Food Establishment Inspection Report

Score: 91

Establishment Name: TRENWEST RESTAURANT (JIMMY THE GREEK S) Establishment ID: 3034011621

Date: 12 / 03 / 2012 Status Code: A

Time In: 02 : 00 ○ am ⊗ pm Time Out: 05 : 30 ○ am ⊗ pm

Total Time: 3 hrs 30 minutes

Category #: IV

Establishment Type: Full-Service Restaurant

Instructions:

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

Location Address: 3060 TRENWEST DRIVE

City: WINSTON-SALEM

State: NC Zip: 27103

County: 34 Forsyth

Permittee: DIMITRIOS INC.

Telephone:

⊗ Inspection
○ Re-Inspection

Wastewater System:
⊗ Municipal/Community
○ On-Site System

Water Supply:
⊗ Municipal/Community
○ On-Site System

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

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	○ IN ⊗ OUT ○ N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ 2 ⊗ 0	○	○	○
	Employee Health .2652					
2	○ IN ⊗ OUT	Management, employees knowledge; responsibilities & reporting	○ 3 ○ 1.5 ⊗ 0	⊗	○	○
3	⊗ IN ○ OUT	Proper use of reporting, restriction & exclusion	○ 3 ○ 1.5 ○ 0	○	○	○
	Good Hygienic Practices .2652, .2653					
4	⊗ IN ○ OUT	Proper eating, tasting, drinking, or tobacco use	○ 2 ○ 1 ○ 0	○	○	○
5	⊗ IN ○ OUT	No discharge from eyes, nose, and mouth	○ 1 ○ 0.5 ○ 0	○	○	○
	Preventing Contamination by Hands .2652, .2653, .2655, .2656					
6	⊗ IN ○ OUT	Hands clean & properly washed	○ 4 ○ 2 ○ 0	○	○	○
7	⊗ IN ○ OUT ○ N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ 3 ○ 1.5 ○ 0	○	○	○
8	⊗ IN ○ OUT	Handwashing sinks supplied & accessible	○ 2 ○ 1 ○ 0	○	○	○
	Approved Source .2653, .2655					
9	⊗ IN ○ OUT	Food obtained from approved source	○ 2 ○ 1 ○ 0	○	○	○
10	⊗ IN ○ OUT ○ N/O	Food received at proper temperature	○ 2 ○ 1 ○ 0	○	○	○
11	⊗ IN ○ OUT	Food in good condition, safe & unadulterated	○ 2 ○ 1 ○ 0	○	○	○
12	○ IN ○ OUT ⊗ N/A ○ N/O	Required records available: shellstock tags, parasite destruction	○ 2 ○ 1 ○ 0	○	○	○
	Protection from Contamination .2653, .2654					
13	○ IN ⊗ OUT ○ N/A ○ N/O	Food separated & protected	○ 3 ⊗ 1.5 ○ 0	○	○	○
14	○ IN ⊗ OUT	Food-contact surfaces: cleaned & sanitized	○ 3 ⊗ 1.5 ○ 0	○	○	○
15	⊗ IN ○ OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	○ 2 ○ 1 ○ 0	○	○	○
	Potentially Hazardous Food TIme/Temperature .2653					
16	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cooking time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
17	⊗ IN ○ OUT ○ N/A ○ N/O	Proper reheating procedures for hot holding	○ 3 ○ 1.5 ○ 0	○	○	○
18	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cooling time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
19	⊗ IN ○ OUT ○ N/A ○ N/O	Proper hot holding temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
20	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cold holding temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
21	○ IN ⊗ OUT ○ N/A ○ N/O	Proper date marking & disposition	○ 3 ○ 1.5 ⊗ 0	⊗	○	○
22	○ IN ○ OUT ⊗ N/A ○ N/O	Time as a public health control: procedures & records	○ 2 ○ 1 ○ 0	○	○	○
	Consumer Advisory .2653					
23	○ IN ⊗ OUT ○ N/A	Consumer advisory provided for raw or undercooked foods	○ 1 ○ 0.5 ⊗ 0	⊗	○	○
	Highly Susceptible Populations .2653					
24	○ IN ○ OUT ⊗ N/A	Pasteurized foods used; prohibited foods not offered	○ 3 ○ 1.5 ○ 0	○	○	○
	Chemical .2653, .2657					
25	⊗ IN ○ OUT ○ N/A	Food additives: approved & properly used	○ 1 ○ 0.5 ○ 0	○	○	○
26	⊗ IN ○ OUT ○ N/A	Toxic substances properly identified stored, & used	○ 2 ○ 1 ○ 0	○	○	○
	Conformance with Approved Procedures .2653, .2654, .2658					
27	○ IN ○ OUT ⊗ N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	○ 2 ○ 1 ○ 0	○	○	○

Food Establishment Inspection Report, continued

Establishment Name: TRENWEST RESTAURANT (JIMMY THE GREEK S) Establishment ID: 3034011621

Instructions, continued:

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:

John Sustaita
Person in Charge (Print)

Person in Charge (Signature)

Scott Steed / Carla Day
Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (____) ____ - _____

