

# Food Establishment Inspection Report

Score: 96

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034012504

Location Address: 460 N. CHERRY ST.

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 12 / 2020 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 07 : 45  am  pm Time Out: 11 : 55  am  pm

Permittee: SH WINSTON CHERRY, LLC

Total Time: 4 hrs 10 minutes

Telephone: (336) 724-2300

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 4

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                                  |
| <b>Supervision .2652</b>   |                                     |                                     |                                     |  |     |     |   |                                     |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2   | 0   |   |                                     |
| <b>Employee Health .2652</b>   |                                     |                                     |                                     |  |     |     |   |                                     |
| 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 |                                     |
| <b>Good Hygienic Practices .2652, .2653</b>  |                                     |                                     |                                     |  |     |     |   |                                     |
| 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 |                                     |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |     |     |   |                                     |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  | 4   | 2   | 0 |                                     |
| 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | 2   | 1   |   | <input checked="" type="checkbox"/> |
| <b>Approved Source .2653, .2655</b>  |                                     |                                     |                                     |  |     |     |   |                                     |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Required records available: shellstock tags, parasite destruction                            | 2   | 1   | 0 |                                     |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |     |     |   |                                     |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   | 3   | 13  | 0 |                                     |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   | 3   | 13  | 0 |                                     |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | 2   | 1   | 0 |                                     |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                                     |                                     |  |     |     |   |                                     |
| 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper hot holding temperatures  | 3   | 13  |   | <input checked="" type="checkbox"/> |
| 20   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures   | 3   |     |   | <input checked="" type="checkbox"/> |
| 21   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  | 3   |     |   | <input checked="" type="checkbox"/> |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  | 2   | 1   | 0 |                                     |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |     |     |   |                                     |
| 23   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Consumer advisory provided for raw or undercooked foods                                      | 1   | 03  | 0 |                                     |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                                     |                                     |  |     |     |   |                                     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | 3   | 13  | 0 |                                     |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |     |     |   |                                     |
| 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 |                                     |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |     |     |   |                                     |
| 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                                  |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |          |     |   |                                     |
| 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 |                                     |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |          |     |   |                                     |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 | 1        | 03  | 0 |                                     |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  | 1        | 03  | 0 |                                     |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   | 1        | 03  | 0 |                                     |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  | 1        | 03  | 0 |                                     |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |          |     |   |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2        | 1   | 0 |                                     |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |          |     |   |                                     |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  | 2        | 1   | 0 |                                     |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | 2        | 1   | 0 |                                     |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  | 1        | 03  | 0 |                                     |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   | 1        | 03  | 0 |                                     |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   | 1        | 03  | 0 |                                     |
| <b>Proper Use of Utensils .2653, .2654</b>   |                                     |                                     |                                     |   |          |     |   |                                     |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | 1        | 03  | 0 |                                     |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | 1        | 03  |   | <input checked="" type="checkbox"/> |
| 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 |                                     |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |          |     |   |                                     |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2        |     |   | <input checked="" type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | 1        | 03  | 0 |                                     |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   | 1        | 03  | 0 |                                     |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |          |     |   |                                     |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   | 2        | 1   | 0 |                                     |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | 2        | 1   | 0 |                                     |
| 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        | 03  |   | <input checked="" type="checkbox"/> |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  | 1        | 03  | 0 |                                     |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | <b>4</b> |     |   |                                     |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034012504

Location Address: 460 N. CHERRY ST.

Inspection  Re-Inspection Date: 02/12/2020

City: WINSTON SALEM State: NC

Comment Addendum Attached?  Status Code: A

County: 34 Forsyth Zip: 27101

Water sample taken?  Yes  No Category #: IV

Wastewater System:  Municipal/Community  On-Site System

Email 1: scott.renney@twincityquarter.com

Water Supply:  Municipal/Community  On-Site System

Email 2:

Permittee: SH WINSTON CHERRY, LLC

Email 3:

Telephone: (336) 724-2300

## Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

| Item        | Location                | Temp | Item       | Location   | Temp | Item         | Location     | Temp |
|-------------|-------------------------|------|------------|------------|------|--------------|--------------|------|
| 8-5-24      | Jessica Allen           | 0    | potato     | final cook | 180  | water        | 3 comp       | 146  |
| eggs        | final cook              | 160  | grits      | hot hold   | 193  | final rinse  | dish machine | 161  |
| omelette    | final cook              | 161  | eggs       | hot hold   | 144  | liq eggs     | line cooler  | 39   |
| omelette    | final cook              | 163  | sausage    | hot hold   | 149  | melon        | buffet 50-52 | 51   |
| final rinse | downstairs dish machine | 168  | potato     | hot hold   | 108  | quat         | at mop sink  | 300  |
| melon       | walk in                 | 38   | minestrone | make unit  | 44   | quat         | 3 comp       | 200  |
| honeydew    | walk in                 | 38   | ham        | make unit  | 41   | chicken soup | make unit    | 41   |
| sausage     | walk in                 | 38   | tomato     | make unit  | 41   | tomato       | ice bath     | 37   |

## 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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- Hand sink near dish washing area blocked with mop bucket. Handwashing sinks shall be accessible for use at all times. CDI-Education and mop bucket moved. ✓ Spell
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Potatoes on buffet measured 108F. Maintain potentially hazardous hot foods at 135F or greater at all parts of the food. CDI-Discarded by PIC.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT- Minestrone soup at 44F, cantaloupe melon on bar at 50F and above. Maintain cold potentially hazardous foods at 41F or less. CDI-Foods discarded by PIC.

Lock Text



Person in Charge (Print & Sign): Jessica *First* Allen *Last*

Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

REHS ID: 2664 - Sykes, Nora

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3161



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034012504

## 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.

- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- //3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Honeydew melon in walk in cooler with no datemark and no person could verify the cut date of fruit. Multiple foods, including minestrone soup, mash potatoes, rice/quinoa mixture, tomatoes, marked with 8 day datemarking that had exceeded 7 days. (2/5-2/12) Ready to eat, potentially hazardous foods shall be datemarked to indicate discard date not to exceed 7 days at 41F, with day one being day prepared or day opened. Food exceeding datemarking parameters shall be discarded. CDI-Foods discarded by PIC. More education to staff needed.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Evidence of towel drying pans. Some contained lint. After cleaning and SANITIZING, EQUIPMENT and UTENSILS: Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface SANITIZING solutions), before contact with FOOD; and May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry. Educate staff on correct methods of drying.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Small dent with potential to compromise seal on outside of walk in refrigeration units. Sanitizer dispensing equipment not working at 3 compartment sink. (Establishment uses premixed quat bottles). Maintain equipment in good repair. Technician repaired dispenser during inspection.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C-REPEAT-Replace damaged ceiling tile in dry storage. Ceiling damaged above 3 compartment sink and in surrounding area.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034012504

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034012504

## 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.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: EMBASSY SUITES THE GRILLE RESTAURANT

Establishment ID: 3034012504

## 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.

✓  
Spell

