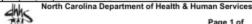
Food Establishment Inspection Report Score: 90.5 Establishment Name: CAGNEY'S KITCHEN Establishment ID: 3034012416 Location Address: 2291 OLD SALISBURY RD Date: 11/19/2020 City: WINSTON SALEM Status Code: A State: NC County: 34 Forsyth Time In: 10:15 AM Time Out: 1:50 PM Zip: 27127 Total Time: 3 hrs 35 min Permittee: GEJT INC. Category #: IV Telephone: (336) 650-1612 FDA Establishment Type: Full-Service Restaurant Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 8 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 2 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties عاد اعاق 28 | | | | | | | Pasteurized eggs used where required Employee Health .2652 200 o o 29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗀 3190 - -Variance obtained for specialized processing 30 | | | | | | | 190-X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🗆 🖾 equipment for temperature control 4 🗆 🛛 Proper eating, tasting, drinking, or tobacco use 32 0 0 0 0 X Plant food properly cooked for hot holding 5 🛛 Ιп No discharge from eyes, nose or mouth 33 🗆 🛛 🗀 🗀 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🗆 🛭 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🔲 🛛 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils 41 🛛 🗀 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17 🗆 □ □ □ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used □ □ □ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & □ □ Proper hot holding temperatures 46 🛛 🗆 20 🗆 □ □ Proper cold holding temperatures |47| □ | 🕅 Non-food contact surfaces clean 21 □ Proper date marking & disposition Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 49 X 🗆 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 🖾 🗀 🗀 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; 26 Toxic substances properly identified stored, & used 54 🛛 🗀 



27 🗆 🗆 🖾

Conformance with Approved Procedures

2653 2654 2658

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Total Deductions: |9.5 · Food Protection Program

designated areas used

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CAGNEY'S KITCHEN	Establishment ID: 3034012416						
Location Address: 2291 OLD SALISBURY RD	▼Inspection □ Re-Inspection Date: 11/19/2020						
City: WINSTON SALEM State: NC	Comment Addendum Attached? X Status Code: A						
County: 34 Forsyth Zip: 27127	Water sample taken? Yes X No Category #: IV						
Wastewater System:   Municipal/Community   On-Site System  Water Supply:   Municipal/Community   On-Site System	Email 1: lekajervin@gmail.com						
Permittee: GEJT INC.	Email 2:						
Telephone: (336) 650-1612	Email 3:						

Temperature Observations  Effective January 1, 2019 Cold Holding is now 41 degrees or less									
10-12-21	Luan Cela	0	potato soup	steam unit	105	cooked carrots	hot cabinet	116	
lasagna at 10:43	at 11:23 54F/at 11:46	51	pintos	steam unit	108	mac and cheese	hot cabinet	114	
burger	final cook	173	meat sauce	steam unit	122	rice mixture	pizza unit	47	
burger	final cook	167	veg soup	steam unit	116	green beans	hot cabinet	115	
chicken&dumpling	s walk in-yesterday	53	french onion soup	steam unit	116	foods	make unit 38-41	41	
final rinse	dish machine	165	oatmeal	steam unit	113	foods	other make unit 38-41	41	
chlorine	3 comp	50	broc cass	hot cabinet	127				
green bean at 10::	<sup>21</sup> at 11:18	51	stuffed peppers	hot cabinet	116				

Person in Charge (Print & Sign): Luan

First
Cela

First
Last

Cela

First
Last

Sykes

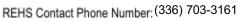
Regulatory Authority (Print & Sign): Nora

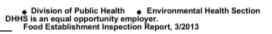
Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date:







