

Food Establishment Inspection Report

Score: 96

Establishment Name: TOBACCOVILLE GRILL

Establishment ID: 3034014030

Location Address: 7855 DORAL DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/14/2021

Status Code: A

Zip: 27050

County: 34 Forsyth

Time In: 9:35 AM

Time Out: 1:20 PM

Permittee: RJR INC

Total Time: 3 hrs 45 min

Telephone: (336) 741-5911

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: 1

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0				
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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1				
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	1	0		<input checked="" type="checkbox"/>	46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	<input checked="" type="checkbox"/>	0			<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			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0				
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 4										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
Consumer Advisory .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0														
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

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Permittee: RJR INC

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☒ Inspection ☐ Re-Inspection Date: 06/14/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: THOMAS.GIBSON@CBRE.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
chicken sandwich	warming cabinet	160.0						
cheeseburger	warming cabinet	160.0						
bacon cheeseburner	warming cabinet	135.0						
chicken tender	warming cabinet	180.0						
sausage	warming cabinet	161.0						
buffalo chicken wran	walk-in cooler	41.0						
turkey sub	walk-in cooler	41.0						
roast beef sandwich	walk-in cooler	41.0						
salad mix	walk-in cooler	41.0						
sliced turkey	walk-in cooler	41.0						
sliced ham	walk-in cooler	41.0						
bacon	walk-in cooler	41.0						
hot water	3 compartment sink	101.0						
quat sani	3 comp sink 200ppm	0.0						
quat sani	bucket 200ppm	0.0						
quat sani	bucket 0ppm	0.0						
serfvsafe	A . Rice 9/10/24	0.0						

Person in Charge (Print & Sign): Alyssa *First* Rice *Last*

Regulatory Authority (Print & Sign): Damon *First* Thomas *Last*

Alyssa Rice

Damon Thomas, REHS #2877

REHS ID: 2877 - Thomas, Damon

Verification Required Date: 06/24/2021

REHS Contact Phone Number: (336) 703-3135



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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.

- 14 4-501.112 (B) Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF- REPEAT- The hot water sanitizing rinse temperature for the dishmachine was measured at 150-153F- The machine is rated per the data plate for a final rinse temperature of 180F- After being cleaned, equipment food contact-surfaces and utensils shall be sanitized in hot water mechanical operations by being cycled through equipment that is set up as specified and achieving a utensil surface temperature of 160F as measured by an irreversible registering temperature indicator- A 10 day VERIFICATION by 6/24/2021 is required to confirm that this device is repaired and returned to effective working condition to effectively sanitize equipment and utensils. Please contact Damon Thomas at 336-703-3135 or thomasdh@forsyth.cc when all repairs have been completed.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Cloths for wiping were stored inside of a solution that was measured at 0ppm sanitizing concentration- Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114- 0 pts.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- Single-service cups were stored uncovered and unprotected at the coffee station- Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces are prevented- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Recondition the wheel casters on the Bakers Pride pizza oven to remove rusting. Repair or replace the caulk at the front handwashing sink next to the ice machine- Equipment shall be maintained in a state of good repair- 0 pts.
- 46 4-501.15 (A) Warewashing Machines, Manufacturers' Operating Instructions - C- The hot water wash temperature for the dishmachine was measured at 150-153F. The hot water wash temperature is rated for 160F per the manufacturers data plate- A warewashing machine and it's auxiliary parts shall be operated in accordance with the machines data plate and other manufacturers specifications.//4-501.110 (A)(2) Mechanical Warewashing Equipment, Wash Solution Temperature - PF- The wash temperature for the dishmachine was measured at 150-153F- The temperature of a wash solution in spray type warewashers that use hot water to sanitize may not be less than 160F for a single tank, conveyor, dual temperature machine- A 10 day VERIFICATION by 6/24/2021 is required to confirm that this device is repaired and returned to effective working condition. Please contact Damon Thomas at 336-703-3135 or thomasdh@forsyth.cc when all repairs have been completed.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed for the following pieces of equipment: The interior surfaces of the Blodgett ovens, the door gaskets of the make-unit and the Beverage-Air chef base in the grill area, the grill drip pan, legs of the grill and fryers and the undersides of the drainboards for the 3 compartment sink- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris.
- 49 5-205.15 (B) System maintained in good repair - C- Complete repairs to the handwashing sink in the restroom next to the office to ensure a continuous flow of hot water registering at least 100F- A plumbing system shall be maintained in good repair - 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- General floor and baseboard cleaning is needed for the surfaces beneath the grill and the fryers, beneath the shelving in the walk-in freezer and other areas as necessary. General wall cleaning is needed for the FRP covering the wall behind the ice machine and other areas as necessary- Physical facilities shall be cleaned as often as necessary to keep them clean.// 6-501.11 Repairing- Premises, Structures, Attachments, and Fixtures-Methods - C- Repair or replace the damaged caulk at the junction between the wall and the rear panel of the 3 compartment sink. Remove the blue wall anchors and seal the holes in the FRP around the 3 compartment sink, handwashing sink and other areas as necessary- Physical facilities shall be maintained in good repair- 0 pts.