

Food Establishment Inspection Report

Score: 97

Establishment Name: ALEX'S GRILL AND ICE CREAM

Establishment ID: 3034012082

Location Address: 6750 SHALLOWFORD RD
 City: LEWISVILLE State: North Carolina
 Zip: 27023 County: 34 Forsyth
 Permittee: ALEX'S GRILL INC.
 Telephone: (336) 946-1712

Date: 06/21/2022 Status Code: A
 Time In: 2:05 PM Time Out: 4:45 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant

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

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	
Safe Food and Water .2653, .2655, .2658						
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Pasteurized eggs used where required
31	<input checked="" type="checkbox"/> OUT					Water and ice from approved source
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Variance obtained for specialized processing methods
Food Temperature Control .2653, .2654						
33	<input checked="" type="checkbox"/> OUT					Proper cooling methods used; adequate equipment for temperature control
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> T					Plant food properly cooked for hot holding
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> T					Approved thawing methods used
36	<input checked="" type="checkbox"/> OUT					Thermometers provided & accurate
Food Identification .2653						
37	<input checked="" type="checkbox"/> OUT					Food properly labeled: proper original container
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
38	<input checked="" type="checkbox"/> OUT					Insects & rodents not present; no unauthorized animals
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T					Contamination prevented during food preparation, storage & display
40	<input checked="" type="checkbox"/> OUT					Personal cleanliness
41	<input checked="" type="checkbox"/> OUT					Wiping cloths: properly used & stored
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Washing fruits & vegetables
Proper Use of Utensils .2653, .2654						
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T					In-use utensils: properly stored
44	<input checked="" type="checkbox"/> OUT					Utensils, equipment & linens: properly stored, dried & handled
45	<input checked="" type="checkbox"/> OUT					Single-use & single-service articles: properly stored & used
46	<input checked="" type="checkbox"/> OUT					Gloves used properly
Utensils and Equipment .2653, .2654, .2663						
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T					Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used
48	<input checked="" type="checkbox"/> OUT					Warewashing facilities: installed, maintained & used; test strips
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T					Non-food contact surfaces clean
Physical Facilities .2654, .2655, .2656						
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Hot & cold water available; adequate pressure
51	<input checked="" type="checkbox"/> OUT					Plumbing installed; proper backflow devices
52	<input checked="" type="checkbox"/> OUT					Sewage & wastewater properly disposed
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Toilet facilities: properly constructed, supplied & cleaned
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T					Garbage & refuse properly disposed; facilities maintained
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T					Physical facilities installed, maintained & clean
56	<input checked="" type="checkbox"/> OUT					Meets ventilation & lighting requirements; designated areas used
TOTAL DEDUCTIONS:						3



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012082
 Inspection Re-Inspection Date: 06/21/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: enkeledamehmeti@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
Servsafe - 9/5/2023	Emmanuel Velasquez	00	gyro meat	2-door upright cooler	38			
hot water	3-comp sink	123	sliced ham	2-door upright meat cooler	40			
hot water sanitization	dishwasher	167	potato soup	upright cooler by back exit	40			
Cl sanitizer (ppm)	3-comp sink	50						
qt sanitizer (ppm)	sani bucket	200						
burger	final cook	187						
chicken breast	final cook	183						
diced tomatoes	salad make unit (top)	40						
feta	salad make unit (top)	39						
potato salad	salad make unit (top)	41						
diced ham	salad make unit (reach-in)	41						
bologna	chef drawer (top left)	40						
hot dog	chef drawer (top right)	40						
sliced turkey	chef drawer (top right)	41						
chicken orzo soup	steam well	139						
potato soup	steam well	140						
potato soup	active cooling in ice bath @2:35nm	80						
potato soup	active cooling in ice bath @3:10nm	68						
diced tomatoes	produce cooler	40						
spanakopita	2-door upright cooler	36						

Person in Charge (Print & Sign): Enkeleda First Last
Mehmeti
 Regulatory Authority (Print & Sign): Travis First Last
Addis

Enkeleda Mehmeti


REHS ID: 3095 - Addis, Travis Verification Required Date: _____

REHS Contact Phone Number: _____



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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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 6-301.12 Hand Drying Provision (Pf) Paper towels were not available at the back handsink at the beginning of inspection. Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual, disposable towels. CDI: Paper towels were restocked by PIC.
 - 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In upright 2-door freezer individually wrapped portions of raw beef were stored above an open package of veggie burger patties. Food shall be protected from cross contamination by 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. CDI: Beef was relocated to prevent risk of cross contamination.
 - 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Cooling potato soup was transferred to a new bucket that was resting directly on the floor in dish area. Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.
 - 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Handled cup used as scoop in sugar bin was stored with its handle resting directly in sugar. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in food that is not time/temperature control for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.
 - 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT with improvement. Legs of Wells Flattop grill are badly damaged and need replacing. Replace torn door gaskets in salad make unit, 2-door freezer for fries/chips, meat cooler, and meat freezer. Equipment shall be maintained in a state of good repair.
 - 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT. Additional cleaning is needed on the following equipment to remove food debris and residues; door gasket of all cooling units - especially in meat cooler/freezer; inside base of fryers to remove accumulated grease; interior surface of microwave; inside condiment cooler where standing water is present; and hood vents above cooking surfaces. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
 - 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) Remove old equipment and various debris in dumpster enclosure. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean.
 - 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Replace damaged floor tiles under fryer and at threshold of back exit. Replace 2 damaged light shields in dry storage. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) Clean floors under equipment on cook line to remove various debris and food residues. Physical facilities shall be cleaned as often as necessary to keep them clean.