

# Food Establishment Inspection Report

Score: 98.5

Establishment Name: 66 GRILL & TAPHOUSE

Establishment ID: 3034011089

Location Address: 930 HWY 66 SOUTH

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: PANETOLION CORP INC

Telephone: (336) 996-1243

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/27/2022 Status Code: A

Time In: 10:25 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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

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"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<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"/> IN <input checked="" type="checkbox"/> OUT N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>
<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"/> OUT N/A	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"/> OUT 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"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Food separated & protected	3	<input checked="" type="checkbox"/>	0 X
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"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper reheating procedures for hot holding	3	1.5	<input checked="" type="checkbox"/> X
20	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures	3	1.5	<input checked="" type="checkbox"/> X
22	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking & disposition	3	1.5	<input checked="" type="checkbox"/> X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT 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"/>	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"/>	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"/>	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"/>	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"/> IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A 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"/> OUT	Food properly labeled: original container	2	1	0
<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"/> OUT	Contamination prevented during food preparation, storage & display	2	1	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"/> IN <input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	<input checked="" type="checkbox"/> X
<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"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
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"/>	Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT 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"/> OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>
<b>TOTAL DEDUCTIONS:</b>					1.5



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: 66 GRILL & TAPHOUSE  
 Location Address: 930 HWY 66 SOUTH  
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 County: 34 Forsyth Zip: 27284  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
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 Permittee: PANETOLION CORP INC  
 Telephone: (336) 996-1243

Establishment ID: 3034011089  
☒ Inspection ☐ Re-Inspection Date: 06/27/2022  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: georgekoutsoupas@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
Hamburger	Cook To	176	Slaw	Salad Flip Top	39	Wings	Walk In Cooler	41
Chicken	Cook To	191	Roasted Tomato	Salad Flip Top	39	Ribs	Walk In Cooler	41
Philly	Cook To	177	Tomato	Pasta Flip Top	38	Rice	Walk In Cooler	38
Corn	Salad Bar	31	Alfredo	Pasta Flip Top	40	Mushroom Gravy	Walk In Cooler	38
Cottage Cheese	Salad Bar	41	Broccoli	Pasta Flip Top	39	Beans	Walk In Cooler	37
Macaroni Salad	Salad Bar	38	Pasta	Pasta Flip Top	40	Hot Water	3 Compartment Sink	138
Lettuce	Salad Bar	39	Rice	Reach In	36	Sanitizer Quaternary	3 Compartment Sink	300
Macaroni	Steam Well	109	Brisket	Grill Drawer	40	Final Rinse	Dish Machine	174
Macaroni	Reheated	149	Ham	Grill Drawer	40	Ribeye	Delivery	41
Chili	Steam Well	88	Pastrami	Grill Drawer	41	Georgios Knutsounias CFPM 12-12-2022		0
Meat Sauce	Steam Well	89	Ribs	Grill Drawer	39			
Mashed Potato	Steam Well	119	Pepperoni	Pizza Flip Top	40			
Chili	Reheated	179	Ham	Pizza Flip Top	35			
Meat Sauce	Reheated	188	Sausage	Pizza Flip Top	30			
Mashed Potato	Reheated	209	Meatballs	Pizza Flip Top	40			
Mashed Potato 10:4 Cooling		119	Steak	Pizza Flip Top	39			
Mashed Potato 11:15 Cooling		87	Caramelized Onion	Pizza Flip Top	33			
Tomato	Salad Flip Top	39	Hardboil Egg	Salad Flip Top	39			
Potato Salad	Salad Flip Top	39	Pasta	Salad Flip Top	41			
Lettuce	Salad Flip Top	39	Baked Potato	Hot Drawer	189			

*First*

Person in Charge (Print & Sign): Georgios

*First*

Regulatory Authority (Print & Sign): Glen

*Last*

Koutsoupas

*Last*

Pugh

*[Signature]*

*[Signature]*

REHS ID: 3016 - Pugh, Glen

Verification Required Date:

REHS Contact Phone Number: (336) 703-3164

Authorize final report to  
be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_  
 Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** 66 GRILL & TAPHOUSE

**Establishment ID:** 3034011089

**Date:** 06/27/2022 **Time In:** 10:25 AM **Time Out:** 1:30 PM

### 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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) - (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.  
\*\*\*There was a trash can blocking the hand wash sink in the prep area. CDI trash can was moved and discussed with staff.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - Separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented.  
\*\*\*Raw steaks and hamburger were stored in the same pan under the grill. Raw shell eggs stored above cooked chicken wings in walk in cooler. CDI foods were rearranged to prevent cross contamination.
- 19 3-403.11 Reheating for Hot Holding (P) - (A) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 165F for 15 seconds. (D) Reheating shall be done in 2 hours.  
\*\*\*Several items being reheated were not reheated to 165F before placed in steam well (mashed potato, meat sauce, marinara, chili). These items were also being reheated in the steam well and based on heating rate would not get to 165F in 2 hours. CDI foods were placed back into oven or onto stove to finish reheating. All foods heated to above 165F.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 135F or above.  
\*\*\*Macaroni cheese (108F) and mashed potato (119F) in the steam well in prep area. Employees stated macaroni and mashed potato were made this morning less than 2 hours ago. CDI items were placed into oven and heated to above 135F.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - (A) A FOOD specified in 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination of 7 days at 41F.  
\*\*\*A container of meat sauce labeled 6/20 in walk in cooler. CDI meat sauce was discarded.
- 42 3-302.15 Washing Fruits and Vegetables (C) - Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut.  
\*\*\*Employee cutting onions straight out of the bag without washing. CDI discussed with employee about washing before cutting and the cut onions were washed.
- 49 4-602.13 Nonfood Contact Surfaces (C) - Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris.  
\*\*\*Please clean the following areas: -Underside of large mixer has build up of food residue; -Microwave beside ice machine; -Inside grill drawers; -stove across from fryers carbon build up.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Physical facilities shall be maintained in good repair.  
\*\*\*Seal the wood door frame at employee restroom. Repair the towel dispenser at the hand wash sink in prep area. Replace burnt out light bulbs in kitchen. Remove old drain pipe next to fryer that is collecting water and seal the floor.  
  
6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.  
\*\*\*Clean hoods above fryer.
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) - (B) Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.  
\*\*\*Employee personal items were stored on shelves with food items in prep area.