

# Food Establishment Inspection Report

Score: 96.5

Establishment Name: GYRO WRAPS

Establishment ID: 3034022810

Location Address: 3320 SILAS CREEK PARKWAY  
 City: WINSTON SALEM State: North Carolina  
 Zip: 27103 County: 34 Forsyth  
 Permittee: DEVAS FOOD LLC  
 Telephone: (336) 659-9740

Date: 08/02/2022 Status Code: A  
 Time In: 2:45 PM Time Out: 4:20 PM  
 Category#: IV  
 FDA Establishment Type: Fast Food Restaurant

Inspection  Re-Inspection  
**Wastewater System:**  
 Municipal/Community  On-Site System  
**Water Supply:**  
 Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 3  
 No. of Repeat Risk Factor/Intervention Violations: 0

## 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
<b>Supervision</b> .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health</b> .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices</b> .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
<b>Approved Source</b> .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination</b> .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653					
18	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory</b> .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations</b> .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical</b> .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control</b> .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification</b> .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Insects & rodents not present; no unauthorized animals		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils</b> .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	<input checked="" type="checkbox"/>	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	<input checked="" type="checkbox"/>	
<b>Physical Facilities</b> .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b> 3.5					



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: GYRO WRAPS  
 Location Address: 3320 SILAS CREEK PARKWAY  
 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: DEVAS FOOD LLC  
 Telephone: (336) 659-9740

Establishment ID: 3034022810  
 Inspection  Re-Inspection Date: 08/02/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: rjalns@yahoo.com  
 Email 2:  
 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
Beef/lamb Meat	Make Unit	40						
Chicken Strip	Make Unit	37						
Ambient	Make Unit	39						
Diced Tomatoes	Make Unit	39						
Lettuce	Make Unit	40						
White Sauce	Make Unit	40						
Rice	Hot Hold	164						
Lettuce	Walkin Cooler	37						
Watermelon	Walkin Cooler	37						
Hot Water	Three-Comp	142						
Quat Sanitizer	Three-Comp	200						
Narayan Rijal	Servsafe 12/1/26	0						

Person in Charge (Print & Sign): *First* Narayan *Last* Rijal

Regulatory Authority (Print & Sign): *First* Ebonie *Last* Wilborn

*Narayan*

*Ebonie Wilborn*

REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to be received via Email: \_\_\_\_\_



## Comment Addendum to Inspection Report

**Establishment Name:** GYRO WRAPS

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**Date:** 08/02/2022 **Time In:** 2:45 PM **Time Out:** 4:20 PM

### 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.

- 3 2-103.11 (O) Person in Charge (Pf) Currently has the previous employee health policy not the updated 2017 version. Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. CDI 2017 food code employee health policy with the six foodborne illnesses left with operator.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Inside of the walk-in cooler unwashed produce stored over ready to eat food. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI Person in charge reorganized shelves to the proper stacking order.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Sanitizer bucket on front line read 0ppm. A chemical sanitizer shall be maintained at the proper concentration. CDI- PIC remade sanitizer bucket. Bucket read 200ppm.  
  
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) The dicer and can opener soiled. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI Both items taken to the three-comp sink to be washed.
- 38 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests- REPEAT Dead roaches throughout kitchen. Person in charge stated pest control recent sprayed. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) The boneless chicken and chicken tenders are uncovered in the reach-in cooler. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 45 4-502.13 Single-Service and Single-Use Articles - Use Limitations (C)The black pepper container and blue cheese container are being reused to hold other food product. Single-use and single-service articles may not be reused.
- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning needed on and around the fan inside of the walk-in cooler. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 55 6-501.12 Cleaning, Frequency and Restrictions- REPEAT Additional cleaning required on ceiling near back handwashing sink and near soda dispensers. Physical facilities shall be cleaned as often as necessary to keep them clean.