

Food Establishment Inspection Report

Score: 91.5

Establishment Name: CAGNEY'S KITCHEN

Establishment ID: 3034012416

Location Address: 2291 OLD SALISBURY RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 09 / 2018 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 11 : 20 am pm Time Out: 05 : 17 am pm

Permittee: GEJT INC.

Total Time: 5 hrs 57 minutes

Telephone: (336) 650-1612

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: 6

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
Supervision .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties		2	0		
Employee Health .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	
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use		2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth		1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed		4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible		2	1	0	
Approved Source .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	
Protection from Contamination .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized		3		0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures		3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding		3	13		
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures		3	13		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition		3		0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records		2	1	0	
Consumer Advisory .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods		1	03	0	
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered		3	13	0	
Chemical .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used		1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used		2		0	
Conformance with Approved Procedures .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
Safe Food and Water .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	
Food Temperature Control .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate		1	03	0	
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display		2	1		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness		1			
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored		1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables		1	03	0	
Proper Use of Utensils .2653, .2654									
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		1	03		
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled		1	03		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used		1	03		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		1	03	0	
Utensils and Equipment .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		0	
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		1	03		
Physical Facilities .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		2	1		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained		1	03		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean		1	03		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used		1	03		
Total Deductions:						8.5			



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 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: lekajervin@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Luan Cela	10-12-21 serv safe	00	potato salad	freezer-10 min later	80	country style	steam table	147
roasted potato	pizza cooler	36	chicken stock	freezer-cooling	94	rice	steam table	140
rice	hot hold cabinet	161	chicken stock	freezer-8 min later	91	greens	steam table	137
beef tips	hot hold cabinet	167	rice	cooler	41	burger	final cook	172
mash potato	hot hold cabinet	108	potatoes	warmer drawer	181	chicken	final cook	183
greens	freezer-cooling	90	diced ham	make unit	44	chlorine	wiping cloths-kitchen	100
greens	freezer-14 min later	78	chicken salad	make unit	40			
potato salad	freezer-cooling	88	mash potato	walk in	39			

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation-P-REPEAT-Raw bacon and country ham stored on top shelf of walk in; raw turkey burgers on speed rack in walk in; raw shell eggs on top shelf of walk; in all stored above ready to eat foods. Raw cubed pork stored above raw shrimp/seafood in walk in. Raw country ham in same pan as deli turkey and ham in cold holding drawer on cook line. Raw animal food shall be stored in order of final cook temperature, and not above or commingled with ready to eat foods, to avoid cross contamination. CDI-All food reorganized, deli meat discarded. //3-304.15 (A) Gloves, Use Limitation-P-REPEAT-Employee cracked raw eggs and then handled utensils and bread. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-Gloves removed, hands washed, bread
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P-Quat sanitizer dispensing out of tower of 3 compartment sink used for sanitizer bottles and for sanitizing utensils measuring at less than 200ppm. Manufacturers instructions state that it should measure between 200-400ppm. Repair by 1/12/2018 and contact Nora Sykes at 336-703-3161 or sykesna@forsyth.cc to verify concentration. Use Chlorine until repaired.
- 17 3-403.11 Reheating for Hot Holding - P-Mashed potatoes in hot holding cabinet measured 108F after being in there for approximately 2 hours. Manager stated these get reheated in the microwave and then placed in cabinet. All other foods in cabinet were 135F or above, indicating they did not get hot enough during the reheat process. Potentially hazardous food reheated in a microwave oven for hot holding shall be reheated so that all parts of the food reach at least 165F and the food is rotated, stirred, covered and allowed to stand covered for 2 minutes after reheating. Reheating shall be completed within 2 hours. Opts.

