*

REHS ID: 2610 - Whitley Christy

Verification Required Date: 07 / 13 / 2018

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C REPEAT: One pair of tongs being stored on oven handles beside hot hold cabinet. During pauses in food preparation or dispensing, utensils shall be stored on a clean portion of the cooking equipment or food preparation table or in a manner that affords protection until used. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: (0 pts taken to improvements made to noted areas last inspection) - Remove rust and oxidization on underside of drainboards of three compartment sink and drainboards of dishmachine. / Replace pair of tongs with damaged handles. / Replace torn gasket to dressing upright cooler. / Ice build up around pipe inside walk-in freezer. Evaluate for leaks and repair. Equipment shall be maintained cleanable and in good repair. 0 pts
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C // 6-201.11 Floors, Walls and Ceilings-Cleanability - C REPEAT: Broken base tiles observed in dry storage room and wall by walk-in freezer. / Floor grout is wearing, allowing water and food to collect between floor tiles in areas of high moisture - food preparation sinks and warewashing. Physical facilities shall be maintained cleanable and in good repair. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Add cove base between wall tile and floor tile in dry storage room. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). // 6-501.12 Cleaning, Frequency and Restrictions - C REPEAT: Additional cleaning needed on walls around dishmachine and in warewashing area. Physical facilities shall be cleaned as often as necessary to be maintained clean.
- 54 6-303.11 Intensity-Lighting - C REPEAT: (same areas indicated last inspection) Lighting in the followings areas measuring low at first stall in women's restroom at 3-4 foot candles and 4-5 foot candles at urinal in men's restroom. Increase lighting intensity to meet at least 20 foot candles at plumbing fixtures.



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✓  
Spell



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Spell

