

# Food Establishment Inspection Report

Score: 94.5

**Establishment Name:** THE GRILL AT FORSYTH TECH

**Establishment ID:** 3034060000

**Location Address:** 2100 SILAS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

**City:** WINSTON SALEM

**State:** NC

**Date:** 07 / 14 / 2017 **Status Code:** A

**Zip:** 27103

**County:** 34 Forsyth

**Time In:** 10 : 00 <sup>am</sup> <sub>pm</sub> **Time Out:** 12 : 30 <sup>am</sup> <sub>pm</sub>

**Permittee:** FORSYTH TECHNICAL COMMUNITY COLLEGE

**Total Time:** 2 hrs 30 minutes

**Telephone:** (336) 734-7338

**Category #:** IV

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

**FDA Establishment Type:** Fast Food Restaurant

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

**No. of Risk Factor/Intervention Violations:** 4

**No. of Repeat Risk Factor/Intervention Violations:**

| 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | 2   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Employee Health .2652</b>   |                                     |                                     |                                     |  |  |  |     |                                     |                          |                          |
| 2  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | 3   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | 3   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/> | <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    |  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input 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   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |  |  |     |                                     |                          |                          |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                                     |                                     |  |  |  |     |                                     |                          |                          |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 21   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | 3   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |  |  |     |                                     |                          |                          |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |  |  |     |                                     |                          |                          |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/> | <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                       |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                          |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | 1   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <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"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <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   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | 2   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| <b>Total Deductions:</b> 5.5   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                          |



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# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 2100 SILAS CREEK PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: FORSYTH TECHNICAL COMMUNITY COLLEGE  
 Telephone: (336) 734-7338

Establishment ID: 3034060000  
☒ Inspection ☐ Re-Inspection Date: 07/14/2017  
 Comment Addendum Attached? ☐ Status Code: A  
 Category #: IV  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

| Item          | Location     | Temp | Item        | Location        | Temp | Item | Location | Temp |
|---------------|--------------|------|-------------|-----------------|------|------|----------|------|
| hot water     | utensil sink | 132  | ham         | reach in cooler | 40   |      |          |      |
| chicken       | hot holding  | 137  | cut cabbage | reach in cooler | 42   |      |          |      |
| hamburgers    | hot holding  | 144  |             |                 |      |      |          |      |
| chicken wings | hot holding  | 171  |             |                 |      |      |          |      |
| chicken       | hot holding  | 162  |             |                 |      |      |          |      |
| ham           | prep cooler  | 38   |             |                 |      |      |          |      |
| turkey        | prep cooler  | 39   |             |                 |      |      |          |      |
| slaw          | prep cooler  | 41   |             |                 |      |      |          |      |


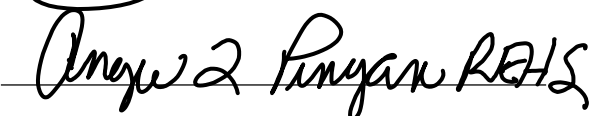
## Observations and Corrective Actions

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.

- 2-102.12 Certified Food Protection Manager - C-  
 There was no certified food protection manager present when I arrived. The manager of the establishment was present earlier in the day but left sick. The Director of the department arrived before the inspection was concluded.
- 2-103.11 (M) Person in Charge-Duties - PF -  
 Employees were not aware of their employee health policy. Food employees shall be informed of their responsibility to report certain symptoms and illnesses. CDI- the REHS gave the PIC a sample employee health policy to review with staff.
- 2-201.12 Exclusions and Restrictions - P-  
 The manager of the establishment left earlier today due to an intestinal illness. He returned to the kitchen when he learned of my presence. He stated he didn't want to have points deducted for not having a certified PIC during his absence. The person in charge shall ensure that a food employee (including self) who exhibits or reports a symptom of vomiting, diarrhea, infected cuts or wounds, jaundice or sore throat with fever is either excluded or restricted. CDI- as soon as the REHS learned of his symptoms, he was told to leave immediately and if fact, he should not have returned to the kitchen.

Person in Charge (Print & Sign): Brian First Last Hicks

Regulatory Authority (Print & Sign): Angie First Last Pinyan

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: \_\_\_/\_\_\_/\_\_\_

REHS Contact Phone Number: (336) 703-2618



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-  
Opened bags of salad mix and cut cabbage with no date markings. Refrigerated, RTE, PHF's shall be marked with date opened or date prepared. CDI- items were marked with date.  
3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P -  
An opened bag of mozzarella cheese in the reach in cooler with 6/14/17 open date. These foods shall be held for no more than 7 days. The open or prep date counts as Day 1. The cheese should have been sold, consumed or discarded on 6/20/17. CDI- it was discarded
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-  
The walk mounted cup dispensers do not have lids to protect the cups inside. Single service items shall be protected from splash, dust and other contamination.
- 45 4-205.10 Food Equipment, Certification and Classification - C -  
The Hamilton Beach food processor and Cuisinart grinder/chopper are not approved pieces of equipment. Food equipment shall be certified or classified for sanitation by an ANSI accredited certification program.



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✓  
Spell



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