

# Food Establishment Inspection Report

Score: 91.5

**Establishment Name:** CAGNEY'S  
**Location Address:** 2201 CLOVERDALE AVE  
**City:** WINSTON-SALEM **State:** NC  
**Zip:** 27103 **County:** 34 Forsyth  
**Permittee:** CAGNEYS RESTAURANT INC  
**Telephone:** (336) 724-0940  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034011488  
 Inspection  Re-Inspection  
**Date:** 08 / 09 / 2018 **Status Code:** A  
**Time In:** 11 : 00 am **Time Out:** 02 : 52 pm  
**Total Time:** 3 hrs 52 minutes  
**Category #:** IV  
**FDA Establishment Type:** Full-Service Restaurant  
**No. of Risk Factor/Intervention Violations:** 4  
**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	N/O	Compliance Status	OUT	CDI
<b>Supervision</b> .2652						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0
<b>Employee Health</b> .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
<b>Good Hygienic Practices</b> .2652, .2653						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2
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
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1
<b>Approved Source</b> .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1
<b>Protection from Contamination</b> .2653, .2654						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1
<b>Potentially Hazardous Food Time/Temperature</b> .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13
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	X
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	X
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1
<b>Consumer Advisory</b> .2653						
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03
<b>Highly Susceptible Populations</b> .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13
<b>Chemical</b> .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658						
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI
<b>Safe Food and Water</b> .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
<b>Food Temperature Control</b> .2653, .2654						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	X
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
<b>Food Identification</b> .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1
<b>Prevention of Food Contamination</b> .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
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	X	1
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03
<b>Proper Use of Utensils</b> .2653, .2654						
41	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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
<b>Utensils and Equipment</b> .2653, .2654, .2663						
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	X	03
<b>Physical Facilities</b> .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1
49	<input checked="" type="checkbox"/>	<input 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
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input checked="" type="checkbox"/>	<input 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	X
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03
<b>Total Deductions:</b>					8.5	



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Establishment ID: 3034011488  
 Inspection  Re-Inspection Date: 08/09/2018  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: mar.ilda@live.com  
 Email 2:  
 Email 3:

## Temperature Observations

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

Item Serv Safe	Location Ilir llanaj 4-2-23	Temp 00	Item Quat (ppm)	Location 2 comp sink	Temp 300	Item grits	Location back stove	Temp 192
Salmon	Final cook	155	Hot water	Dishmachine	163	pasta	upright	40
Chicken	Final cook	166	egg	make unit	41	rice	upright	42
Chicken	reheat	110	slaw	make unit	41	chicken salad	walk-in	40
Chicken	reheat 27 mins later	120	tomato	make unit	43	lazana	walk-in	40
Mac n cheese	cooling	60	collards	front stove	187	ham	lowboy	42
Mac n cheese	cooling 32 mins later	58	lima beans	front stove	190	turkey	lowboy	43
Hot water	2 comp sink	136	sausage gravy	back stove	176	mash potato	hot holding	185

## 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- The following items stored as cleaned observed soiled with food or grease residue: 80% of utensils, 4 pans, and 3 lids. Food contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI: All utensils were taken to 3 comp sink to be washed, rinsed, and sanitized. 1.5pts
- 17 3-403.11 Reheating for Hot Holding - P- Chicken reheating in the warmer reheated only 10 degrees in 27 minutes. Potentially hazardous foods shall be reheated to 165F within 2 hours. Recommend increasing the temperature of warmer to reheat quickly or by using other rapid heating equipment. CDI: Chicken was placed in an oven to reheat to 165F. 0pts
- 18 3-501.14 Cooling - P- REPEAT- Macaroni and cheese stored in the walk-in cooler cooled from 60F to 58F in 32 minutes. At this cooling rate food will not meet the cooling parameters. Potentially hazardous foods shall be cooled from 135 to 70F within 2 hours and then cooled from 70 to 45F within 4 hours. CDI: Macaroni was placed in walk-in freezer with wrapping paper off and cooled from 58 to 51F within 10 minutes. 1.5pts

Lock  
Text



Person in Charge (Print & Sign): *ILIR* *LLANAJ*  
 Regulatory Authority (Print & Sign): *SHANERIA* *SANDERS*

*[Handwritten Signature]*

REHS ID: 2683 - Shaneria Sanders

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 3 3 6 ) 7 0 3 - 1 4 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT- Leaf lettuce stored on top of the make unit at room temperature measured 74F. Potentially hazardous foods held in cold holding shall be held at 45F and below (41F and below in 2019!). Discontinue storing leaf lettuce above the make unit chilling line. CDI: Leaf lettuce was voluntarily discarded by person in charge. 1.5pts
- 31 3-501.15 Cooling Methods - PF-REPEAT- Macaroni and cheese stored in walk-in was cooling in a container that was tightly wrapped with plastic and covered with a tightly fitted lid. Cooling shall be accomplished by loosely covering foods to allow for adequate ventilation in cooling. CDI: Macaroni and cheese was placed in the walk-in freezer with the plastic removed and lid lightly covering food. 0.5pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- REPEAT- All containers of foods were stored in reach-in underneath the salad/sandwich make unit without coverings or lids. Unless in active use, maintain lids and covers on food to prevent contamination while in storage. 2pts
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Clean pots, pans, and utensils stored underneath prep table are exposed to food debris from food preparation on prep table. Move equipment and utensils further underneath preparation table to avoid recontamination of equipment and utensils. Equipment and utensils shall be stored in a clean, dry location where they are not exposed to contamination. 0pts
- 47 4-602.13 Nonfood Contact Surfaces - C-REPEAT- Detail cleaning is needed on front, side, insides, and gaskets of all cooler equipment throughout; underneath preparation tables and dish machine drainboards, carbon buildup in ovens, and shelving throughout. Nonfood contact surfaces shall be maintained clean. 2pts
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Food debris buildup observed underneath all equipment. Floor cleaning is needed throughout restaurant. Floors, walls, and ceilings shall be maintained cleaned. //  
6-201.11 Floors, Walls and Ceilings-Cleanability - C- Few areas in front of dish machine is low on grout. Grout has been added to most floor tiles throughout. Continue adding grout to low grout areas. Floors, walls, and ceiling shall be smooth and easily cleanable.//  
6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- A cove base is needed on baseboard-floor tile juncture behind dish machine.



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✓  
Spell



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Spell

