

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: JOHNNY B'S GRILLHOUSE

Establishment ID: 3034012616

Location Address: 2504 SOMERSET CENTER DR.

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: BALLAS, LLC

Telephone: (336) 293-6009

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 03/21/2023 Status Code: A

Time In: 9:35 AM Time Out: 2:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 9

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
<b>Supervision .2652</b>					
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		
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	
<b>Good Hygienic Practices .2652, .2653</b>					
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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	
<b>Approved Source .2653, .2655</b>					
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	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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	
<b>Food Temperature Control .2653, .2654</b>					
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 <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"/> 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	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	<input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
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"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	<input checked="" type="checkbox"/>	
<b>Physical Facilities .2654, .2655, .2656</b>					
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"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	<input checked="" type="checkbox"/>	0	
<b>TOTAL DEDUCTIONS:</b>					<b>5.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: JOHNNY B'S GRILLHOUSE  
 Location Address: 2504 SOMERSET CENTER DR.  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: BALLAS, LLC  
 Telephone: (336) 293-6009

Establishment ID: 3034012616  
 Inspection  Re-Inspection Date: 03/21/2023  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: johnnybsgrillhouse@gmail.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
macaroni and cheese	REHEAT on steam table	165	lasagna	walk-in #1	38			
gravy	steam unit	167	chicken pot pie	FINAL COOK	196			
chili	REHEAT on stove	178	burger	FINAL COOK	178			
ham	refrigerated drawer	39	hot water	3 comp sink	130			
cooked penne/onions	chef's base	35	final rinse	dish machine	165			
pasta salad	prep cooler	36	Cl sanitizer	spray bottles, sani buckets, 3 comp sink (pnm)	50			
shredded cheese	prep cooler	40						
diced tomatoes	prep cooler	41						
ham	ref. drawer	38						
feta	prep cooler on left	41						
lettuce	ref. drawer	40						
gravy	hot hold on stove	147						
sausage	ref. drawer	40						
pasta	ref. drawer	41						
ham	pizza prep cooler	38						
meatball	pizza prep cooler	38						
feta	walk-in #2	36						
cut lettuce	walk-in #2	38						
baked potato	walk-in #1	38						
boiled chicken	walk-in #1	38						

*First*  
 Person in Charge (Print & Sign): Sammy  
*First*  
 Regulatory Authority (Print & Sign): Aubrie

*Last*  
Ballas  
*Last*  
Welch




REHS ID: 2519 - Welch, Aubrie  
 REHS Contact Phone Number: (336) 703-3131

Verification Required Date: \_\_\_\_\_

Authorize final report to  
 be received via Email: \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** JOHNNY B'S GRILLHOUSE

**Establishment ID:** 3034012616

**Date:** 03/21/2023 **Time In:** 9:35 AM **Time Out:** 2:30 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Sammy Ballas		Food Service		08/08/2026