## Comment Addendum to Food Establishment Inspection Report

Establishment Name: CAGNEY'S KITCHEN Establishment ID: 3034012416

## 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- Drink cup with no lid on shelf above prep table. Employees shall eat and drink in designated areas and store items so that contamination may not occur.
- 3-304.15 (A) Gloves, Use Limitation P- REPEAT-Employee handling soiled items began to put away clean dishes with same gloves. Gloves shall be used for one task only and discarded when soiled or when interruptions occur in the operation. CDI-Education and gloves removed/hands washed.
- 3-403.11 Reheating for Hot Holding P- REPEAT-Potato soup on steam unit reheated to 153F then placed into unit, meat sauce also did not reach 165F before placing back into steam unit. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. Complete reheating to 165F of food items before placing into hot holding equipment. CDI-Placed onto stove to reheat quickly. Both reached 165F within the 2 hour time. Use only approved heating equipment to heat foods.
- 18 3-501.14 Cooling P- Lasagna did not meet cooling parameters. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. CDI-Changed methods and it began to cool more quickly.
- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- Multiple items in hot holding equipment was not above 135F, including, but not limited to: potato soup, French onion soup, oatmeal, vegetable soup, pintos, meat sauce (all in steam unit); green beans, broccoli casserole, stuffed peppers, carrots, green peas, marinara sauce, mac and cheese, rice (in hot cabinet). Maintain hot foods at 135F or greater in all parts of the food. CDI-Depending on time out of temperature, and quality based on management discretion some foods discarded. A few items reheated quickly to above 165F. \*\*If staff is attempting to use the hot holding cabinet and steam unit to reheat foods, this must be discontinued. This equipment is not designed to heat foods, only to hold them hot. Use the stove, the microwave, and the oven for reheating; and take temperatures of food items before placing into holding units.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- Chicken and dumplings in walk in at 53F from previous day (potentially a cooling issue). Rice/beef mixture at 47F in pizza unit. Maintain potentially hazardous foods at 4F or less at all parts of the food. CDI-Discarded by PIC.
- 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking PF//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition P- A few items incorrectly marked 11/20, which is tomorrow, but should have been marked for previous day. (chicken and dumplings, two pans of potatoes, hot dogs, and others). Some items with no date mark: clam chowder, chili. Some items exceeded datemarking parameter: corn dogs 10/31, bologna 10/18 (pulled from freezer on some day), ham 11/7, roast beef 11/10, bags of roast beef and corned beef 11/11, rice 11/12, two containers of meat sauce 11/12. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-Some items relabeled-hot dogs, potatoes. Items unlabeled and exceeding parameters were discarded by management.
- 7-102.11 Common Name-Working Containers PF//7-201.11 Separation-Storage P- Stainless cleaner (mineral spirits in unlabeled bottle on bottom shelf of prep table with foods. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-Labeled and moved to chemical storage.
- 31 3-501.15 Cooling Methods PF- Lasagna in portions wrapped and stacked. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI-Laid flat on pan and placed in freezer.
- 33 3-501.13 Thawing C- Bus tub of beef, bus tub of pork ribs sitting out at room temperature. Tube of ground beef in container of water on prep table. Thawing shall occur under refrigeration, during cooking, or submerged in running water of 70F or less with sufficient velocity to flush loose particles.
- 6-202.15 Outer Openings, Protected C- REPEAT-Door to shed is not self closing. A self-closure has been added, but needs to be adjusted. Outer openings of a food establishment shall be protected against the entry of insects and rodents by solid, self closing, tight fitting doors. Repair to be self closing.//6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest C- Establishment has fly paper containing many flies by back hand sink/potato storage. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Remove. These are not recommended for food service establishments.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C- Bus tubs of thawing meat on floor, one under hand sink. Food shall be stored where it is not exposed to contamination and at least 6 inches off of floor.
- 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT- Replace torn gaskets. Ice build up around fan box in walk in freezer. Cracked drain covers in dish washing area. Caulk back hand sink to wall. Metal transfer cart is breaking. Drawers under grill are in need of some repair. Wooden blocks are holding up grills under hood. New flat top grills installed without health department approval and inspection. Walk in freezer floor panel is lifted. Rusting shelf at clean dish storage area.
  \*\*Send spec sheets for new flat top grills to sykesna@forsyth.cc as soon as possible\*\*
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- Clean inside and outside left make unit.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C- Two missing floor tiles in walk in cooler, replace missing ceiling tile at water heater, some wall damage/small holes at server station at coffee machines and at dish machine, chipping floor tiles and low grout around floor sink under dish machine.