

# Food Establishment Inspection Report

Score: 94

Establishment Name: CAGNEY'S RESTAURANT & PIZZERIA

Establishment ID: 3034011839

Location Address: 801 S MAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: CAGNEY'S OF KERNERSVILLE, INC.

Telephone: (336) 992-2129

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 04/23/2024 Status Code: A

Time In: 9:00 AM Time Out: 1:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

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
<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"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	<input checked="" type="checkbox"/> X	
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"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/> X	
<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 <input checked="" type="checkbox"/> OUT				
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	1	<input checked="" type="checkbox"/> X	
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	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	<input checked="" type="checkbox"/> X	
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 <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/> 0	X	X
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
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	
<b>Chemical .2653, .2657</b>					
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 <input checked="" type="checkbox"/> 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 <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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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	
<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 <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 <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
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"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	<input checked="" type="checkbox"/> 0	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 <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	<input checked="" type="checkbox"/> 0	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	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		<input checked="" type="checkbox"/> 0.5	0	X	
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	X	
<b>Physical Facilities .2654, .2655, .2656</b>					
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 <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/> X	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> X	
<b>TOTAL DEDUCTIONS:</b>					<b>6</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CAGNEY'S RESTAURANT & PIZZERIA  
 Location Address: 801 S MAIN STREET  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: CAGNEY'S OF KERNERSVILLE, INC.  
 Telephone: (336) 992-2129

Establishment ID: 3034011839  
 Inspection  Re-Inspection Date: 04/23/2024  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1: llgeorge1969@gmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
sweet potato(cooked)/dessert cooler	37	quat sanitizer/3 compartment sink	300		
cut fruit/dessert cooler	38	hot water/dish machine	170		
cooked pasta/WIC	39				
raw beef/WIC	40				
spinach lasagna/pizza prep	38				
corned beef /pizza prep (cooling 10 min from ambient)	73				
corned beef/discarded after breakfast	0				
potato/cold drawer(cooling from prep 30 minutes)	53				
potato/cooling 2 hours	44				
tomato/left prep	40				
greens/steam table	146				
sausage/steam table	140				
raw shrimp/seafood cooler	37				
eggs/cook temp	187				
sausage/cook temp	190				
tzatziki sauce(prepped 1 hour prior)/left prep	45				
raw beef/cold drawer	41				
ranch dressing/keg cooler	39				
chocolate milk/front glass cooler	40				
hot water/3 compartment sink	134				

Person in Charge (Print & Sign): *First* Marilda  
*Last*  
 Regulatory Authority (Print & Sign): *First* Amanda  
*Last*

*Last* Llanaj  
*Last* Stevens

*Handwritten Signature*

*Handwritten Signature*

REHS ID: 2543 - Stevens, Amanda Verification Dates: Priority: \_\_\_\_\_ Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3129 Authorize final report to be received via Email: \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** CAGNEY'S RESTAURANT & PIZZERIA

**Establishment ID:** 3034011839

**Date:** 04/23/2024 **Time In:** 9:00 AM **Time Out:** 1:00 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Raimonta Zoto	23335417	Food Service		02/06/2028

## 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) One food employee observed entering kitchen from back door with gloves on and attempting to go straight to prep area and prepare food. Food employees must wash hands after engaging in activities that contaminate the hands. CDI. Employee halted by EHS. Employee removed gloves then washed hands before putting on fresh gloves and returning to work. 0 points. All other hand washing compliant this inspection. Cook line hand washing exemplary.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance-PF Stainless steel scrubber stored in hand sink in dish machine area. Maintain access to handsinks. Handsinks may only be used for handwashing. CDI. Sink cleaned out by PIC. 0 points.
- 13 3-202.15 Package Integrity (Pf) One badly dented can of pears observed on can rack. Food packaging has be in good condition, intact and protect the food inside. CDI. Can relocated to office to be returned. 0 points.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation-P- Raw steak stored in pizza prep unit above cooked spinach lasagna. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI. Raw steak moved to lower shelf. 0 points. All other stacking order compliant.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Salami in pizza prep cooler 53F for unknown reasons. Maintain TCS foods in cold holding at 41F or less. CDI. Foods voluntarily discarded. Repeat violation. Half credit taken for better management of food temperatures this inspection.
- 39 3-307.11 Miscellaneous Sources of Contamination (C) Ketchup bottle, mustard bottle and food pan all stored in large container of lettuce in left prep unit. FOOD shall be protected from contamination. CDI. Lettuce discarded and replaced with fresh batch.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) A few pans on clean dish rack stacked wet. Air dry equipment and utensils after cleaning and sanitizing. Repeat violation(some improvement)
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat violation. Panels in walk in cooler are bowing and showing signs of deterioration. Rusted shelving and shelf brackets in refrigeration throughout facility. One rolling cart badly cracked on top. Drive thru cooler has air temperature of 42F (only glasses and bread in cooler). Nozzle missing from sprayer at scrap sink. Rusted and damaged casters on equipment throughout kitchen. Replace frayed electrical cord behind flat top grill. Equipment shall be in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Repeat violation. Additional cleaning needed on metal flashing behind grill line and under hoods, including hood vents to remove greases and food splash. Cleaning needed under equipment and shelving as well as on gaskets of equipment all along cook line. Non-food contact surfaces and utensils shall be clean to sight and touch.
- 54 5-502.11 Frequency - Removal (C) Garbage dumpster overflowing/full. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. CDI. Garbage service emptied dumpster during inspection. 0 points.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repeat violation. Repair/replace broken floor drain along front cook line. Repair broken floor and baseboard tiles throughout kitchen as needed. RegROUT floors throughout kitchen where grout is low. Identify reason for rags stuffed into ceiling vent above pizza prep and repair so that rags are not needed. Caulk joint where splash guard meets counter in back prep area near hand sink. Physical facilities shall be in good repair.
- 56 6-303.11 Intensity - Lighting (C) Several lights burned out in back prep area of kitchen(40-43 footcandles) as well as cook line above pizza oven(39 footcandles) Lighting shall be at least 50 foot-candles in food prep areas. 0 points. PIC aware of issues with lighting. Repair personnel arrived to repair during inspection.

## Additional Comments

PIC states that many items in cold holding unit are prepared day of service, such as tzatziki sauce and potato. Such items reflected a

cooling from ambient temperature and not a violation of cold holding. Date marking compliant.

Sign on drive thru cooler telling employees not to use until repaired. Do not store TCS foods inside cooler until it is maintaining food temperatures of 41F or less.