Verification Required Date: ___ / ___ / _____

REHS ID: 1801 - Steed, Scott

No. of Risk Factor/ Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: _____

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				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ○ OUT ⊗ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	⊗ IN ○ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ○ 0.5 ○ 0	○	○	○
32	⊗ IN ○ OUT ○ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	⊗ IN ○ OUT ○ N/A ○ N/O	Approved thawing methods used	○ 1 ○ 0.5 ○ 0	○	○	○
34	⊗ IN ○ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	⊗ IN ○ OUT	Contamination prevented during food preparation, storage & display	○ 2 ○ 1 ○ 0	○	○	○
38	⊗ IN ○ OUT	Personal cleanliness	○ 1 ○ 0.5 ○ 0	○	○	○
39	○ IN ⊗ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ⊗ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	⊗ IN ○ OUT	In-use utensils: properly stored	○ 1 ○ 0.5 ○ 0	○	○	○
42	○ IN ⊗ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ⊗ 0.5 ○ 0	○	○	○
43	⊗ IN ○ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ○ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	⊗ 2 ○ 1 ○ 0	○	⊗	○
46	○ IN ⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ⊗ 0.5 ○ 0	○	○	○
47	○ IN ⊗ OUT	Non-food contact surfaces clean	⊗ 1 ○ 0.5 ○ 0	○	⊗	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	○ IN ⊗ OUT	Plumbing installed; proper backflow devices	○ 2 ⊗ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	○ IN ⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ○ 0.5 ⊗ 0	○	○	○
52	○ IN ⊗ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ○ 0.5 ⊗ 0	○	○	○
53	○ IN ⊗ OUT	Physical facilities installed, maintained & clean	⊗ 1 ○ 0.5 ○ 0	○	⊗	○
54	○ IN ⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ○ 0.5 ⊗ 0	○	○	○
		Total Deductions:	9			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: TRENWEST RESTAURANT (JIMMY THE GREEK S)
Location Address: 3060 TRENWEST DRIVE
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: DIMITRIOS INC.
Telephone:

Establishment ID: 3034011621

Date: 12/03/2012
Status Code: A
Category #: IV
Email 1:
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
egg beaters	reach-in cooler	38	bologna	equivpment stand	41	green beans	steam table	156
raw shrimp	reach-in cooler	41	sliced cheese	sandwich unit	42	rice	steam table	156
raw flounder	reach-in cooler	41	sliced	sandwich unit	41	diced ham	wic	42
raw chicken	equipment stand	46	lettuce	sandwich unit	41	milk	wic	42
raw tenderloin	equipment stand	41	roast beef	sandwich unit - bottom	38	meat sauce	wic	42
raw ground	equipment stand	40	hot dogs	sandwich unit - bottom	35	raw chicken	wic	37
liver pudding	equimpent stand	43	sausage	sandwich unit - bottom	35	chicken strips	cook temp	209
sausage links	equipment stand	42	grits	steam table	156	pork	cook temp	157

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.

Spell

1 A person in charge that has passed an approved food manager's safety course must be present during all hours of operation. Two points will begin being deducted on 1/1/2014 if this requirement is not met.

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

13 In the walk-in cooler, an unopened package of bologna was in the same container with raw beef and raw pork. All pre-cooked, ready to eat foods must be kept separated from raw meats at all times during storage. Raw meats of different species must be kept separated during storage and stored according to final required cooking temperature. / There were several containers of food in the bottom of the sandwich top refrigerator and in the reach-in refrigerator that was not covered. All food must be kept covered during storage to prevent cross contamination. / There were several boxes of food on the floor in the walk-in freezer. All food must be stored at least 6" above the floor at all times.

14 Several of the metal containers checked were found with dried food debris or a sticky film on the outsides. All dishes and utensils must be properly and thoroughly cleaned before storing.

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Spell

21 All potentially hazardous, ready to eat foods that are kept for more than 24 hours must be properly date marked. If refrigeration equipment 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.

23 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.

39 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.
.

42 There were several metal pans found to have towel lint in them indicating that they had been towel dried. All dishes and utensils must be allowed to completely air dry, no towel drying is permitted.

45 There are several storage racks throughout the facility that are in poor repair and must be replaced. / There are cracks in the pre-wash sink and the scrap sink basket at the dish machine area that need to be repaired. / There are several broken refrigerator gaskets that need to be replaced throughout. / Repair the broken handle inserts on the refrigerated equipment stand and reach-in refrigerators where needed. / There is some bare wook on the cabinets on the server's line that needs to be finished with a smooth, washable surface. / The walk-in freezer needs to be properly trimmed to the wall at the back and top. / There is a condensation leak inside the bottom of the sandwich top refrigerator that needs repair. / The booster heater at the dish machine is rusting and needs repair.

46 The rinse temperature on the dish machine was showing 172-174°F and should be at least 180°F. Also, the pressure gauge read 28-30psi and should be 15-25 psi. The dish temperature was 167°F. It appears that the gauges are inaccurate and need to be repair or replaced.

47 Cleaning is needed throughout the kitchen. Clean the inside and outside of all refrigeration units, the sides of all cooking equipment, on all shelving, on the condenser in the walk-in cooler, the handles of all equipment, all table bottoms and shelves and the sink faucets.

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Observations and Corrective Actions

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Spell

49 Cold water is bleeding from the left faucet into the hot water of the right faucet. This needs to be repaired so that the hot and cold water can be completely turned off at the faucet handles. This should prevent the cold water from bleeding into the hot. / There is a strong odor of sewer gas in the restrooms. The origin of the odor must be located and eliminated or repaired.

51 In the women's restroom, a covered receptacle must be provided for sanitary napkins.

52 There is a leak on the dumpster and it will need to be replaced.

53 Floor, wall, ceiling and baseboard repair and cleaning is needed throughout the facility. All ceiling tiles need to be cleaned, painted or replaced in the kitchen. / Also, the acoustic ceiling tiles in the server's area must be replaced with smooth, cleanable tiles.

54 The lighting is low in a couple of places throughout. All areas of low lighting are due to burned out or inoperable light bulbs. Replace burned out bulbs and repair inoperable fixtures to attain the proper amount of light in all areas.

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Spell