

Food Establishment Inspection Report

Score: 93.5

Establishment Name: DIAMONDBACK GRILL

Establishment ID: 3034010306

Location Address: 751 AVALON RD

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: J. GREGG ENTERPRISES

Telephone: (336) 722-0006

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/11/2022 Status Code: A

Time In: 3:35 PM Time Out: 6:25 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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

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"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Required records available: shellstock tags, parasite destruction	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Proper date marking & disposition	<input checked="" type="checkbox"/>	1.5	0 <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
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"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/>	0 <input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Warewashing facilities: installed, maintained & used; test strips	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27104

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

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

Permittee: J. GREGG ENTERPRISES

Telephone: (336) 722-0006

Establishment ID: 3034010306

☒ Inspection ☐ Re-Inspection Date: 01/11/2022

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Alan Goad 4/1/24	00						
hot water	2 compartment sink	150						
quat sanitizer	2 compartment sink	200						
final rinse	dishmachine	171.3						
mashed potatoes	hot hold	135						
soup	hot hold	138						
sweet potatoes	large make unit	41						
quinoa	large make unit	41						
roasted veggies	large make unit	41						
shrimp	small make unit	41						
salmon	small make unit	41						
crabcake	produce walk in cooler	40						
beef	produce walk in cooler	40						
grits	cooling in walk in cooler	133						
grits	cooling in walk in cooler 30 minutes later	108						
cheesy grits	walk in cooler	39						
rice	walk in cooler	40						
vegan meat balls	walk in cooler	39						

Person in Charge (Print & Sign): Alan First Last
Goad

Regulatory Authority (Print & Sign): Jackie First Last
Martinez

Alan Goad
Jackie Martinez

REHS ID: 3003 - Martinez, Jackie

Verification Required Date: 01/20/2022

REHS Contact Phone Number: (336) 703-3137



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section ● Food Protection Program
 DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

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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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees-P- Employee health policy does not have salmonella nontyphoidal as one of the reportable illnesses. A food employee shall report to the PIC if they have any of the "Big 6" reportable illnesses: norovirus, hepatitis A virus, shigella spp., shiga-toxin producing e.coli, salmonella typhi or salmonella nontyphoidal. CDI- Management educated and provided with new employee health policy containing reportable illnesses and symptoms.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-PF- Establishment does not have a written procedure in place for clean-up of vomit or diarrheal incidents. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. CDI- Management educated and provided educational flyers with an example of a written procedure that they may use.
- 9 3-301.11 Preventing Contamination from Hands-P- Employee prepping pico de gallo was using bare hands to slice and prepare tomatoes. Do not contact exposed ready-to-eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI- Sliced tomatoes that were touched by bare hands were voluntarily discarded. Employee washed hands and donned gloves before continuing prep.
- 14 3-203.12 Shellstock, Maintaining Identification-PF- Several oyster tags (and one mussel tag) did not have a date of when the last shellstock was sold from container. Retain tag on the bag of shellstock until empty. Record date on the tag when the last shellstock from the container is used. Store tags in chronological order for 90 days. CDI- Per discussion with management, shellstock can be sold fresh or fully cooked depending on the day's specialty. Due to uncertainty, management has agreed to treat each shellstock as if it's to be sold fully raw each time and will record last day shellstock is sold on each tag. Management was able to verify last sold date for all tags through POS system. Tags were labeled with appropriate last sold date.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking-PF-REPEAT//3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition-P-REPEAT- The following items were several days past their disposition date: black bean salad (12/28), pico de gallo (12/29), sloppy joe (12/23), sweet potato wedges (12/26), Birria broth (12/29), boursin cheese (12/30), cooked veggies (1/4). The following items prepared last Saturday (1/8) were not datemarked: coconut curry, coconut rice, cheesy grits, oysters from a can, and beschenel. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. Discard the food requiring date labels once time/temperature window (7 day frame) has expired, if it is not been labeled, or if the label is incorrect. Discard cooked and cooled TCS foods in establishment after 7 days with date of prep counting as day 1. CDI: Coconut curry, oysters, cheesy grits and beschenel were datemarked. All other items were voluntarily discarded. VERIFICATION REQUIRED by Thursday January 20th, 2022 that datemarking and disposition has improved.
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens-PF- Consumer advisory on menu contains a reminder but not a disclosure. Provide consumer advisory for animal foods served raw or undercooked. Consumer advisory must include disclosure and reminder. (B) Disclosure shall include: (1) A description of the animal derived foods or identification of the animal-derived foods by asterisking them to a footnote that states the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. VERIFICATION REQUIRED by Thursday January 20th, 2022 that an appropriate disclosure had been added to the menu or disclosure is effectively being provided to the public. Update paper and online menu. Contact information provided.
- 35 3-501.13 Thawing-C- Tuna was not removed from reduced oxygen environment before thawing in make unit. Manufacturer's instructions state to remove fish from ROP prior to thawing. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen packaging. CDI- Education provided. Make a small slit in fish packages prior to thawing. Tuna will be discarded by end of night if not used up.

- 47 4-501.12 Cutting Surfaces-C- REPEAT- Cutting board attached to small make unit is severely scored and no longer easily cleanable. Replace or resurface cutting board.//4-501.11 Good Repair and Proper Adjustment - Equipment-C-REPEAT- Cabinets at waitress station are chipping and need to be reconditioned. Torn gaskets are present in most refrigeration units (large make unit, upright freezer, small make unit). Shelves are rusting in walk in cooler. Cove base is not present in walk in cooler. Maintain equipment in good repair and proper adjustment. Repair/replace stated items.
- 48 4-302.13 Temperature Measuring Devices, Manual Warewashing-PF- Establishment does not have an irreversible registering temperature measuring device to measure final rinse of dishmachine. In hot water mechanical WAREWASHING operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the UTENSIL surface temperature. CDI- Education provided on new rule. Establishment provided with temperature indicator stickers.
- 54 5-501.114 Using Drain Plugs-C- REPEAT- Cardboard dumpster missing drain plug.Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. Contact waste management company to replace drain plug.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability-C-REPEAT- Floor in prep room with ovens need to be reconditioned. Replaced cove base where missing throughout kitchen. Remove old caulk and recaulk at handsink next to dishmachine and above dishmachine sink. Buildup caulk so water rolls off when it falls on it. 6-501.12 Cleaning, Frequency and Restrictions-C- Clean floor and wall underneath dishmachine. Clean wall underneath 2-compartment sink. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.