

Food Establishment Inspection Report

Score: 94.5

Establishment Name: OLD RICHMOND GRILL

Establishment ID: 3034010299

Location Address: 6425 REYNOLDA RD.

City: PFAFFTOWN State: North Carolina

Zip: 27040 County: 34 Forsyth

Permittee: LOUISE ARNEY

Telephone: (336) 924-4295

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☐ Municipal/Community ☒ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 04/26/2024

Status Code: A

Time In: 9:15 AM

Time Out: 11:25 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	<input checked="" type="checkbox"/> 1.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/A	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"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	<input checked="" type="checkbox"/>
TOTAL DEDUCTIONS:					5.5



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: LOUISE ARNEY
 Telephone: (336) 924-4295

Establishment ID: 3034010299
☒ Inspection ☐ Re-Inspection Date: 04/26/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: oldrichmondgrill1955@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
green beans/steam table	180	ranch/bar cooler	39		
mac and cheese/steam table	155				
pinto beans/steam table	149				
apples/steam table	175				
gravy/steam table	144				
grits/steam table	148				
fried chicken/steam table	144				
chicken/final cook	169				
scrambled eggs/final cook	160				
grits/upright cooler	39				
pimiento cheese/upright cooler	40				
cole slaw/upright cooler	39				
hamburger/domestic cooler	38				
potatoes/cooling (since 8:30AM, @9:30AM)	83				
potatoes/cooling (since 8:30AM, @10:30AM)	62				
pork/cooling (since 9:30AM, @10:30AM)	85				
pork/cooling (since 9:30AM, @11:15AM)	59				
tomatoes/sandwich cooler	39				
mushrooms/sandwich cooler	40				
lettuce/sandwich cooler	39				

Person in Charge (Print & Sign): Chris
 Regulatory Authority (Print & Sign): Andrew

Chris Sostaita
Andrew Lee

REHS ID: 2544 - Lee, Andrew Verification Dates: Priority: Priority Foundation: Core:
 REHS Contact Phone Number: Authorize final report to be received via Email: *AL*



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, 12/2023

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: OLD RICHMOND GRILL

Establishment ID: 3034010299

Date: 04/26/2024 **Time In:** 9:15 AM **Time Out:** 11:25 AM

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.

- 8 2-301.14 When to Wash (P) PIC went from spraying dishes to handling pans of food and stirring food. Employee on grill went from cracking raw eggs with gloves on and went to handling to-go tray without discarding gloves and washing hands. Employees must wash hands when switching from handling raw animal foods to ready-to-eat foods or single-service articles, and when switching from warewashing to food preparation. CDI - Employees educated and they washed hands. 0 pts.
- 15 3-304.15(A) Discard gloves after a task is complete or any time they are damaged or soiled. P Employee cracked raw eggs with gloves on hands, and then went to handling to-go tray with same pair of gloves. Employees must discard gloves and wash hands when switching from handling raw animal foods to handling single-use or single-service articles/ready-to-eat foods. CDI - Employee educated and he discarded gloves and washed hands. REPEAT
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Cuber blade had visible meat residue in between teeth of cuber. Utensils and food-contact surfaces of equipment shall be cleaned to sight and touch. CDI - Cuber blade taken to sink to be re-washed. 0 pts.
- 47 4-205.10 Food Equipment, Certification and Classification (C) Domestic refrigerators and domestic chest freezers are being used in establishment. Equipment must be NSF approved for commercial use. REPEAT // 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repaint or reseal damaged shelves in dry storage area. REPEAT
- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning necessary on shelves, sides of cooking equipment and in coolers throughout. Clean these areas more frequently. REPEAT
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Floor tile damage in front of grill. Repair/replace damaged tiles. REPEAT // 6-501.12 Cleaning, Frequency and Restrictions (C) Clean moldy buildup behind 3-compartment sink on wall. General wall cleaning in dry storage and areas in back also. REPEAT
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) Employee water bottle on prep table at start of inspection. Store employee personal items separately. 0 pts.