

Food Establishment Inspection Report

Score: 93

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

Date: 11/22/2022 Status Code: A
 Time In: 10:00 AM Time Out: 12:50 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/Community On-Site Supply

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"/> 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	
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 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 OUT				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN				
Food separated & protected		3	1.5	X	X
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> IN				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	X	0	X
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 OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN 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				
Proper cold holding temperatures		3	X	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 OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN				
Consumer advisory provided for raw/undercooked foods		1	X	0	X
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN 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 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 OUT				
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 OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
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 OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT				
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"/> IN				
Food properly labeled: original container		2	1	X	X
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				
Contamination prevented during food preparation, storage & display		2	X	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/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"/> IN				
Utensils, equipment & linens: properly stored, dried & handled		1	X	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				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	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				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/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/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN				
Garbage & refuse properly disposed; facilities maintained		1	X	0	X
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		1	X	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					7



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 722-0400

Establishment ID: 3034011813
 Inspection Re-Inspection Date: 11/22/2022
 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
Pork Chop	final cook	190.0	Meatballs	walk-in cooler	39.0			
Turkey Sausage	final cook	190.0	Greens	walk-in cooler	39.0			
Pork Sausage	final cook	203.0	Hot Water	3-compartment sink	160.0			
Chicken Wings	final cook	210.0	C. Sani	3-compartment sink	100.0			
Rice	hot holding	145.0	C. Sani	dish machine	50.0			
Grits	hot holding	192.0						
Greens	hot holding	175.0						
Chili	hot holding	173.0						
Lettuce	make-unit	39.0						
Tomatoes	make-unit	41.0						
Cole Slaw	make-unit	41.0						
Feta	make-unit	40.0						
Boiled Eggs	make-unit	48.0						
Bologna	grill cooler drawer	38.0						
Ham	grill cooler drawer	38.0						
Liver Pudding	grill cooler drawer	38.0						
Turkey	grill cooler drawer	39.0						
Meat Sauce	walk-in cooler	43.0						
Chili	walk-in cooler	39.0						
Eggs	walk-in cooler	38.0						

First
 Person in Charge (Print & Sign): Steven
First
 Regulatory Authority (Print & Sign): Victoria

Last
 Hondos
Last
 Murphy




REHS ID: 2795 - Murphy, Victoria
 REHS Contact Phone Number: (336) 703-3814

Verification Required Date: 12/02/2022

Authorize final report to
 be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: JIMMY THE GREEK

Establishment ID: 3034011813

Date: 11/22/2022 **Time In:** 10:00 AM **Time Out:** 12:50 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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation-P: Unwashed tomatoes were stored over a container of coleslaw and meat sauce in the walk-in cooler. (A) food shall be protected from cross contamination by: (c) Fruits and vegetables before they are washed. CDI: PIC rearranged items in appropriate storage order.
- 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food-P: Several molding lemons were observed intergrated in a box of unadulterated lemons in the walk-in cooler. (A) A food that is unsafe, adulterated, or not honestly presented as specified under § 3-101.11 shall be discarded or reconditioned according to an approved procedure. CDI: The PIC discarded the lemons
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-REPEAT-P: The following items measured at temperatures above 41 F: (make-unit) boiled eggs (48 F)and (walk-in cooler) meat sauce (43 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The PIC opted to keep the meat sauce and placed the item in the freezer to freeze. The boiled eggs were discarded. *taken to half credit due to vast improvement from previous inspection*
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens-PF: The menu is missing the disclosure from the consumer advisory. (B) disclosure shall include:(1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. VR: A verification is required by 12/2/22. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-REPEAT-C: Several containers at condiments at the grill cooler drawer were without labeling. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-REPEAT-C Raw meats on grey rolling carts on the floor of the walk in cooler are less than 6 inches from the floor./biscuits are being stored in "thank you" bags. 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.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Clean dishes are being stored on soiled shelving and carts in the clean dish area. (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:(1) In a clean, dry location
- 47 Good Repair and Proper Adjustment - Equipment -REPEAT-C: Shelves are rusted in the walk in cooler, seafood reach in cooler, above expo shelf, and in server area cooler.Caulk between wash and rinse vats of 3 compartment sink is hanging loose./ Floor rusted and threshold in poor repair at walk in freezer door./lower base of outer walk-in cooler are deteriorating and damaged/ Inside of door to walk in cooler is severely rusted. Equipment shall be maintained in good repair. *taken to half credit due to vast improvement from previous inspection*
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C make-unit, reach-in cooler, fryers, shelves and dunnage racks in walk-in cooler, lid of ice machine, shelves in dry storage, clean dish shelves, sprayer head, and on the outer surfaces of all equipment. Cleaning is needed to/on the following items: Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair-REPEAT- 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-REPEAT-C: Grease receptacle and dumpster heavily soiled/cleaning is needed on dumpster pads. Maintain waste receptacles clean to avoid pest harborage and attraction.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: RegROUT floors in server area, cook line,/repair bottoms of partitions in restrooms/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 - REPEAT-C: Cleaning is needed to/on all floors, walls, ceilings, floor drains and base cove throughout the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean. *taken to half credit due to improvement and repairs from previous inspection *