

Food Establishment Inspection Report

Score: 95.5

Establishment Name: TUCKER'S GRILL

Establishment ID: 3034012750

Location Address: 4110 NORTH MAIN STREET

☒ Inspection ☐ Re-Inspection

City: HIGH POINT

State: NC

Date: 06/18/2021

Status Code: U

Zip: 27265

County: 34 Forsyth

Time In: 11:00 AM

Time Out: 2:31 PM

Permittee: TUCKER'S GRILL LLC

Total Time: 3 hrs 31 min

Telephone: (336) 869-3511

Category #: II

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										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	0.3	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	1.3	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	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	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	0.3	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2				33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	0			
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.3				34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1				
Approved Source .2653, .2655										Proper Use of Utensils .2653, .2654										
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	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	0.3	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					
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	0.3	0			
Protection from Contamination .2653, .2654										Utensils and Equipment .2653, .2654, .2663										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3					45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2					
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.3				46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0			
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	0.3				
Potentially Hazardous Food Time/Temperature .2653										Physical Facilities .2654, .2655, .2656										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1				
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0			
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0			51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.3	0			
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0			52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1					
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3				53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1					
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0			54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.3				
Consumer Advisory .2653										Total Deductions: 4.5										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1															
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1														
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													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of _____

DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TUCKER'S GRILL

Location Address: 4110 NORTH MAIN STREET

City: HIGH POINT State: NC

County: 34 Forsyth Zip: 27265

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

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

Permittee: TUCKER'S GRILL LLC

Telephone: (336) 869-3511

Establishment ID: 3034012750

☒ Inspection ☐ Re-Inspection Date: 06/18/2021

Comment Addendum Attached? ☒ Status Code: U

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

Email 1: motsingerjason@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	Sara Danner 4-14-26	0.0						
hot water	three comp sink	137.0						
chlorine sanitizer	three comp sink	50.0						
chlorine sanitizer	bucket	100.0						
quat sanitizer	spray bottle	400.0						
french fries	final cook	203.0						
hamburger	final cook	166.0						
chicken	final reheat	209.0						
hotdogs	hot hold	142.0						
chili	hot hold	181.0						
diced tomatoes	make unit	39.0						
lettuce	make unit	41.0						
coleslaw	make unit	40.0						
sliced tomatoes	reach in	41.0						
chicken salad	reach in	41.0						
hotdogs	upright cooler	39.0						
milk	upright	40.0						
ambient	reach in	41.0						

Person in Charge (Print & Sign): Sara First Last
Danner

Regulatory Authority (Print & Sign): Michelle First Last
Bell

Sara E Danner

Michelle Bell

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 06/28/2021

REHS Contact Phone Number: (336) 703-3134



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section

• Food Protection Program

Page 1 of _____

DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TUCKER'S GRILL

Establishment ID: 3034012750

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.

- 6 2-301.14 When to Wash - P: 0 pts. Employee placed raw hamburgers on grill using one gloved hand and held waxed hamburger papers with ungloved hand. After employee was finished loading burgers on grill, employee removed glove and continued making burgers then contacted ready to eat food with unwashed hand. Food employees shall clean their hands during food preparation as often as necessary to prevent cross contamination when changing tasks and when switching between working with raw food and working with ready-to-eat food. CDI: Employee educated and washed hands. Ready to eat food reheated above 165F.
- 7 3-301.11 Preventing Contamination from Hands - P,PF: 0 pts. Employee contacted bacon with barehand then placed on burger to be served to customer. Food employees may not contact exposed, ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment. CDI: Burger and bacon placed back on grill to reach a temperature above 165F.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Bologna in upright cooler below shell eggs./ Employee contacted raw hamburger with hands, did not wash hands, then contacted ready-to-eat bacon and placed on burger. Foods shall be protected from cross contamination. CDI: Food rearranged in upright cooler. Bacon and burger reheated and employee washed hands.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C: 0 pts. Inside of ice machine soiled with black mildew along sides and crevices. Ice machines shall be cleaned as frequently as necessary to prevent an accumulation of soil or mold.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: 0 pts. Milk opened yesterday in upright cooler undated. Bologna in freezer sliced yesterday undated. Ready to eat, potentially hazardous foods shall be dated to indicate when the foods have been opened and prepared. Once placed into the freezer, a new date shall be added to indicate when the item was frozen. This stops the time clock on the food. When the food is again removed from the freezer to thaw, a new date shall be added to resume the date clock. CDI: Dates added to all foods.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: Eggs and burgers may be cooked to order but only a reminder is present on the menu. If an animal food is served or sold undercooked, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder. The disclosure shall include (1) a description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)"; or (2) identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Verification of menu modifications required to Michelle Bell by 6-28-21 or bellmi@forsyth.cc.
- 26 7-201.11 Separation-Storage - P: 0 pts. Pan of grill cleaners stored on top shelf above hotdog buns. Chemicals shall be stored to prevent contamination of food. CDI: Chemicals moved to bottom shelf of grill.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Salt/pepper and oil unlabeled at grill. Any ingredients that are not easily identifiable like rice or beans shall be labeled with it's common name when removed from original container.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: In storage room opposite dining area, coffee filters are being stored along with single-use coffee/coffee filter inserts. Single-service and single-use articles shall be stored where they are not exposed to dust and other debris. This room does not meet construction requirements and should not be used for storage of single-service or single-use articles.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Spring arm broken at three comp sink. Shelving chipping/rusting in upright cooler, bottom shelf of chemical storage had rust accumulation, front beverage station with exposed wood areas. Continue working on items as listed on transitional addendum. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C: 0 pts. Shelving under condiments (covered by raised plastic pieces) soiled with debris. Nonfood contact surfaces shall be maintained clean.
- 49 5-205.15 (B) System maintained in good repair - C: 0 pts. Small leak present under three comp sink. Plumbing system shall be maintained in good repair.
- 52 5-501.11 Outdoor Storage Surface-C: Dumpster located on gravel and grease receptacle on a pallet. An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped enough to drain to prevent the collection of surface water.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C: Paint chipping in bathroom wall of women's restroom. Toilets need re-caulking to floor in men's and women's restroom. Continue floors, walls, and ceiling repair as noted on transitional addendum.// 6-501.12 Cleaning, Frequency and Restrictions - C: Cobweb at ceiling in women's restroom. Floors, walls, and ceilings shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in ftd): 41-48 at grill line, 15 at handwashing sink, 6 men's room sink/toilet, 5 women's room sink/toilet, 5 dry storage shelving next to lockers (light burned out), 4 mopsink. Lighting shall be 10 ftd in food storage areas, 20 ftd at single service storage and at plumbing fixtures in restrooms and 50 ftd in food preparation areas.