

Food Establishment Inspection Report

Score: 94

Establishment Name: MERIDIAN RESTAURANT

Establishment ID: 3034014079

Location Address: 411 S MARSHALL STREET, SUITE 101

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: GROHMAN INC.

Telephone: (336) 722-8889

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 12/01/2022 Status Code: A

Time In: 1:30 PM Time Out: 3:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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"/> IN <input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	X
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	X	0 X X
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	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"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0 X X
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"/> IN <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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	X X
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> 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"/> 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"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	X
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"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/>	0
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	X	0.5	0 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"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X X
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	X	0.5	0 X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 12/01/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: meridianrestaurant@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
hot water	3 comp sink	132						
quat sanitizer	3 comp sink	300						
hot water	dish machine	120						
chlorine sanitizer	dish machine	0						
veal stock	walk in cooler	46						
veal stock	walk in cooler	43						
veal stock	walk in cooler	41						
tomato soup	reheat for hot holding	199						
french onion soup	reheat for hot holding	210						
roasted tomatoes	grill unit	35						
potatoes	grill unit	38						
spinach dip	back make unit	39						
steamed brussel sprouts	saute cooler	41						
risotto	saute cooler	41						
lamb	saute cooler	39						
hardboiled egg	dessert area cooler	38						
lamb	walk in cooler	41						
grits	walk in cooler	41						
pureed rutabaga	walk in cooler	41						
escarole	walk in cooler	41						

First
Person in Charge (Print & Sign): Andy

Last
Neely

First
Regulatory Authority (Print & Sign): Lauren

Last
Pleasants

Andy

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 12/05/2022

REHS Contact Phone Number: (336) 703-3144

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____

• 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: MERIDIAN RESTAURANT

Establishment ID: 3034014079

Date: 12/01/2022 **Time In:** 1:30 PM **Time Out:** 3:30 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) Repeat. No person at establishment during inspection with a Certified Food Protection Manager certification. The person-in-charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 13 3-101.11 Safe, Unadulterated and Honestly Presented (P) - Repeat- One chunk of antelope in the drawer cooler had visible mold growth. Food shall be safe and unadulterated. CDI- Antelope piece was voluntarily discarded.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) - Chlorine sanitizer measured 0 ppm in the dish machine. A chlorine sanitizing solution shall measure 50-200 ppm. CDI- Quat sanitizer in the 3 compartment sink to be used until the dish machine is repaired. Verification required by 12/5 of repair of chlorine sanitizer dispensing.
- 20 3-501.14 Cooling (P) - One deep container of veal stock measured 45F and one container measured 43F, and was cooled from the previous night. TCS foods shall be cooled from 135F to 70F within 2 hours, and from 135-41F within a total of 6 hours. Use effective cooling methods. CDI- Education and containers vented.
- 33 3-501.15 Cooling Methods (Pf) - Two deep containers of veal stock did not reach 41F within the time and temperature cooling criteria specified under 3-501.14. Use effective methods such as stirring the food in a container in an ice water bath, using rapid cooling equipment, using shallow pans and thinner portions, and other effective methods. CDI- Education and containers vented.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) - One soiled dry wiping cloth was stored in a pan inside the grill make unit. Dry wiping cloths and chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Store wiping cloths in sanitizer, or maintain them dry and free of visible soil and debris.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - Containers holding utensils have food debris inside. Cleaned utensils shall be stored in a clean, dry location, where they are not exposed to splash, dust, and other contamination, and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Repeat- Shelves are beginning to rust in the majority of reach in coolers and the upright cooler. Walk in cooler door is rusted inside. The lid to the ice machine is cracked inside and the gasket is damaged. The insides of the steam wells are corroded. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Repeat. Additional cleaning needed in the following areas: interior of make units, including behind lids, shelving throughout establishment to remove debris, interior of ovens, interior and exterior of fryer, backsplash panel of stove top, containers storing miscellaneous ingredients/foods, the walls of the walk in cooler, the rolling cart, and exterior of rolling bins with food ingredients. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. - Dish area handwashing sink is slow to drain. Repair or replace two loose toilet seats in the women's restroom. Repair the drain stopper in the sanitizer vat of the 3 compartment sink. Maintain plumbing in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) - Repeat with improvement. Cleaning needed on the undersides of urinals and the toilet in the men's restroom. Maintain plumbing fixtures clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Replace stained ceiling tiles in the women's restroom. Repair wall damage in men's and women's restrooms. Recaulk the spray sink backsplash to the wall. Maintain physical facilities in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C)- Repeat. Floor cleaning needed around perimeter of kitchen, especially underneath equipment and sinks, and in floor drains. Wall cleaning needed under the dish machine, behind the clean dish shelving/prep area, and along the half wall under the hood. Maintain physical facilities clean.
- 6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) - Unused equipment and utensils need to be removed from the establishment, or covered once cleaned to avoid recontamination. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional and no longer used.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) - Personal items intermingled with spices and clean linens on the shelf to the right of the saute unit. Use designated areas for the storage of employee items.

