

Food Establishment Inspection Report

Score: 92.5

Establishment Name: JIMMY THE GREEK

Establishment ID: 3034011813

Location Address: 2806 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: JIMMY THE GREEK'S, INC.

Telephone: (336) 722-0400

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/11/2022 Status Code: A

Time In: 9:20 AM Time Out: 12:25 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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
Supervision .2652					
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	
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	X
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	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
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
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	1.5	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"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <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	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
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	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	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	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	X
34	<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"/> IN <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
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"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	X	0
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/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"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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	X	0.5	0
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0	X
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656					
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"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	X
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	X	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					7.5



Comment Addendum to Food Establishment Inspection Report

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 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: 05/11/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: Thegreek2003@yahoo.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
ServSafe	Guadalupe Gonzales 1/29/25	0	catfish	final cook	208			
hot water	3 comp sink	161	veggies	final cook	176			
chlorine sanitizer	3 comp sink	50	omelet	final cook	148			
hot water	dish machine	138	salmon patty	final cook	191			
chlorine sanitizer	dish machine	100	corned beef hash	final cook	163			
chlorine sanitizer	wiping cloth bucket	200	beef	drawers	41			
chlorine sanitizer	spray bottle	200	turkey	drawers	38			
apples	walk in cooler	54	bologna	drawers	39			
diced tomatoes	WIC	52	slaw	make unit	40			
cole slaw	WIC	54	tomatoes	make unit	40			
rice	WIC	55	lettuce	make unit	41			
ham	WIC	53	potatoes	reach in	40			
lettuce	WIC	54	hotdogs	1 door	37			
meat sauce	WIC	55	half and half	server cooler	41			
peas	WIC	46	shrimp	seafood cooler	38			
ambient air	WIC	42						
ambient air	turned down in WIC	39						
meatballs	hot holding	167						
meat sauce	hot holding	159						
grits	hot holding	159						

Person in Charge (Print & Sign): Steven *First* Last *Last*
 Hondos
 Regulatory Authority (Print & Sign): Lauren *First* Last *Last*
 Pleasants

Signature of Steven Hondos

Signature of Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 05/12/2022

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

Page 1 of ☒ Division of Public Health ☒ Environmental Health Section ☒ Food Protection Program
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021



