

# Food Establishment Inspection Report

Score: 83.5

Establishment Name: UNCLE DESI S JAMAICAN GRILL

Establishment ID: 3034012281

Location Address: 4604 NORTH CHERRY STREET

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 15 / 2014 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 02 : 45 <sup>am</sup> <sub>pm</sub> Time Out: 06 : 45 <sup>am</sup> <sub>pm</sub>

Total Time: 4 hrs 0 minutes

Permittee: JERK KING LLC

Category #: IV

Telephone: \_\_\_\_\_

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

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	R	VR
<b>Supervision</b> .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
<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	<input type="checkbox"/>	<input type="checkbox"/>
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	1.5	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	<input type="checkbox"/>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking & disposition			3	1.5	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
<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	1.5	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	<input type="checkbox"/>	<input type="checkbox"/>

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	R	VR
<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	0.5	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
<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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input checked="" type="checkbox"/>	1	<input type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input checked="" type="checkbox"/>	0.5	<input type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	0.5	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<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	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	<input type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>							16.5			



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Inspection  Re-Inspection Date: 04/15/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached?  Status Code: A

County: 34 Forsyth Zip: 27105

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

Email 1:

Water Supply:  Municipal/Community  On-Site System

Email 2:

Permittee: JERK KING LLC

Email 3:

Telephone: \_\_\_\_\_

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Chicken	Hot box	135	Curried goat	Walk in cooler	71			
Beef pocket	Hot box	120	Jerk wings	Steam table	112			
Salad	Make unit	44	Hot water	Three compartment sink	137			
Chicken	Hot bar	107	Chlorine	Bottle in ppm	50			
Rice and	Hot bar	177	Chlorine	Rinse cycle in ppm	50			
Ox tail	Hot bar	164						
Cabbage mix	Hot bar	166						
Ambient air	Reach in cooler	45						

## 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.

- 1 2-102.12 Certified Food Protection Manager - C - Manager is not ANSI food safety certified - as of Jan 1, 2014, manager must be ANSI food safety certified - facility has up to 210 days from permitting to acquire ANSI food safety certification - date of inspection is 209
  
- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - Facility does not have employee health policy in place - under Food Code, management must have employee health policy in place either restricting or excluding employees from work when exhibiting symptoms of being ill - refer to FDA employee health handbook issued during inspection for further guidance
  
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee bottled drink stored on top of lid for sugar bin - all employee drinks must be stored below any food contact/prep areas - manager moved bottle to proper location, away from any food contact/prep areas



Person in Charge (Print & Sign): Paul <sup>First</sup> Maxwell <sup>Last</sup>

*Maxwell*

Regulatory Authority (Print & Sign): Kenneth <sup>First</sup> Michaud <sup>Last</sup>

*Kenneth Michaud REHS*

REHS ID: 2259 - Michaud, Kenneth

Verification Required Date:     /     /    

REHS Contact Phone Number: (     )     -    



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Sanitizer in spray bottle did not register on test strips - sanitizer must register between 50 - 100 ppm if using chlorine solution - remade sanitizer and showed employees how to make sanitizer which read 50 ppm of chlorine solution  
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Dr. Pepper soda fountain nozzle had debris build-up - break down, wash and sanitize soda fountain nozzles daily to ensure that nozzles are clean - manager sent all nozzles back to be rewashed and sanitized
- 18 3-501.14 Cooling - P - Container of cooked goat had an internal temp of 71 deg F after being placed in walk in cooler 8 hours ago - when cooling, must be able to reach 70 deg F in 2 hours and from 70 to 45 deg F in 4 hours for 6 hours total - pan of cooked goat was dense and had tight fitting lid - follow cooling methods guide for proper cooling methods
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Jerk chicken, wings and meat pies not holding temp - all hot holding items must be held at a minimum internal temp of 135 deg F - since items had been placed in hot holding units less than 4 hours ago, employee reheated items to over 165 deg F
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Container of cooked goat recorded at 70 deg F in center and 51 deg F on edges - all cold holding food must be held no more than 45 deg F - since item had been placed in walk in cooler 8 hours ago, manager threw food away
- 26 7-201.11 Separation-Storage - P - Bottle of soap and bottle of bleach stored on half wall above prep sinks - all chemicals must be stored below any food contact/prep areas - this includes prep sinks - manager moved bottles to shelving where it is below any food contact/prep areas  
7-102.11 Common Name-Working Containers - PF - Unlabeled bottle of sanitizer solution - must label all chemical bottles
- 31 3-501.15 Cooling Methods - PF - Container of cooked goat in walk in cooler left to cool in container with tight fitting lid - when cooling in container, ensure that it is in a shallow pan and allows enough ventilation in cooler to chill quickly
- 34 4-203.11 Temperature Measuring Devices, Food-Accuracy - PF - Thermometer for walk in cooler registered 36.5 deg F - ambient air registered 45 deg F - add additional thermometer inside walk in cooler to ensure accurate thermometer readings



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- 36 6-202.15 Outer Openings, Protected - C - Slight gap at lower right section of rear door - make sure no gaps are present around rear doors to help control pests from entering premises
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Uncovered container of salt mix in dry goods storage area - all opened containers of dry goods must be stored in a sealed container - make sure to place lid back on food when not in use
- 39 3-304.14 Wiping Cloths, Use Limitation - C - Observed wiping cloths stored on counters and prep tables - under new rules, wiping cloths must be stored in sanitizer solution
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Scoops stored with handle laying in product in salt mix and flour bins - must keep handle out of product when storing scoops in food
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair leak still present at cold faucet handle of three compartment sink; Recaulk side of handsink located beside three compartment sink; Cover condensate line with PVC pipe sleeve to ensure insulation and condensate line for walk in cooler A/C unit is adequately protected; Tighten down faucet handle of prep sink  
4-205.10 Food Equipment, Certification and Classification - C - Plastic container being used as scoop in salt mix - all scoops must have handle as to help prevent possible cross contamination
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - Must use test strips to check strength of sanitizer often
- 47 4-602.13 Nonfood Contact Surfaces - C - Detailed cleaning needed on all storage racks throughout facility and under counters



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- 49 5-203.14 Backflow Prevention Device, When Required - P - New tea maker does not have dual check valve present on water supply - must have dual check valve on water supply for appliances requiring one
- 51 5-501.17 Toilet Room Receptacle, Covered - C - No covered trash receptacle in women's restroom - must have a covered trash receptacle in women's restroom
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C - No trash cans located at handsinks - must have trash cans at all handsinks  
5-501.15 Outside Receptacles - C - Dumpster lids opened - make sure dumpster doors are shut when not in use as to help prevent against pest and rodent harborage
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repair leak from roof ASAP to ensure leaking from ceiling near prep sinks and above front make unit stops - replace water damaged ceiling tiles when leak is fixed; Replace broken floor tiles near rear door; Caulk holes in FRP panel near rear prep sink
- 54 6-303.11 Intensity-Lighting - C - Lighting low at right corner of hot bar - recorded at 35 ft candles - must be able to reach 50 ft candles in food prep areas - replace burned out light bulb



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✓  
Spell

