

Food Establishment Inspection Report

Score: 96.5

Establishment Name: GRAYLYN DINING ROOM

Establishment ID: 3034010148

Location Address: 1900 REYNOLDA ROAD

City: WINSTON-SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 758-2600

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/22/2023 Status Code: A

Time In: 9:40 AM Time Out: 12:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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"/> 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"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN OUT	Food in good condition, safe & unadulterated	2	1	X
14	<input checked="" type="checkbox"/> IN OUT	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"/> 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"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> 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"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> 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	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	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	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	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	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"/> 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"/> IN OUT	Contamination prevented during food preparation, storage & display	2	1	X
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	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN OUT	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"/> IN OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: WAKE FOREST UNIVERSITY
 Telephone: (336) 758-2600

Establishment ID: 3034010148
☒ Inspection ☐ Re-Inspection Date: 03/22/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: grollins@wfu.edu
 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
Cut Melon	Cooling	45						
Cut Melon	Cooling	40						
Black Bean Cake	Final	169						
Chicken	Reheat	175						
Ambient	Two-Door Upright	40						
Slice Tomato	Make Unit	36						
Rice	Make Unit	39						
Ambient	Low Reach-in	23						
Rice	Steamer	175						
Hot Water	Three Comp	146						
Quat Sanitizer	Three-Comp	300						
Lasagna	Hot Cabinet	194						
Ambient	Three-Door Cooler	37						
Chicken	Three-Door Cooler	38						
Cut Watermelon	Walkin	37						
Salami	Walkin	39						
Hot Water	Dish Machine	160						
Salmon	Final	187						
Quat Sanitizer	Bottle	200						
Ambient	Beverage Cooler	40						

First
 Person in Charge (Print & Sign):
 First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Last
 Wilborn

Ebonie Wilborn

REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number: (336) 462-7678

Verification Required Date: 03/31/2023

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

Establishment Name: GRAYLYN DINING ROOM

Establishment ID: 3034010148

Date: 03/22/2023 **Time In:** 9:40 AM **Time Out:** 12:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Daryana Cuthrell	22821184	Food Service	10/19/2022	10/19/2027

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) Two cans found on can rack that were dented on the top seam. Food packaging has be in good condition, intact and protect the food inside. CDI Cans were removed from shelf to be isolated in person in charge's office.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT Diced ham (50F) and diced tomatoes (50F) were being held on ice on cookline. Pitcher of egg yolk found on prep measured 51F. Maintain TCS foods in cold holding at 41F or less. CDI Person in charge voluntarily discarded food and was shown proper way to make an ice bath.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Several ice cream containers were found stored on the floor under the shelves inside walk-in freezer. Red pepper flakes found on shelf with seasoning did not have a lid or covering. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Shelves inside the lower three-door cooler are chipping paint from the tips. Paint is peeling from stand mixer and beginning to rust. One shelf in dry stock and walk-in freezer missing its end cap. Two-door upright cooler has a torn gasket. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted. Equipment shall be maintained in good repair.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf) One fryer basket on oil machine had wires separating and missing. Slicer/dicer blade has rough edges where metal is bending and chipping. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI Wire basket was discarded. An invoice for the replacement blade can be emailed to wilboret@forsyth.cc no later than 3/31.
- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning needed on the gaskets, shelf holding seasonings and cooler shelves. Clean floor in walk-in freezer where caps are missing and debris is settling. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) Employee restroom does not have a lid or cover on trash can. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT Low grout along cook line and in dish area. Baseboard tile chipped next to wait station hand sink. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) Clean ceiling where splash debris is present. Clean walls under sinks and dish area. 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.