

# Food Establishment Inspection Report

Score: 98

Establishment Name: THE GREEK GRILL

Establishment ID: 3034012284

Location Address: 1520 LEWISVILLE CLEMMONS RD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: THE GREEK GRILL LLC

Telephone: (336) 293-4777

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/10/2022 Status Code: A

Time In: 12:00 PM Time Out: 2:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	X
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> OUT/N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	X
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	X	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
<b>TOTAL DEDUCTIONS:</b>					2



# Comment Addendum to Food Establishment Inspection Report

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City: CLEMMONS State: NC

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

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Permittee: THE GREEK GRILL LLC

Telephone: (336) 293-4777

Establishment ID: 3034012284

☒ Inspection ☐ Re-Inspection Date: 01/10/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: yalonzo2@gmail.com

Email 2:

Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lettuce	make unit 1	40	hot water	3 comp	125			
tomatoes	make unit 1	41	quat sanitizer	3 comp	200			
turkey	make unit 1	44	quat sanitizer	bucket	200			
ham	make unit 1	44	pasta	walk in	38			
ambient air	make unit 1 bottom	39	mousaka	walk in	37			
turkey	walk in	38	Saul Hernandez Servsafe	11/1/2024	0			
ham	walk in	38						
spanakopita	reheat	170						
fries	final cook	190						
falafel	final cook	170						
chilli	steam table	170						
vegetable soup	steam table	170						
chilli	steam table	167						
feta cheese	make unit 2	39						
meat ball	make unit 2	40						
lettuce	make unit 2	40						
tomatoes	make unit 2	39						
gyro	final cook	180						
ranch	two door glass cooler	40						
blue cheese	two door glass cooler	39						

Person in Charge (Print & Sign): *First* Yazmin *Last* Alonzo

Regulatory Authority (Print & Sign): *First* John Dunigan *Last* Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section ● Food Protection Program  
 DHHS is an equal opportunity employer.  
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## Comment Addendum to Inspection Report

**Establishment Name:** THE GREEK GRILL

**Establishment ID:** 3034012284

### 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.

- 3 2-102.11 (C) (2), (3) and (17) Demonstration (Pf) Person in charge (PIC) was not able to provide an employee health policy or able to explain the new six foodborne illnesses and their symptoms. The PERSON IN CHARGE shall demonstrate this knowledge by: Explaining the responsibility of the PERSON IN CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease; Describing the symptoms associated with the diseases that are transmissible through FOOD. CDI: PIC was educated on the topic and given an employee health policy.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) The food establishment did not have a written procedure for a vomit or diarrheal event. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. CDI: PIC was educated on the topic and given a Clean-up of Vomiting and Diarrheal Events plan and procedure.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) A container of sugar in the back dry storage room was not labeled. Food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. CDI: PIC put a label on the sugar.
- 39 3-307.11 Miscellaneous Sources of Contamination (C) Raw chicken stored in a nonfood grade bag in the walk in freezer. Food shall be protected from contamination. // 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Two boxes of raw chicken stored on floor in the walk in freezer. Food shall be protected from contamination by storing the food at least 6 inches above the floor.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf) One pair of tongs no longer in good repair. The rubber was removed exposing crevices that are not easily cleanable. Multiuse food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, pits, etc. CDI: PIC disposed of the tongs. // 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Gaskets at the make unit 1 and make unit 2 are torn and need to be replaced. Ice machine scoop holder for ice scoop handle is broken. Reseal the prep sink to the wall. The fan guard at the two door glass cooler needs to be re attached. Replace torn gasket on walk in cooler door. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) The tracks to the two door glass cooler need additional cleaning. Cabinets at the self service drink station need additional cleaning on the outside and inside of cabinets. Ice build up on the bottom of the door to the walk in freezer. Nonfood Contact Surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Additional cleaning needed on the base of the men's toilet. Plumbing Fixtures such as toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) The dumpster pad is heavily soiled with unnecessary items and trash. Refuse storage areas shall be maintained clean.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning needed on the floor throughout especially near the perimeter and under the prep sink near the dish area. Additional cleaning needed at the wall behind the prep sink near the dish area. Ceiling vents above grill line need cleaning of rust and residue. Physical facilities shall be maintained clean.  
// 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Coved base near the drive though window is no longer attached to the wall. Physical facility shall be maintained in good repair.
- 56 6-303.11 Intensity - Lighting (C) The lighting at the prep sink in the dry storage room is low at 22 foot candles. Replace light to increase lighting to 50 foot candles at food prep areas. The lighting was also low in the men's restroom at the toilet ( 2 foot candles) and the women's restroom at the handwashing sink (16 foot candles). The light intensity shall be at least 20 foot candles in areas used for handwashing and in toilet rooms.