

# Food Establishment Inspection Report

Score: 95.5

**Establishment Name:** BRICK OVEN (THE)

**Establishment ID:** 3034011581

**Location Address:** 2650 LEWISVILLE-CLEMMONS RD

☒ Inspection ☐ Re-Inspection

**City:** CLEMMONS

**State:** NC

**Date:** 09 / 21 / 2016 **Status Code:** A

**Zip:** 27012

**County:** 34 Forsyth

**Time In:** 01 : 55 <sup>am</sup><sub>pm</sub> **Time Out:** 05 : 00 <sup>am</sup><sub>pm</sub>

**Total Time:** 3 hrs 5 minutes

**Permittee:** A GRINION INC

**Category #:** IV

**Telephone:** (336) 766-4440

**FDA Establishment Type:** Full-Service Restaurant

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

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

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

**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</b> .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"/>
<b>Employee Health</b> .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"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input checked="" 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"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input type="checkbox"/>
7	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	0	<input 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"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	<input 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"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .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"/>
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .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"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	<input 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"/>
<b>Utensils and Equipment</b> .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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	<input checked="" type="checkbox"/>	<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 type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	05	0	<input type="checkbox"/>
<b>Total Deductions:</b>							4.5			



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City: CLEMMONS State: NC

County: 34 Forsyth Zip: 27012

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

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

Permittee: A GRINION INC

Telephone: (336) 766-4440

Establishment ID: 3034011581

☒ Inspection ☐ Re-Inspection Date: 09/21/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: GeorgePritsis@gmail.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	George Pritsis Exp.	00	Shrimp	Make unit 2	39	Turkey	Walk-in cooler	46
Sausage	Make unit 1	45	Sanitizer	3-comp sink, quat ppm	150	Ham	Walk-in cooler	54
Ham	Make unit 1	35	Meatballs	Hot hold	191	Lettuce	Cooling, walk-in cooler	58
Lettuce	Make unit 1	43	Hot water	Dish machine, sanitize	165			
Salami	Make unit 1	45	Tomatoes	Buffet	46			
Raw chicken	Cooling drawer	39	Lettuce	Buffet	45			
Grilled	Cooling drawer	41	Eggs	Buffet	43			
Lasagna	Reach-in cooler	63	Salami	Walk-in cooler	44			

## 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 - 0 pts - Two employee beverages and a pack of cigarettes were stored above a prep table. Employee food, tobacco, and drinks shall be stored to prevent contamination of food and equipment. CDI - Items relocated to lower cabinet.
- 8 6-301.14 Handwashing Signage - C - 0 pts - Handwashing reminder needed at 3 handsinks in the kitchen. Handwashing reminders shall be provided at each handsink in a food establishment. CDI - Handwash reminder provided to person in charge.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - One large container of ham (50-54F in walk-in cooler) that was prepared the day before the inspection, a garlic/oil mixture (70F room temp), mozzarella cheese (62F room temp.) and one container of lasagna (63F in broken reach-in cooler) were held above 45F. Potentially hazardous food shall be held at 45F or below. CDI - Food discarded.

Person in Charge (Print & Sign): George *First* Pritsis *Last*

Regulatory Authority (Print & Sign): Grayson *First* Hodge *Last*

*[Signature]*

*Grayson Hodge REHSI*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 09 / 28 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 26 7-102.11 Common Name-Working Containers - PF - 0 pts - 3 bottles of sanitizers were not labeled. One a chemical is removed from it's original packaging it shall be labeled with the common name. CDI - Bottles labeled.
- 31 3-501.15 Cooling Methods - PF - Repeat: Containers of chicken (55F), ham (50F), lettuce (58F) were cooling in the walk-in cooler in large containers with tight-fitting lids. Ground beef (49F) and salami (47F) were placed directly in the make unit after cooking. Potentially hazardous food shall be cooled in rapid-cooling equipment, in shallow pans, and in loosely covered containers. CDI - Lids staggered to facilitate heat transfer. Ground beef and salami relocated to the wlk-in cooler to chill below 45F.
- 34 4-204-112 Temperature Measuring Devices-Functionality - PF - The establishment's digital thermometer read 54F in ice water. Food thermometer shall be accurate within 2F the intended range of use. Calibrate/repair./ Provide a thermometer for the small reach-in cooler. Verification is required by 9-28-16, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - 0 pts - Several dead gnats around the beverage dispenser beside of the walk-in cooler. Dead or trapped pests shall be removed from control devices and the premises that prevents their accumulation.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair the rusted shelving in the reach-in cooler, recondition/replace flooring in the walk-in freezer, 2 torn gaskets in the cooling drawers, and the reach-in cooler holding temperature(ambient temperature of 60F). Equipment shall be maintained in good repair. Do not store any potentially hazardous food in the broken reach-in cooler until it is repaired.// 4-101.19 Nonfood-Contact Surfaces - C - Install PVC pipe wrap around the condensate lines in the walk-in cooler and freezer. Nonfood contact surfaces of equipment shall be easily cleanable.
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts - Cleaning needed inside of the fryer cabinets and around the walls/ceilings of the walk-in units. Nonfood contact surfaces of equipment shall be kept clean.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - 0 pts - Provide a lid or a covered trashcan in the women's restroom.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Clean/replace ceiling tiles throughout, floor cleaning needed under the boxed beverages and behind hard to reach areas of equipment.// 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Replace missing baseboard behind the steam table. Repair the bowing wall beside of the back door to outside. Recaulk around the bases of toilets in the restrooms and handsinks in the kitchen. Grout is wearing in front of walk-in cooler. Replace ceiling tiles in the restrooms with tiles that are easy to clean and nonabsorbent. Floors, walls, and ceilings shall be smooth and easily cleanable.



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