

# Food Establishment Inspection Report

Score: 85.5

Establishment Name: CAGNEY'S STATION

Establishment ID: 3034012601

Location Address: 828 S STRATFORD ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: IGLI LL INC

Telephone: (336) 659-1983

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/23/2022 Status Code: A

Time In: 11:55 AM Time Out: 4:25 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 11

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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	X	0	
<b>Employee Health .2652</b>					
3	IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	IN <input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	X
<b>Good Hygienic Practices .2652, .2653</b>					
6	IN <input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	X
7	IN <input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	0
9	IN <input checked="" type="checkbox"/> OUT	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN <input checked="" type="checkbox"/> OUT	Handwashing sinks supplied & accessible	2	1	X
<b>Approved Source .2653, .2655</b>					
11	IN <input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	IN <input checked="" type="checkbox"/> OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	IN <input checked="" type="checkbox"/> OUT	Food separated & protected	3	X	0
16	IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	0
17	IN <input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	IN <input checked="" type="checkbox"/> OUT	Proper cooking time & temperatures	3	1.5	0
19	IN <input checked="" type="checkbox"/> OUT	Proper reheating procedures for hot holding	3	1.5	0
20	IN <input checked="" type="checkbox"/> OUT	Proper cooling time & temperatures	3	1.5	0
21	IN <input checked="" type="checkbox"/> OUT	Proper hot holding temperatures	3	1.5	0
22	IN <input checked="" type="checkbox"/> OUT	Proper cold holding temperatures	3	X	0
23	IN <input checked="" type="checkbox"/> OUT	Proper date marking & disposition	3	X	0
24	IN <input checked="" type="checkbox"/> OUT	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	IN <input checked="" type="checkbox"/> OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	IN <input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified stored & used	2	X	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	IN <input checked="" type="checkbox"/> OUT	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 .2653, .2655, .2658</b>					
30	IN <input checked="" type="checkbox"/> OUT	Pasteurized eggs used where required	1	0.5	0
31	IN <input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	IN <input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	X	0
34	IN <input checked="" type="checkbox"/> OUT	Plant food properly cooked for hot holding	1	0.5	0
35	IN <input checked="" type="checkbox"/> OUT	Approved thawing methods used	1	0.5	0
36	IN <input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	X
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	IN <input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	X
39	IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	X	0
40	IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	X
41	IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	X	0
42	IN <input checked="" type="checkbox"/> OUT	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	X
46	IN <input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0
48	IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	IN <input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	IN <input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	IN <input checked="" type="checkbox"/> OUT	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	X	0
56	IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	X	0
<b>TOTAL DEDUCTIONS:</b>					14.5



# Comment Addendum to Food Establishment Inspection Report

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Permittee: IGLI LL INC

Telephone: (336) 659-1983

Establishment ID: 3034012601

☒ Inspection ☐ Re-Inspection Date: 09/23/2022

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: ILIRLLANAJ@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
Collard Greens	Hot Hold	184	Slice Ham	Grill Cooler	37			
Grits	Hot Hold	178	Country Ham	Grill Cooler	41			
Mac and Cheese	Hot Hold	191	Quat Sani	Three-Comp	150			
Corn	Hot Hold	184	Green Beans	Hot Cabinet	142			
Green Bean	Hot Hold	174	Cut Melon	Glass Cooler	44			
Gravy	Hot Hold	185	Grill Chicken	Final	191			
Fried Fish	Final	201	Burger	Final	182			
Slice Tomato	Make Unit	70	Ambient	Server Cooler	35			
Slaw	Make Unit	70	Baked Potato	Warmer Drawer	156			
Raw Shell Egg	On Prep	67	Hot Sani	Dish Machine	164			
Diced Ham	Make Unit	70						
Gravy	Walkin	46						
Mariana Sauce	Walkin	44						
Slaw	Walkin	44						
Ambient	Upright Cooler	37						
Noodle	Upright Cooler	49						
Chicken	Walkin	63						
Diced Tomato	Grill Cooler	38						
Cooked Spinach	Grill Cooler	38						
Sausage Chunks	Grill Cooler	42						

First  
Person in Charge (Print & Sign): Evelin

Last  
Rivera

First  
Regulatory Authority (Print & Sign): Ebonie

Last  
Wilborn

  
\_\_\_\_\_  
  
\_\_\_\_\_  
Ebonie Wilborn REHS

REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: \_\_\_\_\_

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



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section  
DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 10/2021

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** CAGNEY'S STATION

**Establishment ID:** 3034012601

**Date:** 09/23/2022 **Time In:** 11:55 AM **Time Out:** 4:25 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.

- 1 2-103.11 (A) - (P) -(Pf) Many priority or priority foundation items out of compliance as marked in inspection. PIC shall ensure rules in the code for food safety and handling are met. CDI Education
- 2 2-102.12 (A) Certified Food Protection Manager -(C) No one present upon arrival that is food protection certified. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event -(Pf) No written procedures or kit to handle a vomit or diarrhea event. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI Written procedures given to establishment.
- 6 2-401.11 Eating, Drinking, or Using Tobacco -(C) Employee drink on prep and shelf with utensils. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 8 2-301.14 When to Wash -(P) Employee changed gloves from handling raw food with gloves to working with ready to eat foods without washing hands. Server washed hands and turned faucet off without using a barrier then proceeded to handle customer plates. Food employees must wash hands when switching between working with raw food and working with ready to eat foods. Food employees must wash hands after engaging in activities that contaminate the hands. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. CDI Education and employees rewashed hands.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance -(Pf) Hand sink in server area used as dump sink and stained. Hand sinks may only be used for handwashing. CDI Education.
- 15 3-304.15 (A) Gloves, Use Limitation -(P) Employees changing task not removing gloves. One employee touched his hat with gloves on and continued to handle food. Employee went from soiled dishes, touched trash can then clean dishes. Employees left cookline wearing gloves and touched walk-in cooler door, containers in walk-in, shelves, and prep sink without changing gloves. Discard gloves after a task is complete or any time they are damaged or soiled. CDI Education employees changed gloves.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency -(P) REPEAT Additional cleaning required on ice machine shield where it is beginning to discolor due to build up of residue. In use utensils not being cleaned at least every four hours. Person in charge stated items are cleaned one a day. If used with time/temperature control for safety food, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. Equipment shall be cleaned at a frequency to prevent accumulation of debris and soils. CDI Education.  
  
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils -(Pf) Majority of metal containers found with sticker residue present. Can opener stored soiled. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI Items sent to be rewashed
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding -(P) Food in the make unit at 70F. Inside of the walk-in cooler the following was measured above 41F: gravy 46F, chicken 63F and slaw 44F. Cut melons in the upright glass cooler measured at 45F. Maintain TCS foods in cold holding at 41F or less. CDI Food in make unit had ice added and served thru lunch service. All items discarded from walk-in and from make unit after lunch. Cut melons discarded.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition -(P) At least two containers of food found with a date label of beyond the seven days (9/16). Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI Food was discarded.  
  
3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking -(Pf) Many of the containers of food found did not bare a label for when the food was prepared. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. CDI Food was discarded.
- 28 7-102.11 Common Name - