Food Establishment Inspection Report

Establishment Name: JIMMY S SEAFOOD AND OYSTER BAR Establishment ID: 3034011382

Date: <u>Ø 1</u> / <u>Ø 9</u> / <u>2 Ø 1 3</u> Status Code: A					
Time In: <u>Ø 3</u> : <u>3 Ø ⊗ pm</u> Time Out: <u>Ø 8</u> : <u>Ø Ø ⊗ pm</u>					
Total Time: 4 hrs 30 minutes					
Category #: IV					
Establishment Type:					

Instructions:

1. Fill in the information below for the Food Establishment:

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions

Score: 97

Risk factors: Contributing factors that increase the chance of developing foodborne illness. **Public Health Interventions:** Control measures to prevent foodborne illness or injury

Public Health Interventions: Control measures to prevent foodborne illness or injury.								
Со	mpliance Statu	OUT	CDI	R	VR			
Su	pervision	.2652						
1	⊗ ○ ○ IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ ○ 2 0	0	0	0		
En	nployee Health	.2652						
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ⊗ 3 1.5 0	⊗.	0	0		
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	0 0 0 3 1.5 0	0	0	0		
Go	od Hygienic P	Practices .2652, .2653						
4	⊗ O IN OUT	Proper eating, tasting, drinking, or tobacco use	2 1 0	0	0	0		
5	Ø ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0	0	0	0		
Pro		amination by Hands .2652, .2653, .2655, .265	5					
6	O S IN OUT	Hands clean & properly washed	○ ○ ⊗ 4 2 0	8	0	0		
7	⊗ O O IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0		
8	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$		0	0		
Ap	proved Sourc	e .2653, .2655						
9	⊗ ○ IN OUT	Food obtained from approved source	0 0 0 2 1 0	0	0	0		
10	O O S IN OUT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
12	O & O O	○ ⊗ ○ 2 1 0	0	0	0			
Pro	otection from	Contamination .2653, .2654						
13	⊗ ○ ○ ○ ○ IN OUT N/A N/O	Food separated & protected	0 0 0 3 1.5 0	0	0	0		
14	⊗ ○ IN OUT	Food-contact surfaces: cleaned & sanitized	3 1.5 U 3 1.5 U	0	0	0		
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	000	0	0	0		
Po	tentially Haza	rdous Food Time/Temperature .2653						
16	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0		
17	⊗ ○ ○ ○ IN OUT N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0		
18	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0		
19	⊗ ○ ○ ○ IN OUT N/A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0		
20	⊗ ○ ○ ○ IN OUT N/A N/O	Proper cold holding temperatures	0 0 0 3 1.5 0	0	0	0		
21	O & O O	Proper date marking & disposition	○ ○ ⊗ 3 1.5 0	8	0	0		
22	O O & O	Time as a public health control: procedures & records	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0		
Consumer Advisory .2653								
23	O & O	Consumer advisory provided for raw or undercooked foods	0 0 & 1 0.5 0	8	0	0		
Highly Susceptible Populations .2653								
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	3 1.5 0		0	0		
Chemical .2653, .2657								
25	⊗ O O IN OUT N/A	Food additives: approved & properly used	0 0 0	0	0	0		
26	⊗ ○ ○ IN OUT N/A	Toxic substances properly identified stored, & used	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$		0	0		
Conformance with Approved Procedures .2653, .2654, .2658								
27	O O 🛇 IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$		0	0		

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

Food Establishment Inspection Report, continued

Establishment Name: JIMMY S SEAFOOD AND OYSTER BAR Establishment ID: 3034011382

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Instructions,	continuea:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- 6. Click or check the appropriate boxes for CDI and/or R. VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- 8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Sim Valoumbas
Person in Charge (Print)

Person in Charge (Signature)

Scott Steel
Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (336)703-3141

Verification Required Date: / /

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: ₋

Good Retail Practices Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 2 1 0 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 0 0 0 1 0.5 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 0 0 1 0.5 0 OUT Thermometers provided & accurate 0 0 0 34 **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT $\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$ 36 Insects & rodents not present; no unauthorized animals 0 0 0 OIN 8 Contamination prevented during food preparation, 37 0 0 \bigcirc OUT storage & display OUT ○ ○ ○ 1 0.5 0 38 Personal cleanliness 0 0 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 0 0 0 1 0.5 0 40 Washing fruits & vegetables 0 0 OUT **Proper Use of Utensils** .2653, .2654 ⊗ OUT ○ **⊗** ○ 1 0.5 0 In-use utensils: properly stored 41 0 0 000 Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 OUT Single-use & single-service articles: properly 43 0 0 0 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ Gloves used properly 0 0 44 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT ○ **⊗** ○ 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 \bigcirc cleanable, properly designed, constructed, & used OIN ⊗ OUT 0 0 **8** 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 46 0 0 test strips 0 0 0 1 0.5 0 OUT 0 0 0 47 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 OUT $\bigcirc \bigcirc \bigcirc$ 0 Hot & cold water available; adequate pressure 0 0 0 48 OIN 8 ○ **⊗** 1 0 0 49 Plumbing installed; proper backflow devices 0 0 OUT 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed OIN ⊗ OUT 0 0 **8** 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 0 51 OUT Garbage & refuse properly disposed; 0 0 0 1 0.5 0 52 0 0 facilities maintained O 8 $\circ \otimes \circ$ 53 Physical facilities installed, maintained & clean 0 0 0 OUT 1 0.5 0 ⊗ IN OUT 0 0 0 1 0.5 0 Meets ventilation & lighting requirements; 54 \bigcirc 0 0

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section • Food Protection Program

Total Deductions:

Establishment Name: JIMMY S SEAFOOD AND OYSTER BAR	Establishment ID: 3034011382	Date: 01/09/2013
Location Address: 3440 FRONTIS ST		Status Code: A
City: WINSTON SALEM State: NC		Category #:IV
County: 34 Forsyth Zip: 27103		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: EPEROS INC		Email 3:
Telephone:		

Temperature Observations								
Item raw fish	Location fish- sandwich unit	Temp 44	Item mashed	Location steam table	Temp 135	Item raw scallops	Location drawer unit	Temp 46
shrimp sauce	fish - sandwich unit	42	shrimp	heat lamps	180	raw chicken	drawer unit	45
raw lobster	fish - sandwich unit	38	clam chowder	small sandwich unit	41	roasted garlic	back sandwich unit	41
raw salmon	sandwich unit	45	slaw	salad unit	46	cook ribs	wic	45
raw shrimp	sandwich unit	45	dressings	salad unit	41	lumbalaya	wic	45
cream sauces	sandwich unit	45	lettuce	2 door fridge	45	crab dip	wic	45
pasta	sandwich unit	41	raw shrimp	oyster unit	41	tilapia	cook temp	171
rice	steam table	190	raw oysters	oyster unit	41	oysters	cook temp	152

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.

An employee health policy agreement must be in place and each employee must be informed and aware of the policy requirements.



- When washing hands, the proper procedure is as follows: wet hands with warm water; dispense soap and lather for at least 15 seconds while paying attention to nail beds and between fingers; rinse in warm water; dry hands with an approved hand drying device or disposable paper towel; turn off faucet without touching the handles of the faucet.
- There was a half a case of shellfish in the walk-in cooler with the tag already removed. The shellfish tag must remain with the shellfish until the last one is served. Additionally, under the new rules, the tags must be kept in chronological order and the date that the last shellfish from the case is used must be recorded on the tag.
- All potentially hazardous, ready to eat foods that are kept for more than 24 hours must be properly date marked. If refrigeration equipment that is holding temperatures of 41°F or below, items may be marked and kept for up to 7 days. If refrigeration is holding temperatures at 41-45°F, items may be kept up to 4 days. Temperatures in the walk-in cooler are above 41F, so items requiring date marking may only be held for up to 4 days.



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Observations	and (Orroctivo	Actions
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Spell

- A consumer advisory must be in place for any animal foods that are offered undercooked. This includes eggs that are cooked to order. This must be in place prior to the next inspection. The wording of the consumer advisory may read as follows: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness" or "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."
- Several food items throughout the facility are stored in undrained ice or water. Unpackaged food items may not be stored in direct contact with undrained ice or water. Also, packaged items may not be in direct contact either unless the food is packaged in such a manner as to prevent the entrance of water. However, raw fish or poultry received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service or sale.
- Wiping cloths that are used for wiping down equipment and surfaces must be maintained in sanitizer at the appropriate strength at all times. Additionally, the containers may not be stored on the floor.
- The scoops in several dry food bins and in the ice bins are laying with the handles in contact with the food items. Scoops are to be stored with the handle above the food level if in sealed or closed containers, and above the food and rim of container if in open containers (such as the steam table). Also, there were bowls or paper cups without handles in a couple of dry food items. Only use approved scoops with handles to dispense dry food product.
- Either replace the missing compressor cover on the sandwich top unit across from the broiler or cover it with screening. / The drawers on the drawer refrigerator in the back needs to be serviced so that they roll in and out smoothly.
- The wash water at the three compartment sink must be maintained at a minimum of 110°F at all times.

49 There are small leaks on the drain of the three compartment sink and cold water handle of the prep sink by the walk-in cooler that needs repair.

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51 Covered trash receptacles are needed in the women's restroom.

Some wall repair is needed by the hand washing sink near the dish machine. / Seal or fill all holes in the walls as needed throughout. / The plumbing access in the employee restroom needs a cover. / Repair the floor sink under the steamer.



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