

# 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: 03/21/2023 Status Code: A

Time In: 12:10 PM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

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
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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
<b>Approved Source .2653, .2655</b>					
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"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
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
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
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"/> 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	1.5	X
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	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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
<b>Food Temperature Control .2653, .2654</b>					
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	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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"/> IN OUT	Personal cleanliness	1	0.5	X
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
<b>Proper Use of Utensils .2653, .2654</b>					
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN OUT	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	Non-food contact surfaces clean	1	0.5	X
<b>Physical Facilities .2654, .2655, .2656</b>					
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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
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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 County: 34 Forsyth Zip: 27023  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: ALEX'S GRILL INC.  
 Telephone: (336) 946-1712

Establishment ID: 3034012082  
☒ Inspection ☐ Re-Inspection Date: 03/21/2023  
 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
Servesafe - 9/5/2023	Emmanuel Velasquez	00	diced tomatoes	salad make unit (reach-in)	39			
hot water	3-comp sink	147	diced ham	salad make unit (reach-in)	38			
hot water	handsink	101	diced turkey	salad make unit (reach-in)	40			
final rinse	dishmachine	169	hotdog	chef drawer	39			
Cl sanitizer (ppm)	3-comp sink	50	sliced ham	chef drawer	40			
qt sanitizer (ppm)	sani bucket	200	sliced turkey	chef drawer	39			
burger patty	final cook	178	corned beef	chef drawer	40			
chicken kebob	final cook	170	cooked peppers	chef drawer	41			
chicken soup	cooling in ice bath @12:33pm	129	veggie patty	chef drawer	35			
chicken soup	cooling in ice bath @1:06pm	108	ham chub	2-door raw meat cooler	38			
coleslaw	cooling in 2-door upright freezer @12:43nm	49	chili	1-door upright cooler	39			
coleslaw	cooling in 2-door upright freezer @1:06nm	45	potato soup	1-door upright cooler	36			
diced tomatoes	cooling in 2-door upright cooler @12:51nm	56	hummus	display cooler	41			
diced tomatoes	cooling in 2-door upright cooler @1:07nm	53						
diced ham	cooling in 2-door raw meat cooler @12:53nm	50						
diced ham	cooling in 2-door raw meat cooler @1:07nm	48						
diced tomatoes	salad make unit (top)	40						
coleslaw	salad make unit (top)	41						
feta cheese	salad make unit (top)	41						
boiled eggs	salad make unit (reach-in)	38						

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

Last  
 Mehmeti  
 Last  
 Addis

REHS ID: 3095 - Addis, Travis  
 REHS Contact Phone Number: \_\_\_\_\_

Verification Required Date: \_\_\_\_\_

Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** ALEX'S GRILL AND ICE CREAM

**Establishment ID:** 3034012082

**Date:** 03/21/2023 **Time In:** 12:10 PM **Time Out:** 2:00 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.

- 22 3-501.16 (A) (2) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) 1 container of potato salad in top portion of salad make unit was over-stacked with a portion of the food above the fill line of container. Portion above the container was measured at a range of 45-51F, while portion inside the container was measured at 41F or less. Be sure not to fill containers above the fill line so that all portions of the food are maintained at 41F or less. Time/temperature control for safety food shall be maintained at 41F or less. CDI: REHS intervention and education provided; portion above the fill line was voluntarily discarded by PIC. (0 pts)
  
- 40 2-303.11 Prohibition - Jewelry (C) 1 employee wearing a watch during active food service. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI: REHS intervention; employee voluntarily removed watch and rewashed hands. (0.5 pts)
  
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT with improvement. Replace torn door gasket in left door of 2-door reach-in fry cooler and bottom door of upright 2-door freezer. Replace damaged handle on chef drawer which is currently covered in electrical tape. Equipment shall be maintained in a state of good repair. (0.5 pts)
  
- 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning is needed door gaskets in reach-in ice cream cooler and 2-door reach-in fry cooler. Clean interior surface of 2-door raw meat cooler to remove residues. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. (0 pts)