

Food Establishment Inspection Report

Score: 99

Establishment Name: ALEX'S GRILL AND ICE CREAM

Establishment ID: 3034012082

Location Address: 6750 SHALLOWFORD RD

City: LEWISVILLE State: North Carolina

Zip: 27023 County: 34 Forsyth

Permittee: ALEX'S GRILL INC.

Telephone: (336) 946-1712

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

Date: 09/22/2022 Status Code: A

Time In: 10:45 AM Time Out: 1:10 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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"/> OUT	N/O Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN	Food in good condition, safe & unadulterated	2	1	X
14	<input checked="" type="checkbox"/> IN	OUT/N/A 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"/> IN	OUT Food-contact surfaces: cleaned & sanitized	3	1.5	X
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"/> IN	OUT/N/A Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN	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/N/A Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN	OUT/N/A Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT	N/A Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN	OUT/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"/> IN	OUT/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	OUT/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	OUT/N/A/N/O 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"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
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"/> 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	OUT/N/A 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"/> IN	OUT/N/A Non-food contact surfaces clean	1	0.5	X
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	OUT/N/A 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:					1



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/22/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: enkeledamehmeti@gmail.com

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 - 9/5/2023	Emmanuek Velasquez	00	diced ham	2-door upright meat cooler	39			
chicken	final cook	188	diced chicken	2-door upright meat cooler	41			
steak	final cook	147	sliced roast beef	2-door upright meat cooler	40			
diced tomatoes	salad make unit (top)	40	sliced ham	2-door upright meat cooler	39			
potato salad	salad make unit (top)	41	sliced turkey	2-door upright meat cooler	40			
coleslaw	salad make unit (top)	39	french fry	hot hold	140			
feta	salad make unit (top)	41	chicken soup	upright cooler by back exit	39			
diced ham	salad make unit (reach-in)	38	potato salad	display cooler by back exit	40			
diced chicken	salad make unit (reach-in)	37	hot water	3-comp sink	125			
hotdog	chef drawer	40	final rinse	dishmachine	164			
sliced ham	chef drawer	40	qt sanitizer (ppm)	sani bucket	200			
roasted peppers	chef drawer	40	CI sanitizer (ppm)	3-comp sink	50			
gyro meat	chef drawer	39						
bologna	chef drawer	40						
diced tomatoes	1-door upright produce cooler	40						
chicken soup	steam well	151						
spanakopita	2-door upright cooler	38						
hotdog	2-door upright cooler	39						
marinara	2-door upright cooler	40						
shredded mozzarella	2-door upright cooler	41						

First

Last

Person in Charge (Print & Sign): Enkeleda

Mehmeti

First

Last

Regulatory Authority (Print & Sign): Travis

Addis

REHS ID: 3095 - Addis, Travis

Verification Required Date: _____

REHS Contact Phone Number: _____

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Date: 09/22/2022 **Time In:** 10:45 AM **Time Out:** 1:10 PM

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.

- 13 3-202.15 Package Integrity (Pf) 1 #10 can of ketchup in dry storage with a large dent along top seam. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI: Item was removed from dry storage and placed for return to vendor. - 0 pts
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) 1 onion slicer stored as clean with visible food residues present on several blades. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: Slicer was placed at 3-comp sink for rewashing. - 0 pts
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT with improvement. Legs of Wells Flattop grill are badly damaged and need replacing - currently wrapped in aluminum foil. Replace torn door gasket in 2-door reach-in fry cooler. Replace damaged handle on chef drawer. Equipment shall be maintained in a state of good repair. - 0.5 pts
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT with improvement. Additional cleaning is needed on the following equipment to remove food debris and residues; door gaskets in salad make unit, interior reach-in surface of salad make unit, and inside base of fryers to remove accumulated grease. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. - 0.5 pts
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT with improvement. Replace 2 damaged light shields in dry storage. Physical facilities shall be maintained in good repair. - 0 pts