

Food Establishment Inspection Report

Score: 93

Establishment Name: DOWNTOWN DIAMONDBACK

Establishment ID: 3034012094

Location Address: 101 N CHERRY ST

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 10 / 2018 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 00 am pm Time Out: 01 : 50 am pm

Permittee: J GREGG ENTERPRISES, INC.

Total Time: 3 hrs 50 minutes

Telephone: (336) 722-2727

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 1

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
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" 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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2			<input checked="" type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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				<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1			<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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		<input checked="" type="checkbox"/>
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/O	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1			<input checked="" type="checkbox"/>
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			<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					7			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DOWNTOWN DIAMONDBACK
 Location Address: 101 N CHERRY ST
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27101
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: J GREGG ENTERPRISES, INC.
 Telephone: (336) 722-2727

Establishment ID: 3034012094
 Inspection Re-Inspection Date: 09/10/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: jmgregg@triad.rr.com
 Email 2:
 Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	utensil sink	145	soup	cooling-start	111	pasta salad	small cooler	38
quat	3 comp sink	300	soup	cooling-15 mins later	100	soup	receiving	163
chix	receiving	95	tomatoes	receiving	40	pasta salad	3 door make unit	40
greens	receiving	57	burgers	receiving	155	ServSafe	S. Saylor 4/28/19	00
tukey, ham	receiving	57	past salad	make unit	44			
chix salad	receiving	69	tomatoes	make unit	41			
turkey	3 door cooler	40	chicken salad	make unit	48			
chicken	3 door cooler	40	turkey	make unit	50			

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.

- 6 2-301.14 When to Wash - P- Employee carrying packaged foods and single service items into the kitchen from the car did not wash hands before putting items away. Hands shall be washed after engaging in activities that contaminate hands. CDI- the REHS discussed when hands should be washed with the PIC and staff washed hands when appropriate and also properly. ✓ Spell
- 10 3-202.11 Temperature - P,PF- There were foods that were received from Diamondback Grill not at the correct temperatures. Foods included: grilled chicken at 95F, leafy greens at 57F, chicken salad at 69F, turkey, ham and roast beef at 57-60F. Hot foods shall be received at 135F or above and cold foods shall be received at 45F or below. Upon receipt, PHF's shall be free of evidence of previous temperature abuse. CDI- all of these foods were sent back to Diamonback Grill. *food temperatures are not taken when foods arrive.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- The ice machine had some slight mildew growth on the baffle and top interior. Ice machines shall be cleaned at a frequency to preclude the accumulation of soil or mold/mildew.

Lock Text

Person in Charge (Print & Sign): Shannon *First* Saylor *Last*
 Regulatory Authority (Print & Sign): Angie *First* Pinyan *Last*

[Handwritten Signature]
[Handwritten Signature]

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 09 / 20 / 2018

REHS Contact Phone Number: (336) 703 - 2618



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DOWNTOWN DIAMONDBACK

Establishment ID: 3034012094

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.



- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Cold Holding - P- REPEAT- Foods in the 2 door make unit measured above 45F today. They include: chicken salad at 48F, ham at 49F, turkey at 50F and roast beef at 48F. Cold foods shall be held at 45F or below at all times. CDI-All were spread out on sheet pans and placed into small coolers to cool below 45F. *The cooler was operating at 47F today. It was repaired during the inspection.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- A container of potato salad was marked with 8/29 prep date in the small prep cooler. Refrigerated, RTE, PHF's may not be held for more than 7 days. The prep date counts as Day 1. The potato salad should have been discarded on 9/4. CDI- potato salad was discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- The establishment makes the caesar dressing with raw eggs. There is a reminder statement on the menu but it is missing the disclosure. A consumer advisory shall include both parts. The disclosure shall include: a description of the food such as, "raw egg caesar" OR place an asterisk by the food containing the raw ingredients to a foodnote indicating the food is served raw or undercooke or contains raw or undercooked ingredients. Verification Required for compliance by 9/20/18. Contact Angie Pinyan at 703-2618 or pinyanat@forsyth.cc
- 26 7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions - P- 2 buckets are used to transport ice. They are labeled as dish detergent buckets (Dawn dish soap). A container previously used to store toxic materials may not be used to store, transport or dispense food. CDI- the buckets were discarded.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Tea urns and ice buckets were stored on the floor at the ice machine at the start of the inspection. Clean utensils shall be stored in a clean, dry location where they are not exposed to splash, dust or other contamination and at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- The 2 door make unit was operating at 47F today. All refrigeration shall operate so food temperatures are maintained at 45F or below at all times. CDI- refrigeration technician serviced the cooler during the inspection and is now operating at 40F. Refrigeration gaskets are torn on the 3 door cooler and the small cooler near the soup hot holding. Equipment shall be maintained in good repair//4-205.10 Food Equipment, Certification and Classification - C-. The display cooler at the counter now holds shirts, etc and the small cooler under the cabinet is used for storing single service items. Equipment shall be used in accordance with the manufacturer's intended use.
- 52 5-501.113 Covering Receptacles - C- The compactor lid was open during the inspection. Dumpster lids/doors shall be kept closed at all times.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DOWNTOWN DIAMONDBACK

Establishment ID: 3034012094

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.

- 53 6-501.12 Cleaning, Frequency and Restrictions - C- *REPEAT*-Clean floors under all equipment especially under prep coolers. The caulk at the 3 compartment sink is starting to have mold growth. The HVAC vent above the ice machine has heavy dust build up. Maintain floors and walls clean.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Walls behind the 3 door cooler, in utensil washing area have peeling paint. The door frame at the back door has peeling paint, also. Walls and door frames shall be maintained in good repair.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DOWNTOWN DIAMONDBACK

Establishment ID: 3034012094

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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: DOWNTOWN DIAMONDBACK

Establishment ID: 3034012094

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

