

Food Establishment Inspection Report

Score: 82

Establishment Name: THE GRILLE AT DEACON TOWER

Establishment ID: 3034012260

Location Address: 475 DEACON BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 17 / 2017 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 09 : 45 ☒ am ☐ pm Time Out: 03 : 30 ☒ am ☐ pm

Permittee: WAKE FOREST UNIVERSITY

Total Time: 5 hrs 45 minutes

Telephone: (336) 896-8179

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: 6

No. of Repeat Risk Factor/Intervention Violations: 3

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			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
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			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>X</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>X</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>X</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>X</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>X</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>X</u>	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
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			<u>X</u>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>X</u>	<u>03</u>	<u>0</u>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>X</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>X</u>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:										18



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Location Address: 475 DEACON BLVD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

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

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

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 896-8179

Establishment ID: 3034012260

☒ Inspection ☐ Re-Inspection Date: 11/17/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: kamal_otunba@comcastspectacor.com

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
eggplant	final cook	157	ambient	dessert cooler	35			
noodles	walk-in-cooler	42	hot water	dish machine	172			
tom bisque	walk-in-cooler	39	hot water	3 compartment sink	133			
mac n chz	walk-in-cooler	43	quat sani	3 comp sink (ppm)	150			
beef tips	walk-in-cooler	37	hot water	dish machine upstairs	171			
green beans	walk-in-cooler	38	goat cheese	down stair walk-in-cooler	36			
chicken	cooling	173	salsa	5th fl reach-in	45			
chicken	cooling (1hr later)	78	Servsafe	Copanezos 8-15-21	00			

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- REPEAT- Employee water bottle was stored on shelving above clean cutting boards. Designate an area where food employees can store drinks, or store on shelving below clean equipment and utensils. A food employee shall eat or drink in an designated areas where the contamination of exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles' or other items needing protection can not result. A food employee shall drink from a cup with lid and straw to avoid contamination of hands. CDI: Water bottle was voluntarily discarded by person in charge.
- 8 6-301.14 Handwashing Signage - C- REPEAT - Hand washing signage missing at handwashing sink near the dish machine, at handwashing sink in back of kitchen, and at handwashing sink beverage station on the 5th floor. All hand washing sinks shall have a sign or poster to remind food employees to wash hands. CDI: Hand washing signs were provided to person in charge. //5-202.12 Handwashing Sinks, Installation - PF- Water temperature of handwashing sink in the men's restroom measured 81F. The automatic faucet at the handwashing sink in the women's restroom was not dispensing water. Hand washing sinks shall be equipped to provide water at a temperature of at least 100F. Automatic handwashing facilities shall be installed in accordance with manufacturer's instructions. Verification Required. Contact Shaneria Sanders at 336-703-3144 or sandersq@forsyth.cc by 11/27/17 for verification of hot water and water dispensing.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF Crushed tomatoes inside of upright cooler were observed with a layer of growth on top. Food shall be safe, unadulterated, and as specified under 3-601.12 honestly presented. CDI: PIC voluntarily discarded tomatoes. // 3-202.15 Package Integrity - PF- Three canned foods were observed with dents on seams, stored on racks for immediate use. Food packages shall be in good condition so that food is not exposed to adulteration or contaminates. Create a designated area to place dented cans. CDI: Cans were removed from shelving and on separate shelving to be credited.

Lock
Text



Person in Charge (Print & Sign): Theo First Last
Copanezos

Regulatory Authority (Print & Sign): Shaneria Sanders First Last
Christy Whitley

[Handwritten signatures: Theo Copanezos, Shaneria Sanders, Christy Whitley]

