

Food Establishment Inspection Report

Score: 92.5

Establishment Name: CIN CIN BURGER BAR
 Location Address: 1425-A WEST FIRST STREET
 City: WINSTON SALEM State: NC
 Zip: 27101 County: 34 Forsyth
 Permittee: CIN CIN BURGER BAR INC
 Telephone: (336) 999-8413
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034011768
 Inspection Re-Inspection
 Date: 07/21/2021 Status Code: A
 Time In: 1:55 PM Time Out: 4:45 PM
 Total Time: 2 hrs 50 min
 Category #: IV
 FDA Establishment Type: Full-Service Restaurant
 No. of Risk Factor/Intervention Violations: 5
 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/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0		
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0		
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	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0		
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
Protection from Contamination .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	X	0	X	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	X	0	X	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0		
Potentially Hazardous Food Time/Temperature .2653									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	X	13	0	X	X
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	X	X	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
Consumer Advisory .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
Chemical .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0		
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	X	X	
Conformance with Approved Procedures .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	0		

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/C	Compliance Status	OUT	CDI	R	VR	
Safe Food and Water .2653, .2655, .2658									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
Food Temperature Control .2653, .2654									
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	X	03	0	X	X
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .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	0		
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	X	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
Utensils and Equipment .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	2	1	X		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	X		
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0		
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:					7.5				



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 999-8413

Establishment ID: 3034011768
 Inspection Re-Inspection Date: 07/21/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: cincinburgerbar@gmail.com
 Email 2: Cwhitman@cincinburgerbar.com
 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
ServSafe	Erynn Greer 3-22-26	0.0	Roast beef	Hot holding	138.0			
Hot water	3 comp sink	137.0	Cheese sauce	Hot holding	138.0			
Quat sani	3 comp sink - ppm	400.0	Onions	Hot holding	158.0			
Hot water	Dishmachine	169.0	Chili	Hot holding	159.0			
Fried chicken	Final	201.0	Fries	Hot holding	149.0			
Burger	Final	166.0	Quiona	Salad make unit top	53.0			
Wings	Initial	47.0	Egg	Salad make unit top	52.0			
Wings	35 minutes	42.0	Slaw	Salad make unit top	49.0			
Onions	Walk-in cooler	40.0	Pico	Salad make unit drawers	46.0			
Mashed potatoes	Walk-in cooler	40.0	Milk	Dressing cooler	41.0			
Pasta	Walk-in cooler	37.0	Wings	Chicken make unit	40.0			
Feta	Fryer make unit top	41.0						
Noodles	Fryer make unit top	41.0						
Pimento cheese	Fryer reach-in	38.0						
Lettuce	Burger build make unit top	40.0						
Sliced tomato	Burger build make unit top	41.0						
Pasta	Burger build drawers	40.0						
Goat cheese	4 drawer unit	39.0						
Pimento cheese	4 drawer unit	38.0						
Mushrooms	2 drawer unit	41.0						

Person in Charge (Print & Sign): Erynn First Last
Greer
 Regulatory Authority (Print & Sign): Christy First Last
Whitley





REHS ID: 2610 - Whitley, Christy

Verification Required Date: 07/23/2021

REHS Contact Phone Number: (336) 703-3157



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.

● Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Bacon bits stored on shelving below raw ground beef in walk-in cooler. / In upright freezer breaded and portioned in house bags of raw shrimp being stored above portioned appetizers. / Portioned in house bags of salmon and tuna being stored above ice cream in glass door freezer. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat foods. CDI: All rearranged during inspection to separate raw items from ready-to-eat. // 3-304.15 (A) Gloves, Use Limitation - P Food employee used gloved hands to crack raw egg and continued to use same gloves to place cheese slices on food. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Employee educated, removed gloves, washed hands and redonned new gloves.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Two knives, three metal containers of various sizes, mixing bowl, table top and handheld slicer, grater, mixer, tongs, cutting board, and plastic container being stored as clean with food residue. Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. CDI: All sent to be cleaned and sanitized.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. The following foods measuring above 41F: in burger build make unit in overstacked above load limit of container - slaw (45-47F); and the following items in salad unit: quiona (53F), cut cherry tomatoes (53F), soba noodles (51F), canned peppers (52F), bleu cheese (52F), three containers of shredded cheese (50-51F), goat cheese (53F), feta cheese (54F), two containers of boiled egg (52-58F), slaw (49F), two containers of cut lettuce (49-50F), two containers of rice (46-47F), two containers of hummus (45-47F), pico de gallo (46F), and Bruchetta dip (with cut tomatoes 46F). Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: All items voluntarily discarded, with the exception of one container of boiled eggs, three containers of cut tomatoes and hummus that had been prepared 1 hour prior. *Verification for cold holding required by 7-23-21 - Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc*
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Two containers of cooked mushrooms prepared on 7/14 had yet to be discarded. A food shall be discarded if it: (1) Exceeds the temperature and time combination (IF held at 41F and below for 7 days), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination. CDI: Mushrooms voluntarily discarded.
- 26 7-102.11 Common Name-Working Containers - PF Two spray bottles being stored under three compartment sink lacking label of chemical. 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: Both labeled with proper name.
- 31 3-501.15 Cooling Methods - PF Repeat. Boiled egg, cut cherry tomatoes, and hummus placed directly into salad make unit drawers to cool after being prepared. / Slaw and mixed peppers prepared today cooling in thick portion, wrapped in plastic AND with lid. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3 501.14 by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, separating the food into smaller or thinner portions and when placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination. CDI: Initial temperature measured and all were separated and/or placed on sheet pans.
- 39 3-304.14 Wiping Cloths, Use Limitation - C One wiping cloth bucket being stored above clean utensils/food. / One wiping cloth bucket stored next to fry make unit on the floor. / One wiping cloth bucket being stored on top of reach-in freezer with waffle makers. Containers of chemical sanitizing solutions .. in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service or single-use articles.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat (With different items noted) - Stainless panel attached to hood needs to have screw thread cut or capped and sealed smooth to hood. / Burger build make unit missing cover on back. Equipment shall be maintained cleanable and in good repair.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C Wash water was dark with food residue. / Sanitizer water was cloudy and had food debris. The wash, rinse, and sanitize solutions shall be maintained clean.