Comment Addendum to Inspection Report

Establishment Name: JIMMY THE GREEK

Establishment ID: 3034011813

Date: 05/11/2022 **Time In:** 9:20 AM **Time Out:** 12:25 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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) - Establishment does not have updated employee health reporting agreement with the addition of nontyphoid Salmonella. Food employees are required to report to the person in charge information about their health and activities as they relate to foodborne illness, including the 5 symptoms and 6 foodborne illnesses. CDI- Copy of reporting agreement provided by REHS. 0 pts.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) - Establishment does not have written procedures for the clean-up of vomiting and diarrheal events. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomit or feces. CDI- Copy of written procedures provided by REHS. 0 pts.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) - Person in charge stated that make unit cutting board is cleaned everyday. Food-contact surfaces shall be cleaned at any time during the operation when contamination may have occurred; and if used with TCS food shall be cleaned throughout the day at least every 4 hours. Cutting board is not easily removed for cleaning entire surface front and back. PIC stated a new one is being ordered. Ensure the cutting board can be washed, rinsed, and sanitized per the Code. CDI- Education provided by REHS about frequency of cleaning of equipment food-contact surfaces. 0 pts.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - REPEAT- In walk in cooler: ham and boiled eggs 53F; chopped lettuce, cole slaw, and apples 54F; diced tomatoes 52F; rice, greens, and meat sauce 55F. Ambient air temperature measured 42F. TCS foods shall be maintained cold at 41F or below. CDI- All potentially hazardous foods voluntarily discarded by PIC, and thermostat was turned down to reach an ambient temperature of 39F. Repair company called to assess walk in cooler.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) - Walk in cooler was not maintaining foods at 41F or below, and storage capacity is not sufficient to maintain large quantities of TCS food. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3 of the Food Code. PIC contacted refrigeration company to repair cooler. VERIFICATION required on repair of walk in cooler within 24 hours. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when repair is complete.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - REPEAT- Lemons and raw meat in walk in cooler had water accumulated on the lids and were being dripped on during the inspection. Raw meats on rolling carts on the floor of the walk in cooler are less than 6 inches from the floor. Food shall be protected from contamination by storing in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - REPEAT- Torn gaskets on doors of make unit reach in cooler, walk in cooler, and upright freezer. Broken handle on left cooler drawer under grill. Shelves are rusted in the walk in cooler, seafood reach in cooler, inside small reach in cooler at cook line, above expo shelf, make unit reach in cooler, and in server area cooler. Caulk between wash and rinse vats of 3 compartment sink is hanging loose. Liner inside seafood cooler is rusting and has a hole on the right side. Floor rusted and threshold in poor repair at walk in freezer door. Condensation lines in walk in cooler and walk in freezer need to be rewrapped to be smooth. Inside of door to walk in cooler is severely rusted. Walk in cooler is not maintaining foods cold at 41F or below. Equipment shall be maintained in good repair.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) - REPEAT- Lime and food buildup accumulated inside of warewashing machine. Vats of 3 compartment sink soiled on undersides. A warewashing machine, compartments of sinks, basins, or other receptacles used for washing or rinsing equipment, utensils, raw foods; and drainboards shall be cleaned: before use, throughout the day at a frequency necessary to prevent the recontamination of equipment and utensils, and to ensure that the equipment performs its intended function; and if used, at least every 24 hours. Increase cleaning frequency.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - REPEAT- Deep cleaning needed on the following equipment, including but not limited to: ALL cooler shelf and cavities, dump sink spray nozzle, clean dish shelving, between hood equipment, gaskets of coolers, and on chemical shelf of rolling rack. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) – System Maintained in Good Repair (C) - Leaks present at vegetable prep sink, and faucets of 3 compartment sink. Leak at hot water faucet at can wash. Toilet seats loose in women's restroom. Maintain plumbing fixtures and the system in good repair. 0 pts.
- 52 5-402.13 Conveying Sewage (P) - Person in charge stated mop water is not disposed into can wash, and was not sure where employees were dumping mop water. Sewage shall be conveyed to the point of disposal through an approved sanitary sewage

system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law. CDI- Education provided to PIC and can wash will be cleaned so it can be regularly used.

- 53 6-501.18 Cleaning of Plumbing Fixtures (C) - REPEAT- All toilets in employee, women, and men's restrooms are soiled. Underside of urinal in men's restroom heavily soiled. Maintain plumbing fixtures clean.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C) - Lids of dumpsters are on a bent bar and no longer closeable. Receptacles for waste shall be maintained in good repair.
- 5-501.116 Cleaning Receptacles (C) - Grease receptacle heavily soiled. Maintain waste receptacles clean to avoid pest harborage and attraction. 0 pts.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - REPEAT- Replace missing ceiling tiles throughout establishment, and install them flush to the grid. RegROUT floors in server area, cook line, prep areas, dry storage, and employee restroom. Repair wall damage at the back door and between the handsink and walk in cooler. Repair bottoms of partitions in restrooms. Recaulk handsink to the wall in the women's restroom. Floor tiles needed under server expo area and in front of walk in cooler and freezer. Remove FRP panel outside at can wash and assess cleanliness and repair. Repair door to employee restroom door so it self-closes. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) - REPEAT- Floor and wall cleaning needed under warewashing machine and 3 compartment sink. Floor cleaning needed underneath hood equipment. Floor and wall cleaning needed in employee restroom.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) - Three employee phones above prep surfaces. Store personal items in designated areas or lockers to prevent contamination. 0 pts.