Lock Text

Person in Charge (Print & Sign): Luan *First* Cela *Last*
 Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

Luan Cela

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 01 / 12 / 2018

REHS Contact Phone Number: (336) 703 - 3161



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 18 3-501.14 Cooling - P -Baked potatoes were 187F upon arrival, then cooled at room temp to 112F. Time from 135F to 112F had not exceeded 2 hours, these were not going to measure 70F within the 2 hour parameter. Chicken broth cooling in freezer was cooling at a rate of .375 degrees F per minute in the container it was in. Cooling shall be accomplished from 135F to 70F within the first 2 hours, and then down to 45F (41F Jan 1, 2019) within the remaining 4 hours, entire cooling process not to exceed 6 hours. CDI-Potatoes reheated to above 165F quickly in oven, and placed in freezer on sheet pan to cool. Broth was placed in shallow pans and returned to freezer. Opts.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-The following items not marked with a date: 4 chubs of deli meat, 4 gallons of opened milk, cooked shrimp, corn dogs, cottage cheese, ricotta cheese. Potentially hazardous, ready to eat food must be labeled with a date of discard, not to exceed 7 days if held at 41F or less and 4 days if held at 42F-45F, with day one being day opened or day prepared. CDI-Foods dated or discarded.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-One container of shrimp dated 1/2/18 and one package of sliced ham dated 12/20/17. Foods shall not be held after 4 or 7 days, as stated above. CDI-Shrimp and ham discarded.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P-REPEAT- Chlorine sanitizer in wiping cloth bucket greater than 200 ppm. Chlorine sanitizer shall range from 50-200 ppm. CDI: Sanitizer discarded. //7-101.11 Identifying Information, Prominence-Original Containers - PF, 7-201.11 Separation-Storage - P -REPEAT- Three unlabeled bottles of chemicals hanging on splash guard by handsink. Chemicals shall be labeled and stored to prevent contamination of cleaned equipment. CDI: Bottles discarded.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- One bag of flour and one bag of seafood breader stored on floor in shed. Food shall be stored at least six inches off of the floor. CDI-bags moved to shelf. Opts.
- 38 2-402.11 Effectiveness-Hair Restraints - C//2-302.11 Maintenance-Fingernails - PF-REPEAT-Server observed in back of the kitchen pouring dressing from large container into smaller container with no hair net, and wearing nail polish. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils and linens; and unwrapped single-service and single-use articles. If nail polish is work, food employees must wear gloves.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C -Knife being stored between make units. Pizza spatula being stored on top of oven. Handle of scoop in sugar at wait station. Between uses, utensils shall be stored in a clean and sanitized location with handles protruding from food. CDI-Utensils washed. Opts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C -A few dishes found to be stacked wet. Air drying is required. CDI-Rewashed dishes. Opts.



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- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C- REPEAT- Cottage cheese containers being washed to be reused. Single-use articles shall be used for manufacturer's original intended use and for no other purpose. Opts.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF- 2 large lids and 4 small lids melted. One food container broken. One broken spatula and one in disrepair. Multiuse food contact surfaces shall be smooth and easily cleanable. CDI-Discarded. Recommend going through all utensils and discarding those that are damaged.//4-202.16 Nonfood-Contact Surfaces - C -Large pizza spatula has open end and crevices where handle meets food contact portion. Prep table has square hole in the top. Nonfood contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed to constructed to allow easy cleaning.//4-501.11 Good Repair and Proper Adjustment-Equipment - C -Clean utensil storage shelf maladjusted, handle broken on utility cart, hot holding cabinet missing latch on bottom door. Handles of hush puppy dispenser melted, Equipment shall be in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-The following requires additional cleaning: handles on all equipment, both microwaves, top of pizza oven, pizza make unit, bottom shelf of prep table by fryer, reach in freezer. Nonfood contact surfaces shall be cleaned at a frequency to preclude soil accumulation. Opts.
- 49 5-205.15 (B) System maintained in good repair - C -Small drips present at left faucet of 3 compartment sink, and middle prep sink. Plumbing shall be maintained in good repair. Opts.
- 52 5-501.113 Covering Receptacles - C -Doors open on dumpsters. Receptacles shall be maintained covered. CDI-Doors closed. Opts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C -REPEAT-No covered base in shed. Add covered base. Remove caulk from wall at front service station where shelf was. Seal pipe penetration in ceiling at utensil storage near ice machine. Opts.
- 54 6-202.11 Light Bulbs, Protective Shielding - C -Sheild fixture in shed. Light bulbs shall be protected from potential breakage.//
6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Vents throughout kitchen dusty. Vents shall be maintained clean. Opts.



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✓
Spell



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