

Food Establishment Inspection Report

Score: 90Establishment Name: DISTRICT BAR AND GRILLEEstablishment ID: 3034012119Location Address: 770 LIBERTY VIEW CT☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 08 / 15 / 2014 Status Code: AZip: 27101County: 34 ForsythTime In: 10 : 15 ☒ am ☐ pmTime Out: 02 : 15 ☐ am ☒ pmPermittee: SKOGGARD AND MCDOWELL ENTERPRISETotal Time: 4 hrs 0 minutesTelephone: (336) 462-8882Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 7No. of Repeat Risk Factor/Intervention Violations: 2

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				2	0	<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				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	<input checked="" type="checkbox"/>	<input checked="" 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				3	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<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				2	1	0	<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				1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<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				1	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	<input checked="" type="checkbox"/>	0	<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				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<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				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	<input checked="" type="checkbox"/>	0	<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				2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:										10	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: DISTRICT BAR AND GRILLE

Location Address: 770 LIBERTY VIEW CT

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: SKOGGARD AND MCDOWELL ENTERPRISE

Telephone: (336) 462-8882

Establishment ID: 3034012119

☒ Inspection ☐ Re-Inspection Date: 08/15/2014

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: jared@districtbarandgrille.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	make unit	41	hamburger	final cook	165			
shrimp	make unit	39	bean burger	final cook	160			
shrimp	cold hold cook line	39	chicken	re heat	180			
steak	cold hold cook line	41	bar b que	re heat	170			
tomatoes	make line	39	dish machine	final rinse	179			
hamburger	low boy	34	hot water	tap at prep sink	136			
crab cakes	low boy	34	sanitizer	bucket	200			
cooked	walk in	39						

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.

- 6 2-301.14 When to Wash - P- GC- 1 employee observed washing hands and turning off the water with their bare hands. Employees are to wash their hands when they become contaminated, and turning off the knobs with their bare hands contaminates them. CDI-Employee re-washed their hands.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw hamburger stored over crab cakes in Low boy drawer refrigeration on the cook line. All food shall be protected from cross contamination by storing food items so they may not contaminate another item. Store the fish over the beef, beef cooks at a higher temperature. Repeat
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Plates, bowls, plastic containers, glasses, can opener, and soda gun in bar all dirty. Ice machine with visible mold present. All food contact surfaces are to be clean to sight and touch. Increase the cleaning frequency of the ice machine. Additional cleaning is needed on all items. Repeat

Person in Charge (Print & Sign): Brandon *First* Sherrilld *Last*

Regulatory Authority (Print & Sign): Doris *First* Hogan *Last*

Brandon Sherrilld

Doris Hogan

REHS ID: 1808 - Hogan, Doris

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3133



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- 18 3-501.14 Cooling - P- Mash potatoes (53), rice (48) and polenta (65) all cooled from the previous night. Cooked potentially hazardous foods shall be cooled from 135F to below 45F in 6 hours. CDI- Manager discarded items.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Items not properly date marked (items cooled from the day before/ or on the make line) are not date marked. All refrigerated, ready-to-eat, potentially hazardous foods are to be marked with the day or date of preparation or discard if held in the facility for more than 24 hours and may not be held more than 4 days at 42-45F or 7 days at 41 or below. Day 1 is the day the item was prepared. All items need to be properly date marked. Repeat. / 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Salad dressings prepared in the facility, black beans, artichokes in the facility past the disposition date. All items are to be properly disposed of after the required time. CDI- Items disposed.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- GC- Menu has a reminder on the menu that consuming under cooked items may increase risk of food borne illnesses, but no Disclosure as to what items can be cooked to order. These items need to be denoted on the menu or by using table tents, placards or other effective means. -CDI- Discussed the issue with the manager, manager will be reprinting menus to comply.
- 26 7-201.11 Separation-Storage - P- GC- Bucket of sanitizer stored on a prep table. Poisonous or toxic materials shall be stored so they do not contaminate food, equipment, utensils or other items by locating them so they are not above these items. CDI- Manager moved the bucket to a lower shelf.
- 33 3-501.13 Thawing - C- Tuna thawed in the vacuum packaging in the walk-in and in the low boy. The package states that the package is to be opened prior to thawing. CDI- Tuna disposed of.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Containers of dry goods (on the line and in zip locks), bottles of liquids (balsamic vinegar, oil, wine, water), and items on the make line not labeled. Except for containers of easily identifiable items (pasta, nuts) working containers of food or food ingredients shall be labeled with the common name. All items need to be labeled. Repeat
- 36 6-501.111 Controlling Pests - PF- Fruit flies present in bar on second floor. Facility is to be maintained free of insects, rodents and other pest. Continue to work with the Pest Control Operator on the issue.- Repeat



