

# Food Establishment Inspection Report

Score: 87.5

Establishment Name: JIMMY THE GREEK

Establishment ID: 3034011813

Location Address: 2806 UNIVERSITY PARKWAY

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 11 / 2017 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 08 : 45  am  pm Time Out: 12 : 45  am  pm

Permittee: JIMMY THE GREEK'S, INC.

Total Time: 4 hrs 0 minutes

Telephone: (336) 722-0400

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 3

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.        |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| IN   | OUT                                 | N/A                                 | NO                                  | Compliance Status  | OUT                                 | CDI                                 | R | VR                                  |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2                                   | 0                                   |   |                                     |
| <b>Employee Health</b> .2652   |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                | 3                                   | 13                                  | 0 |                                     |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   | 3                                   | 13                                  | 0 |                                     |
| <b>Good Hygienic Practices</b> .2652, .2653  |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 4  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   | <input checked="" type="checkbox"/> | 1                                   | 0 | <input checked="" type="checkbox"/> |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  | 1                                   | 03                                  | 0 |                                     |
| <b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656                          |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  | 4                                   | 2                                   | 0 |                                     |
| 7  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed    | 3                                   | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | 2                                   | 1                                   | 0 |                                     |
| <b>Approved Source</b> .2653, .2655  |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   | 2                                   | 1                                   | 0 |                                     |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  | 2                                   | 1                                   | 0 |                                     |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   | 2                                   | 1                                   | 0 |                                     |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            | 2                                   | 1                                   | 0 |                                     |
| <b>Protection from Contamination</b> .2653, .2654  |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   | 3                                   | 13                                  | 0 |                                     |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   | <input checked="" type="checkbox"/> | 13                                  | 0 | <input checked="" type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | 2                                   | 1                                   | 0 |                                     |
| <b>Potentially Hazardous Food Time/Temperature</b> .2653                                     |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   | 3                                   | 13                                  | 0 |                                     |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  | 3                                   | 13                                  | 0 |                                     |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   | 3                                   | 13                                  | 0 |                                     |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  | 3                                   | 13                                  | 0 |                                     |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   | 3                                   | 13                                  | 0 |                                     |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  | 3                                   | 13                                  | 0 |                                     |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  | 2                                   | 1                                   | 0 |                                     |
| <b>Consumer Advisory</b> .2653   |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 23   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Consumer advisory provided for raw or undercooked foods                                      | 1                                   | 03                                  | 0 |                                     |
| <b>Highly Susceptible Populations</b> .2653  |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | 3                                   | 13                                  | 0 |                                     |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   | 1                                   | 03                                  | 0 |                                     |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  | 2                                   | 1                                   | 0 |                                     |
| <b>Conformance with Approved Procedures</b> .2653, .2654, .2658                              |                                     |                                     |                                     |  |                                     |                                     |   |                                     |
| 27   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing 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. |                                     |                                     |                                     |   |                                     |                                     |   |                                     |
| IN   | OUT                                 | N/A                                 | NO                                  | Compliance Status   | OUT                                 | CDI                                 | R | VR                                  |
| <b>Safe Food and Water</b> .2653, .2655, .2658   |                                     |                                     |                                     |   |                                     |                                     |   |                                     |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  | 1                                   | 03                                  | 0 |                                     |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  | 2                                   | 1                                   | 0 |                                     |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  | 1                                   | 03                                  | 0 |                                     |
| <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |                                     |                                     |   |                                     |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 | 1                                   | 03                                  | 0 |                                     |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  | 1                                   | 03                                  | 0 |                                     |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   | 1                                   | 03                                  | 0 |                                     |
| 34   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Thermometers provided & accurate  | 1                                   | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |                                     |                                     |   |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2                                   | 1                                   | 0 |                                     |
| <b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657  |                                     |                                     |                                     |   |                                     |                                     |   |                                     |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  | 2                                   | 1                                   | 0 |                                     |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | 2                                   | 1                                   | 0 |                                     |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  | 1                                   | 03                                  | 0 |                                     |
| 39   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored   | <input checked="" type="checkbox"/> | 03                                  | 0 | <input checked="" type="checkbox"/> |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   | 1                                   | 03                                  | 0 |                                     |
| <b>Proper Use of Utensils</b> .2653, .2654   |                                     |                                     |                                     |   |                                     |                                     |   |                                     |
| 41   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | In-use utensils: properly stored  | <input checked="" type="checkbox"/> | 03                                  | 0 | <input checked="" type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | 1                                   | 03                                  | 0 |                                     |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  | 1                                   | 03                                  | 0 |                                     |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  | 1                                   | 03                                  | 0 |                                     |
| <b>Utensils and Equipment</b> .2653, .2654, .2663  |                                     |                                     |                                     |   |                                     |                                     |   |                                     |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2                                   | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | 1                                   | 03                                  | 0 |                                     |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   | <input checked="" type="checkbox"/> | 03                                  | 0 | <input checked="" type="checkbox"/> |
| <b>Physical Facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |                                     |                                     |   |                                     |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   | 2                                   | 1                                   | 0 |                                     |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   | 2                                   | 1                                   | 0 |                                     |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  | 2                                   | 1                                   | 0 |                                     |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   | 1                                   | 03                                  | 0 |                                     |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   | 1                                   | 03                                  | 0 |                                     |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   | <input checked="" type="checkbox"/> | 03                                  | 0 | <input checked="" type="checkbox"/> |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  | 1                                   | <input checked="" type="checkbox"/> | 0 | <input checked="" type="checkbox"/> |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   | 12.5                                |                                     |   |                                     |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: JIMMY THE GREEK  
 Location Address: 2806 UNIVERSITY PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27105  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: JIMMY THE GREEK'S, INC.  
 Telephone: (336) 722-0400