REHS ID: 2610 - Whitley Christy

Verification Required Date: 11 / 27 / 2017

REHS Contact Phone Number: (336) 703 - 3144



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT-The following food contact surfaces being stored on clean utensil shelving were observed visibly soiled: Several plates, spatulas, measuring cups, 2 entire drawers of miscellaneous utensils, can opener blade, strainer, metal pans, bowls, and black container. / Slicer next to stand mixer observed with dried food residue on blade and components. CDI: Dishes were taken to the dish machine to be washed, rinsed, and sanitized. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- All beverage nozzles from the beverage guns on the front service line were observed soiled. Clean nozzles at the frequency specified by the manufacturer's or at the frequency necessary to preclude the accumulation of soil or mold.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-REPEAT: Datemarking stickers were missing on the following foods: walk-in cooler: Mozzarella cheese, Salami (marked keep refrigerated), lettuce, tomatoes, macaroni and cheese, spaghetti noodles, hotdogs, and pasta salad. Upright cooler: fresh garlic and oil, tomatoes, and feta cheese. Make unit: cooked carrots. Person in charge stated that foods were prepared/opened within week. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded: if maintained at 41F and below for 7 days, and if maintained 42-45F for 4 days. Day of preparation shall be counted as day 1. CDI: Items date marked. //3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- REPEAT - The following
- 26 7-201.11 Separation-Storage - P- Two chemical bottles of spray and polish were stored above clean utensils on rack. Butane in downstairs dry storage room was stored above dried pasta. Chemicals shall be stored in a manner to prevent the contamination of food, utensils, and equipment. CDI: Chemicals were moved below utensils and food.//7-202.12 Conditions of Use - P,PF- Two cans of household bug spray were stored on racks in downstairs dish machine area. A restricted uses pesticide shall be applied only by a certified applicator. CDI: Person in charge removed bug spray from establishment.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- REPEAT- Missing label was observed on cock tail sauce in upright cooler. Container labeled "rice" was observed with panko bread crumbs inside. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, shall be identified with the common name of the food.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C- Opts- Significant amount of flies were observed on fly strip in downstairs dry storage room. Light fixtures in the fifth floor prep area were observed with significant amount of dead bugs. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premise at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- REPEAT- Several foods including raw meats, vegetables, and boxes of food were stored on the floors of the upstairs walk-in cooler and downstairs walk-in freezer. Dry foods were stored on wooden pallet less than 6 inches from the floor in down stairs dry storage room. Recommend purchasing additional storage racks or equipment. Food shall be stored at least 6 inches from the floor.
- 38 2-402.11 Effectiveness-Hair Restraints - C- REPEAT- Food employee observed not wearing a hair restraint while removing vegetables from the grill. All food employees shall have hair restraints that are designed and effectively worn.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-0pts- Wet stacking was observed on 3 stacks of metal pans. All utensils and equipment shall be allowed to air dry after washing, rinsing, and sanitizing.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT-Repair torn gaskets at back upright cooler and the reach-in freezer. Replace missing knobs to ovens and grills. Replace utensils with melted and damaged handles. Recondition/replace rusted castors, rusted prep tables, and rusted mixer in establishment, using food safe equipment paint. Equipment shall be maintained in good repair. //4-205.10 Food Equipment, Certification and Classification - C- Juicer in locked cage was observed with the label "for household use only". Except for mixers, microwave ovens, toasters, hoods, and water heaters equipment shall be used for its intended use. Food equipment shall be ANSI-accredited for commercial use. //4-501.12 Cutting Surfaces - C- 4 cutting boards were observed on clean rack with deep scratches. Resurface or replace cutting boards. Surfaces such as cutting blocks and cutting boards shall be resurfaced if they can no longer be properly washed, rinsed, and
- 47 4-602.13 Nonfood Contact Surfaces - C- REPEAT - Cleaning is needed on shelving below prep tables throughout establishment. Remove carbon buildup in oven. Cleaning needed on utensil shelving, sprayer at dish machine sink, transfer cart, interior of fryer cabinets, and knife holder. Nonfood contact surfaces shall be maintained clean.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C- 0pts Grease buildup was observed built up on ground around grease trap. Refuse areas shall be maintained clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT: Wall and floor cleaning is needed along dish line below dishmachine and 3 compartment sink. Floor cleaning needed throughout behind equipment along cook line and prep line. Physical facilities shall be maintained clean. //6-201.11 Floors, Walls and Ceilings-Cleanability - C- Chipping finish on baseboard behind dish machine. Repair. Floors, walls, and ceilings shall be smooth and easily cleanable.
- 54 6-501.110 Using Dressing Rooms and Lockers - C- REPEAT- Employee coat was stored on shelving below prep across from grill. Employee coat hanging on dessert shelf beside handwashing sink. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions. // 6-303.11 Intensity-Lighting - C- Replace missing light bulb in walk-in-cooler to measure 10 foot candles throughout. Lighting for food storage shall be at least 10ft candles 30 inches from the ground.



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✓
Spell



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Spell

