

Food Establishment Inspection Report

Score: 94

Establishment Name: RIVER RIDGE TAPHOUSE

Establishment ID: 3034012209

Location Address: 1480 RIVER RIDGE DRIVE

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 07 / 28 / 2015 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 09 : 30 ^{am} _{pm} Time Out: 12 : 30 ^{am} _{pm}

Permittee: RIVER RIDGE TAPHOUSE LLC

Total Time: 3 hrs 0 minutes

Telephone: (336) 712-1883

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 3

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
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	<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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	<input checked="" type="checkbox"/>	<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 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	15	<input checked="" type="checkbox"/>	<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"/>
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<input 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 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				<input checked="" type="checkbox"/>	1	0	<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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input 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 type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	<input checked="" type="checkbox"/>	<input checked="" 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"/>
Proper Use of Utensils .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	<input checked="" type="checkbox"/>	<input checked="" 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	<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	<input checked="" type="checkbox"/>	0	<input 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	<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	<input checked="" type="checkbox"/>	<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 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:										6	

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

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

Permittee: RIVER RIDGE TAPHOUSE LLC

Telephone: (336) 712-1883

Establishment ID: 3034012209

☒ Inspection ☐ Re-Inspection Date: 07/28/2015

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: elitehomes@aol.com contessia.gibson@hotmail.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ham	make unit	39	chicken	reach in	40	Salmon	low boy	38
pork	make unit	39	raw beef	low boy	40	shrimp	low boy	38
chicken	make unit	38	ham	low boy	39	chicken	walk in 3	40
tomatos	make unit	40	cooked onion	low boy	38	salmon	walk in 3	39
coleslaw	make unit	40	cooked	low boy	38	hot water	three comp	150
salsa	make unit	39	ambient air	desert cooler	36	hot plate temp	dish machine	176
lettuce	make unit	41	chicken	walk in 2	38	sanitzier	three comp (ppm)	200
sausage rolls	reach in	40	beef	walk in 2	37	4/7/19 NRFS	Shannon Davis	0

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.

- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Two Coke dispensers on the bar had soil build up on the nozzles. Food contact surfaces shall be clean to sight and touch. Increase cleaning frequency of the spray nozzles to remove build up. CDI: Nozzles cleaner during inspection. All other soda station nozzles were clean. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P One pan of chicken in low boy cooler was at 50F. PIC stated that chicken had been in the cooler since the night before. The bottom drawer of the same cooler was bowed in a way that left a gap for air to escape the cooler. Cold held potentially hazardous foods shall be kept at 45F or lower at all times. CDI: PIC discarded the chicken during inspection and moved new chicken into a different low boy cooler. Have the cooler door repaired to seal properly. All other temperatures were under 45F. 0 pts
- 26 7-102.11 Common Name-Working Containers - PF Repeat: Four "prosafe" sprayers (two sanitizer, one glass cleaner, one orange colored cleaner) were stored without labels. Working containers storing hazardous materials shall be clearly labelled with the common name of the material stored. CDI: All bottles labelled during the inspection. // 7-201.11 Separation-Storage - P One aerosol can of keystone insecticide was stored on the top shelf of the make line above food. Hazardous materials shall be stored in a way that prevents potential contamination of clean utensils, equipment, and food. CDI: Insecticide was moved to chemical storage.

Person in Charge (Print & Sign): Shannon ^{First} Davis ^{Last}

Regulatory Authority (Print & Sign): Joseph ^{First} Chrobak ^{Last}

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3164



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- 36 6-501.11 Controlling Pests - PF Flies present in the kitchen, fruit flies present in the bar area. Pests shall be kept from the establishment by preventing entry and removing food, water and shelter for the pests. Contact pest control services to remove flies.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C One speed rack had food uncovered on its top shelf in the walk in freezer. All food stored shall be covered to prevent contamination. CDI: PIC added an empty tray to the top of the speed rack to cover the food. 0 pts.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C One single service cup used as a scoop in a bin of corn meal. Only scoops with handles shall be used to dispense ingredients to prevent hand contact contamination of the food. CDI: PIC removed the cup during inspection. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C One low boy door is bowed out and needs to be repaired to seal properly. Rust is present on shelves and castors in the three walk in coolers, repair or replace shelving units. One deli slicer is stuck so that it cannot move its sliding arm, order currently in place to replace the slicer. One microwave has a rusted spot inside of it, microwave was removed during inspection by PIC. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed on handles of low boy coolers where they meet the cooler door as grease has accumulated. Oasis blender needs to be cleaned where sticky residue has been left on the lid and side of the blender cup. Shelves and floor of the keg cooler need detail cleaning where beer has spilled and left sticky residue. Bag in box shelf and compressors need to be cleaned to remove dust. Light cleaning needed on can food shelf where it is greasy. Non food contact surfaces shall be maintained clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P Hose with a spay nozzle attached at can wash. Any source of continuous pressure shall be protected by a backflow preventer rated for continuous pressure applications. Attach a backflow preventer rated for continuous pressure applications or remove the hose after each use to eliminate the source of continuous pressure.
- 52 5-501.114 Using Drain Plugs - C Drain plug missing on the cardboard dumpster. Replace the missing plug.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Two ceiling tiles missing in the employee restroom. Replace missing ceiling tiles. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on the wall under the prep sink table where splash has occurred, on the wall and floors under the dish machine where splash and mildew have stained the walls. Clean the baseboards outside the keg cooler around the compressor unit where mildew has formed. Physical facilities shall be maintained clean.
- 54 6-501.110 Using Dressing Rooms and Lockers - C Employee purse hanging on air drying shelf at beginning of inspection. Employees shall keep personal items in designated areas to prevent contamination of clean utensils, equipment, and food. CDI: PIC moved purse to office. 0 pts



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