

Food Establishment Inspection Report

Score: 94.5

Establishment Name: MAD GREEK GRILL

Establishment ID: 3034012440

Location Address: 708 HIGHWAY 66 SOUTH

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 04 / 15 / 2019 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 12 : 20 ^{am} _{pm} Time Out: 04 : 00 ^{am} _{pm}

Total Time: 3 hrs 40 minutes

Permittee: TEAK INC.

Category #: IV

Telephone: (336) 992-1600

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 3

Water Supply: Municipal/Community On-Site Supply

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		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		
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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13		
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 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		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 type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
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 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	
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				
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03		
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			
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			
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1		
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			
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					5.5			



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Water Supply: Municipal/Community On-Site System
Permittee: TEAK INC.
Telephone: (336) 992-1600

Establishment ID: 3034012440
 Inspection Re-Inspection **Date:** 04/15/2019
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: teddy@madgreekgrill.com
Email 2:
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Theodore K. 4/19/21	0	Tomato	Make Unit -salad	44	Turkey	Walk in Cooler	41
Hot Water	3 Compartment Sink	135	Chkn Salad	Make Unit	41			
Chlor. Sani.	Dish Machine	50	Lettuce	Make Unit	41			
Burger	Final Cook	172	Rice	Reach-in	52			
Gyro	Final Cook	161	Pasta	Reach-in	50			
Chicken	Final Cook	183	Gryo	Hot Holding	151			
Ham	Make Unit -salad	50	Meatballs	Hot Holding	179			
Lettuce	Make Unit -salad	41	Lasagna	Walk in Cooler	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- Food employee observed handling wet wiping cloth from sanitizer bucket and then proceeding to handle food. Food employees must wash hands after engaging in activities that contaminate the hands. CDI: Employee educated and rewashed hands using proper procedure. Opts.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- REPEAT (All items addressed from last inspection) -Ice machine shield contained pink/brown residue. In equipment such as ice bins, and enclosed components of equipment such as ice makers shall be cleaned at a frequency necessary to preclude accumulation of soil or mold. Opts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT- Tomato's in the make unit measured 44F, Ham in the make unit measured 50F, Rice in the reach-in drawer measured 52F, Pasta in the reach-in drawer measured 50F. Potentially hazardous foods shall be maintained at 41F or below. The rice and pasta had been prepared Saturday while the tomato and ham had been prepared this morning. CDI: The rice and pasta were voluntarily discarded by person in charge and the ham and tomatoes were placed in the walk in cooler to cool down.

Lock Text

Person in Charge (Print & Sign): Theodore ^{First} Kazakis ^{Last}
Regulatory Authority (Print & Sign): Iverly ^{First} Patteson ^{Last}




REHS ID: 2744 - Patteson, Iverly

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3141



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 31 3-501.15 Cooling Methods - PF-REPEAT- Items prepared and cooling were covered in plastic wrap and covered with lid. Cooling shall be accomplished in accordance with the time and temperature by placing the food in shallow pans, separating the food into smaller or thinner portions, or when placed in cooling or cold holding equipment shall be arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination. CDI: The lid/plastic wrap was removed.
- 33 3-501.13 Thawing - C- Observed beef thawing in standing water measuring 60F in the three compartment sink. Potentially hazardous foods shall be thawed completely submerged under running water at a water temperature of 70°F or below. Opts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C- Facility is storing various meats in plastic to-go bags in the walk in freezer. Food shall be protected from miscellaneous sources of contamination. Opts.
- 38 2-303.11 Prohibition-Jewelry - C-Food employee observed wearing watch. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. Opts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Four wet wiping cloths stored on prep surfaces. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution. Opts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- REPEAT- A styrofoam cup is being used to scoop flour in the dry storage area. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in the food with their handles above the top of the food and the container.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT (Improvement from last inspection)- Equipment repair/replacement is needed on the following: torn gasket on the bottom drawer of the reach-in, torn gasket in the left door of the salad reach-in, torn gasket in the walk in cooler, chipping paint observed on the fanguard in the walk in cooler, leak from the condenser unit in the walk in cooler, and rusted shelving in the walk in cooler. Equipment shall be maintained in good repair.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-REPEAT- The following require additional cleaning: shelving in the walk in cooler, under the grill top, both transfer carts, and the clean utensil shelving. Non food contact surfaces of equipment shall be maintained in good repair.
- 49 5-205.15 (B) System maintained in good repair - C- Leak at the hot water faucet on the right fixture of the three compartment sink. Plumbing systems shall be maintained in good repair. 0pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-REPEAT- Recondition walls of outdoor can wash as paint is chipping. Physical facilities shall be easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT (Improvement from last inspection)- Wall cleaning needed under the dish machine. Physical facilities shall be maintained clean.



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✓
Spell



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