## 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 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF Employee Health Agreement posted in kitchen and in employee file did not include non-typhoidal salmonella as a reportable illness. The person in charge shall ensure that food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to disease that are transmissible through food. CDI - REHS provided updated Health Agreement.
- 8 2-301.14 When to Wash (P) REPEAT - Employee cracked raw egg with gloved hand, removed glove, then prepared to don new glove without washing hands. Food employees shall clean their hands and exposed portions of their arms during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; before donning gloves to initiate a task that involves working with food. CDI - PIC instructed employee to wash hands. Review handwashing procedures with all employees.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) par-cooked chicken was on shelf above ready to eat foods in walk-in #1. Par-cooked must be handled as raw and should be stored below ready to eat foods. CDI - PIC labeled bottom shelf for par-cooked chicken and relocated.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Dried food debris on slicer blade, vegetable dicer. Food debris on several plates, bowls, 1 prep knife; sticker residue on some metal pans. Food contact surfaces shall be clean to sight and touch. CDI - items placed at dish are for re-cleaning, PIC spoke to employee about slicer and cleaning began during inspection.  
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency - Cleaning needed for interior of ice machine, including back wall and probe, inside of lid. Equipment food contact surfaces shall be cleaned in equipment such as ice bins at a frequency necessary to preclude accumulation of soil or mold.
- 18 3-401.11 Raw Animal Foods - Cooking (P) - Chicken for a salad was removed from flat top at 157F. Chicken must be cooked to 165F or above. CDI - chicken placed back on flat top, salad discarded/re-made. Chicken temped later in inspection was cooked to 173F.  
3-401.14 Non-Continuous Cooking of Raw Animal Foods (Pf) - Par-cooked chicken and chicken wings were present in the establishment; there is a posted procedure for par-cooking chicken wings, but not one for the chicken. Raw animal foods that are cooked using a non-continuous cooking process shall be prepared and stored according to written procedures that have obtained prior approval from the regulatory authority; are maintained in the food establishment, and describe how the foods, after initial heating but prior to cooking are to be marked or otherwise identified, and how the foods are to be separated from ready to eat foods. CDI - after discussion about par-cooking, PIC stated that they will fully cook chicken moving forward and eliminate par-cooking. Par-cooked chicken was voluntarily discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Breakfast potatoes under heat lamp 117F. Marinara in pan over flat top 118-126F. Raw sausage patties sitting out next to grill 89-93F. Grilled chicken in pan next to grill 128-143F. Time/temperature control for safety (TCS) foods held hot must be maintained at 135F or above. CDI - potatoes placed back on grill and reheated; marinara reheated and placed in hot cabinet; discussion about TPHC; chicken placed in walk-in cooler.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Shell egg sitting out by grill at 60F. Omelet fillings in metal pans in front of grill (diced ham, diced tomatoes, shredded cheese, cooked peppers, etc) 63-70F. Time/temperature control for safety (TCS) food held cold shall be maintained at 41F or below. CDI - discussion about developing a Time As A Public Health Control procedure, PIC agreed to discard off temperature foods by end of breakfast (no more than 4 hours from time removed from temperature control).
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Container of meatballs in base of pizza prep cooler dated 3/13. Pans of lasagna in walk-in freezer lacking dates. Once time/temperature control for safety (TCS) foods exceed safe time limit (7 days including day of opening/prep), they must be discarded. Foods prepped then frozen should be dated with prep date, then a thaw date once removed from freezer. CDI - meatballs, discarded, discussion about dating; lasagna was prepped yesterday for today's special.
- 28 7-102.11 Common Name - Working Containers (Pf) 1 unlabeled spray bottle on shelf at cook line, 1 improperly labeled spray bottle in back kitchen (sudsy purple liquid labeled "sanitizer"). 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. CDI - bottles labeled appropriately.

- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) REPEAT. Boxes of recently delivered eggs on floor of walk-in cooler #1. Boxes of syrup on floor in storage shed. Food shall be protected from contamination by storing the food at least 15 cm (6 inches) above the floor.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Multiple soiled wiping cloths at prep surfaces of cook line, hanging from employee aprons, draped on employee shoulder. Once wiping cloths become damp or soiled, they must be held between uses in a container of properly mixed sanitizer.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Box of single-service cups on floor in storage shed. 1 stack on Styrofoam containers stored with food contact portions exposed (cook line near toaster). 1 stack of Styrofoam containers on wire shelf directly over breading for raw chicken. Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination; at least 6 inches above the floor; and covered or inverted. CDI - box placed on shelf, containers relocated from above breading station, other containers inverted.
- 49 4-602.13 Nonfood Contact Surfaces (C) Clean as needed, such as bases of fryers, fan guards in walk-in coolers. Nonfood contact surfaces of equipment shall be cleanat a frequency necessary to preclude accumulation of soil residues.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) Replace missing lids on small trash cans in women's room. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 54 5-501.113 Covering Receptacles (C) 5-501.13 Receptacles (C) - In shared dumpster area, left dumpster is missing 1 lid and both doors were open. Right dumpster is rusted out along base and needs replacement. Receptacles and waste handling units for refuse, recyclables shall be kept covered with tight-fitting ids or doors if kept outside the establishment. Receptacles shall be durable, cleanable, insect and rodent resistant, leakproof, and nonabsorbent. It is the shared responsibility of all establishments using these dumpsters to properly maintain this area.
- 56 6-403.11 Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Styrofoam box containing bag of chips stored on lid of cooked bacon container under steam table. Other employee personal items, such a small household blender, intermingled with restaurant supplies. Designate a separate area for employees to store personal food and other items.

### **Additional Comments**

Please develop a written Time As A Public Health Control procedure to safely hold breakfast items off temperature for maximum of 4 hours.

Next inspection due: April 1-June 30