

Score: 645 + 0 = 645  
Final Score  
Date of Insp/Chg 9/24/07  
Status Code: A

Health Department Johnston  
Current Facility ID 04051010877  
Old Facility ID \_\_\_\_\_

**Inspection of Food Service Establishment**

Water Supply:  1 Community  2 Transient Non-Community  3 Non-Transient Non-Community  4 Non-Public Water Supply  
Wastewater System:  1 Community  2 On-Site Systems  3 On-Site Systems  4 Non-Public Water Supply  
Seating Capacity 100  
Water sample taken today?  YES  NO  
 Inspection  Name Change  
 Re-Inspection  Verification of Closure  
 Visit  Status Change

Name of Establishment: West End Grill Permittee: Keith Carter  
Location Address: 1527 W Market St Mailing Addr. \_\_\_\_\_  
City Smithfield State: NC Zip: \_\_\_\_\_  
Time of Inspection: \_\_\_\_\_

**FOOD SOURCES:** (.2608; .2612; .2615; .2622)

1. Food from approved sources, no spoilage, adulteration, contamination, shellfish properly tagged or labeled, identifiable from label..... 5

**FOOD PROTECTION:** (.2608; .2609; .2610; .2611; .2612; .2613; .2614; .2622; .2632)

- 2. Potentially hazardous food meets temperature and/or time requirements during storage, preparation, display, service & transportation..... 5
- 3. Food stored, thawed, prepared, cooked, handled, displayed, served, transported to prevent contamination, adulteration, spoilage..... Repeat 5
- 4. Food not re-served..... 5
- 5. Thermometers provided, accurate, available..... 3
- 6. Appropriate written notice of clean plates..... 1
- 7. Dry foods stored properly & labeled accordingly..... 2

**PERSONNEL:** (.2609(d); .2616)

- 8. Personnel with infections or communicable diseases restricted..... 5
- 9. Proper handwashing, good hygienic practices..... 5
- 10. Clean clothes, hair restraints..... 1

**EQUIPMENT; UTENSILS:** (.2601; .2608; .2612; .2613; .2617; .2618; .2619; .2620; .2621; .2622)

- 11. Food contact surfaces cleaned & sanitized; approved methods & sanitizers..... Repeat 5
- 12. Approved utensil-washing facilities of sufficient size, with accurate thermometers & test kits available & used..... 3
- 13. Food contact surfaces in good repair..... 3
- 14. Food service equipment and utensils approved..... 2
- 15. Air-drying, storage & handling of clean equipment & utensils..... 3
- 16. Single service articles properly stored & handled..... 3
- 17. Non-food contact surfaces clean & in good repair..... Repeat 2

**WATER SUPPLY:** (.2618; .2623)

- 18. Source in accordance with 15A NCAC 18A.1700; hot & cold water under pressure, meets temperature requirements..... 5
- 19. No cross-connections or other potential sources of contamination..... 5

**LAVATORY; TOILET FACILITIES:** (.2609(d); .2624; .2625)

- 20. Approved, accessible, in good repair..... Repeat 4
- 21. Toilet rooms with self-closing doors, fixtures & rooms clean, mixing faucet, soap, towels, dryer, signs, approved storage..... 2

**WASTE DISPOSAL:** (.2612; .2613; .2626)

- 22. Wastewater discharged into approved, properly operating wastewater treatment & disposal system; other by-products disposed of properly..... 5
- 23. Garbage cans, containerized systems properly maintained, cleaning facilities provided or contract maintained for cleaning..... 2

**ANIMALS; PEST CONTROL:** (.2633)

- 24. Pest presence; live animals..... 4
- 25. Doors self-closing where required; all windows screened..... 2
- 26. Pests breeding places or rodent harborages..... 1

**FLOORS, WALLS; CEILINGS:** (.2613; .2624(a); .2627; .2628)

- 27. Properly constructed..... 2
- 28. Clean, maintained in good repair..... Repeat 1

**LIGHTING; VENTILATION:** (.2630; .2631)

- 29. Meets illumination requirements; shielded..... 1
- 30. Clean, in good repair..... 1

**STORAGE SPACES; OTHER:** (.2620(e); .2632; .2633)

- 31. Toxic materials properly stored & labeled..... 5
- 32. Storage spaces clean, storage above floor..... Repeat 1
- 33. Not used for domestic purposes..... 1
- 34. Soiled work clothing, linen, cloths properly handled, stored; approved storage for mops, brooms, hoses & other items..... 1

TOTAL DEDUCTIONS 355

**Comments**

#1 Numerous food items such as steak beef, shrimp and milk spoiled and br out of date. All food served should be in date, wholesome and free of adulteration.

#2 Reach-in cooler with shrimp was frozen and not holding proper temperatures. All coolers should be in good repair and able to hold temperature.

