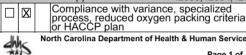
Food Establishment Inspection Report Score: 96 Establishment Name: REYNOLDS PARK GRILL Establishment ID: 3034011931 Location Address: 2391 REYNOLDS PARK ROAD X Inspection Re-Inspection Date: 09/10/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27107 Time In: 12:55 PM Time Out: 2:25 PM Total Time: 1 hrs 30 min Permittee: T-SQUARE GOLF, LLC Telephone: (336) 650-7660 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply 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. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDIR VR OUT CDI R VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 2100 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 31 🛛 1 0.5 0 Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 □ □ X Approved thawing methods used 1050 - -Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 Thermometers provided & accurate X П Hands clean & properly washed 420 -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed 3 1.5 0 - - -X 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 \_ \_ Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 X 210 -10 2100 38 🛛 1 0.5 0 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🛛  $\Box$ Wiping cloths: properly used & stored 1 0.5 0 □ 🛛 □ Required records available: shellstock tags, parasite destruction 210 -40 X Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 13 🛛 🗆 ☐ ☐ Food separated & protected 3 1.5 0 41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored dried & handled 42 🛛 🗆 Proper disposition of returned, previously 15 🛛 210 -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖾 🗆 Potentially Hazardous Food Tlme/Temperature .2653 44 🛛 16 \| \| \| \| \| \| \| \| \| \| \| Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - -□ | ☑ | Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 🛛 🗆 210000 3 1.5 0 approved, cleanable, properly designed, constructed, & used □ | X Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 3 1.5 0 □ □ Proper cold holding temperatures 47 X 1 0.5 0 Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 21 3 1.5 0 □ □ □ Proper date marking & disposition Time as a public health control:procedures & records Hot & cold water available; 48 🖾 🗀 🗀 22 210 - -49 🛛 Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 | | | | 50 🛛  $\Box$ Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied .2653 51 🛛 |24| 🗆 | 🗆 | 🖾 Garbage & refuse properly disposed; facilities maintained 52 🛛 



Chemical

25 🗆 🗆 🔯

X

26

Total Deductions:

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

.2653, .2657

Food additives: approved & properly used

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

53 🛛 

54 🗌

1 0.5 0 | | | |

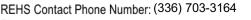
210 -

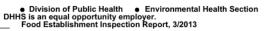
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011931 Establishment Name: REYNOLDS PARK GRILL Location Address: 2391 REYNOLDS PARK ROAD Date: 09/10/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27107 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:markrpjc@triad.rr.com Municipal/Community On-Site System Water Supply: Permittee: T-SQUARE GOLF, LLC Email 2: Telephone: (336) 650-7660 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 140.0 Hot water three comp sink 50.0 Sanitizer (cl) spray bottles (ppm) 38.0 slaw make unit 39.0 tomato make unit 39.0 hot dogs make unit 41.0 pimento cheese make unit 158.0 chili stove 146.0 hot dogs stove 0.0 Harold Kincade 5/8/22 **First** Last Person in Charge (Print & Sign): First Last Regulatory Authority (Print & Sign): Joseph Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date:











## Comment Addendum to Food Establishment Inspection Report

Establishment Name: REYNOLDS PARK GRILL Establishment ID: 3034011931

## **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.

- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency C Repeat: Ice machine has minor build up of black and pink growth on ice shield. All food contact surfaces shall be kept clean to sight and touch. Increase cleaning frequency of ice machine to prevent build up.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest C Repeat: Pest trap under shelf is full with dead insects and must be replaced. All trapped or dead pests must be removed frequently to prevent further pest attraction. Replace trap.
- 6-202.11 Light Bulbs, Protective Shielding C Three fluorescent light fixtures in back kitchen do not have shielding. Lights must be shielded to prevent breakage or be made of shatter resistant materials. Add protection for lights. 0 pts