

Food Establishment Inspection Report

Score: 99.5

Establishment Name: TUCKER'S GRILL

Establishment ID: 3034012750

Location Address: 4110 NORTH MAIN STREET

City: HIGH POINT State: North Carolina

Zip: 27265 County: 34 Forsyth

Permittee: TUCKER'S GRILL LLC

Telephone: (336) 869-3511

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☐ Municipal/Community ☒ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 05/17/2024 Status Code: A

Time In: 10:30 AM Time Out: 12:40 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					0.5



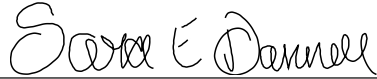
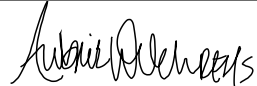
Comment Addendum to Food Establishment Inspection Report

Establishment Name: TUCKER'S GRILL
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Establishment ID: 3034012750
☒ Inspection ☐ Re-Inspection Date: 05/17/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: III
 Email 1: motsingerjason@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
burger/FINAL COOK	180				
slaw/prep cooler	40				
sliced tomatoes/prep cooler	40				
crumbled sausage/2 door cooler (DISCARDED)	50				
hotdogs/2 door cooler	29				
raw bacon/2 door cooler	41				
chili/hot hold	185				
hot dog/hot hold	160				
grits/hot hold	180				
country ham/1 door cooler	41				
hot water/3 comp sink	130				
Cl sanitizer/3 comp sink (ppm)	50				

Person in Charge (Print & Sign):
 First: _____ Last: _____
 Regulatory Authority (Print & Sign): Aubrie
 First: _____ Last: _____
 REHS ID: 2519 - Welch, Aubrie Verification Dates: Priority:
 REHS Contact Phone Number: (336) 703-3131 Priority Foundation: _____ Core: _____
 Authorize final report to be received via Email: _____





North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TUCKER'S GRILL

Establishment ID: 3034012750

Date: 05/17/2024 **Time In:** 10:30 AM **Time Out:** 12:40 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Sara Danner	20460271	Food Service	04/14/2021	04/14/2026

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.

- 28 7-202.12 Conditions of Use (P) Spray bottle of Sanitizer and Disinfectant with Isopropyl Alcohol does not state on the label that it can be used on food contact surfaces. Poisonous or toxic materials shall be used according to law and Food Code and applied so that a hazard to employees or other persons is not constituted. CDI - PIC discarded the spray and states they will use CI to sanitize food contact surfaces.
- 33 3-501.15 Cooling Methods (Pf) Diced tomatoes prepped earlier were 43-44F in top of prep cooler. Sausage crumbles cooked earlier were in a tightly covered plastic container in 2 door cooler and were 50F. Cooling shall be accomplished in accordance with the time and temperature criteria (135F to 70F in 2 hours max, 135F to 41F or below in 6 hours max // ambient temperature to 41F or below in 4 hours max) by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. Prep coolers are designed to maintain cold foods, not to rapidly cool foods from ambient temperatures. CDI - tomatoes placed in 2 door cooler to cool and sausage crumbles voluntarily discarded. REHS provided cooling methods handout.
- 41 3-304.14(B) Hold in-use wiping cloths in sanitizer between uses. Soiled wiping cloth on prep surface. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer to prevent cross contamination. CDI - wiping cloths placed in bucket of CI sanitizer at 50 ppm.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Cutting boards stored behind faucet handles at 3 comp sink, whisks and serving spoons stored in container with food contact portions facing up/exposed; buildup in ice scoop holder. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination; and covered or inverted. CDI - all items placed at 3 comp sink to be re-washed.
- 47 4-205.10 Food Equipment, Certification and Classification (C) Sterilite container holding sugar and Hefty container holding flour are not approved for food storage/food contact. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI accredited certification program.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repair FRP wall at seam to right of 3 comp sink. Re-caulk toilets to floor in both restrooms, re-caulk hand sink to wall in men's room. Physical facilities shall be maintained in good repair.

Additional Comments

Next inspection is due July 1 - October 31