#3 Numerous foods in coolers left uncovered. Sauces in bottles left uncovered; raw meats and eggs stored above cheese and other ready to eat foods. Foods must be store protected; raw meat should be below cooked or ready to eat foods; freezer depositing ice on foods and packages.

This is a risk for contamination foods unwrapped or uncovered in freezer.

#7 Flour left out on top of prep surface with hole in the bag. Dry foods must be stored protected.

#11 Numerous dishes/utensil left not cleaned and

Inspection by: A. A. A. E. S. EHS I.D.# 1925 Report Received by: [Signature]  
Comment Sheet Attached  Yes  No

Purpose: General Statute 130A-248 requires the Commission for Health Services to adopt rules governing the sanitation of facilities where food or drink is provided or served for pay. 15A NCAC 18A .2604 specified the contents of an inspection form to record the results of inspections made of such facilities. This form is developed to be used in making inspections of restaurants, food stands, drink stands, delicatessens, school lunchrooms, educational food services, commissaries, meat markets, and other similar establishments. Preparation: Local environmental health specialists shall complete the form every time an inspection is conducted. Prepare an original and two copies for: 1. Original to be left with the responsible person. 2. Copy for the local health department. 3. Copy for the Environmental Health Services Section. Disposition: This form may be destroyed in accordance with Standard 8-B.6. Inspection Records, of the Records Disposition Schedule, published by the N.C. Division of Archives and History. Additional forms may be ordered from: Division of Environmental Health, 1632 Mail Service Center, Raleigh, NC 27699-1632 (Courier 52-01-00)

N.C. DEPARTMENT OF ENVIRONMENT AND NATURAL RESOURCES  
DIVISION OF ENVIRONMENTAL HEALTH

Comment Addendum

COUNTY: Johnston  
NAME: West End Bar ID: 04051010877  
STREET: 1027 W Market St  
CITY: Smithfield DATE: 9/24/07  
STATE: NC ZIP CODE: 27577 TIME: \_\_\_\_\_

COMMENTS

Sanitized; Dishes were just left after operation and not cleaned/sanitized. Prep surfaces/cutting boards not cleaned/sanitized; Food contact equipment not cleaned/sanitized. No sanitizer available; Bar glasses not being cleaned/sanitized; All food contact surfaces/equipment must be cleaned/sanitized after each use.

Sanitizer should be made up and available.

#10 Cutting boards should be re-surfaced; All food contact surfaces should be smooth and easily cleanable.

#15 Clean utensils stored in dirty bins; All clean utensils should be stored in a clean location. Do not store any utensils or tea containers on the floor.

#17 Major equipment cleaning needed in every area.

#20 Handsink in the kitchen in bad repair; leaking pipe in the wall. Leaking out on the floor. No storage allowed in sink

#24 Drain flies all over 3-compartment sink area. Do not have dirty utensils and water in the sink; Do not have dirty dishes/utensils anywhere to attract pest or flies.

Signature of Environmental Health Specialist

Signature of Recipient

Instructions:

Purpose: This form is developed to be used for making explanatory comments about violations observed during inspections and/or notices of permit actions during inspections of restaurants, foodstands, commissaries, hotels, bed and breakfast homes and inns, summer camps, meat markets, institutions, residential care facilities, public swimming pools, tattoo establishments and other establishments inspected by Environmental Health Specialists under rules adopted by the Commission for Health Services. Preparation: local Environmental Health Specialists shall complete form DENR 4008 when necessary during inspections and or notices of permit actions. The original and two copies will be distributed with the form about which they provide comments. Disposition: This form may be destroyed in accordance with Standard &, Inspection Records of the Records Disposition Schedule published in the N.C. Division of Archives and History.

Additional Forms may be ordered from: Division Of Environmental Health 1630 Mail Service Center, Raleigh, NC 27699-1630 (Courier 52-01-00)

Environmental Health Services Section (Review 10/06)

DENR 4008 - Revised 10/04

Environmental Health Services Section (Review 10/07)

N.C. DEPARTMENT OF ENVIRONMENT AND NATURAL RESOURCES  
DIVISION OF ENVIRONMENTAL HEALTH

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NAME: West End Bar ID: 04051010877  
STREET: 1527 W Market St  
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STATE: NC ZIP CODE: 27577 TIME: \_\_\_\_\_

COMMENTS

- #128 Lots of floor cleaning needed everywhere.
  - #129 Replace all burned out lights / fix base light shields.
  - #130 Clean ceiling vents
  - #131 Toxic chemicals on drainboard; handwashing lavatory; and stored close to utensils / equipment
  - #132 All storage must be above the floor on approved storage.
  - #134 Dirty cloths stored on surfaces and in hand sinks. Cloths must be stored properly.
- General Comments

- #110 Wear hair restraints in kitchen when preparing food.
- #23 Do not use trash containers without trash bags in place should be covered

AAA P.S.  
Signature of Environmental Health Specialist

X [Signature]  
Signature of Recipient

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