Establishment ID: 3034011813  
 Inspection  Re-Inspection Date: 09/11/2017  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

| Item         | Location             | Temp | Item        | Location       | Temp | Item         | Location           | Temp |
|--------------|----------------------|------|-------------|----------------|------|--------------|--------------------|------|
| servsafe     | Gonzalez J Guadalupe | 0    | sausage     | cold drawer    | 40   | potato salad | walk in cooler     | 39   |
| cheese       | prep unit            | 41   | gyro meat   | cold drawer    | 41   | rice         | walk in cooler     | 40   |
| slaw         | prep unit            | 40   | chlorine    | dish machine   | 100  | hot water    | 3 compartment sink | 141  |
| tomato       | prep unit            | 40   | ham         | cook temp      | 198  | hot water    | hand sink          | 129  |
| french toast | inside prep          | 39   | hash browns | cook temp      | 189  |              |                    |      |
| green beans  | steam table          | 167  | creamer     | front cooler   | 36   |              |                    |      |
| gravy        | steam table          | 172  | fish        | fish cooler    | 38   |              |                    |      |
| chili        | steam table          | 169  | cheese      | walk in cooler | 40   |              |                    |      |

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Repeat violation. Employee drink cup stored on front prep table next to bin of clean utensils. Employee gatorade stored in front cooler among reataurant items. Employee drinks shall be stored away from where they can contaminate food, food contact surfaces or clean utensils. They shall be kept in a container with lid and straw to prevent contamination from hands. CDI. Drinks relocated during inspection.
- 7 3-301.11 Preventing Contamination from Hands - P,PF Waitress observed handling toast with bare hands then attempting to serve. Ready to eat foods shall be handled with gloves or deli paper to provide an effective barrier against contamination. CDI. Toast discarded.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Repeat violation. Several pans pulled from clean dish rack required additional cleaning. Food contact surfaces shall be clean to sight and touch. Two chlorine sanitizer spray bottles tested below 50 PPM. Chlorine sanitizer shall be maintained between 50 and 200 ppm. CDI. Pans sent to be washed during inspection. Sanitizer mixed to 100 PPM.

Lock Text

Person in Charge (Print & Sign): JP *First* Sostaita *Last*

Regulatory Authority (Print & Sign): Amanda *First* Taylor *Last*



REHS ID: 2543 - Taylor, Amanda

Verification Required Date: 09 / 20 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3136



✓  
 Spell

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Establishment ID: 3034011813

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- 34 4-302.12 Food Temperature Measuring Devices - PF No thin stemmed thermometer available at facility. A small diameter probe food temperature measuring device shall be available for checking cook temps and holding temps of food. Verification of compliance required within 10 days. Contact Amanda Taylor at 336-703-3136 or taylorar@forsyth.cc when thermometer is present.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat violation. Several wet wiping cloths found on prep surfaces and drainboards throughout facility. Once wiping cloths become wet, they shall be stored in a sanitizer solution of appropriate strength.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Prep knives stored in crevices between worktop cooler and prep unit. Store utensils in a clean utensils. Do not store knives in crevices between equipment.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation. Replace torn gaskets on front cook line freezer and front prep unit door. Identify cause of ice buildup in walk in freezer and repair. Continue to resurface/repair racks in walk in cooler so rust is not exposed. Replace broken panel on front of ice maker. Replace/resurface damaged racks in front cooler. Repair panel on front cooler so it is flush with the cooler.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat violation. Clean insides, outsides, legs and casters of all stainless steel cook line and refrigeration units. Clean hoods and hood vents. Clean shelving throughout facility.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat violation. Repair broken floor tiles throughout facility. Repair wall damage, including damage around door frames throughout facility. Replace missing ceiling tiles throughout facility. Repair peeling ceiling tiles in mens room. Reattach baseboards in restrooms where they are separating from wall. Recaulk toilets to floors in restrooms. Repair damage to ladies room restroom divider. Seal wood on wall behind paper towel holder in restroom so that it is non absorbent.  
6-501.12 Cleaning, Frequency and Restrictions - C Extensive cleaning of floors, walls and ceilings needed throughout facility, especially under shelving and equipment and floors of walk in refrigeration units.
- 54 6-202.11 Light Bulbs, Protective Shielding - C Repeat violation. Replace missing light shields throughout kitchen or replace with shatterproof bulbs. Lighting shall be protected so that if broken, it will not contaminate food prep areas.



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