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- 39 3-304.14 Wiping Cloths, Use Limitation - C- GC- 1 wiping cloth on a table next to the stove. Cloths for wiping food contact surfaces shall be maintained between uses in chemical sanitizer. CDI- Manger placed the cloth in the dirty linen area.
- 40 3-302.15 Washing Fruits and Vegetables - C- Romaine lettuce not washed prior to chopping. Raw fruits and vegetables shall be thoroughly washed to remove soil and other contaminants prior to being cut, combined with other ingredients, cooked, or served. CDI- Manager disposed of lettuce. New lettuce washed prior to cutting.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- GC- Knife stored in-between make unit and table top reach-in, tongs hanging on the handles of the oven. During pauses in preparation or dispensing, food preparation and dispensing utensils shall be stored on a clean surface, in the item with the handle up, or in water maintained at or above 135. Repeat CDI- Items placed in the dish are to be washed.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- GC Plastic containers stacked wet. After cleaning and sanitizing, equipment and utensils shall be stacked to allow for adequate air drying to avoid bacterial growth. Repeat / 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Bins that store utensils with build-up and food debris present. Containers stored on dirty shelving. Cleaned utensils, equipment, linens and single service items shall be stored in a clean, dry location not exposed to dust, splash or other contamination. Clean bins, containers and shelving.
- 45 4-501.12 Cutting Surfaces - C- Cutting boards stained. Cutting surfaces shall be resurfaced or replaced if they can no longer be effectively cleaned. / 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Shelving rusty in the walk-in cooler, handle missing on microwave, unapproved "gliders" under the keg cooler in the bar, broken gaskets on reach-ins. All equipment is to be in good repair and properly adjusted according to manufacturer's specifications. Repair/Replace as needed.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C-GC- Food and debris build-up at the doors and the top of the dish machine. Warewashing machines shall be cleaned before use and throughout the day at a frequency necessary to prevent recontamination of equipment and utensil. Clean the exterior and the doors of the machine. Repeat
- 47 4-602.13 Nonfood Contact Surfaces - C- Shelving in walk-in, legs of equipment, handles of reach-ins all had build-up. All equipment and non-food contact surfaces are to be clean to sight and touch. Additional cleaning is needed. Repeat



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- 49 5-205.15 System Maintained in Good Repair - P- GC-Toilet seats loose. Plumbing system shall be maintained in good repair. Tighten the seats.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Build up along baseboards and in the corners of the walk-in, under equipment on make line, food and trash under equipment, walls with food splash and debris. All areas need to be cleaned at a frequency necessary to maintain them clean. Repeat
- 54 6-303.11 Intensity-Lighting - C- GC- Light on the make line 30-40 ft candles, all bathrooms at 0.1-3 ft/c at toilets and urinals upstairs and 0.1-6 ft/c at the toilets, urinals and sinks downstairs. Several lights out in the kitchen and restrooms. All lights are to be properly working to ensure that the lighting meets the required 50 foot candles in food preparation areas and 20 ft/c in toilet rooms and hand washing stations. Change bulbs and add light fixtures as needed. Repeat



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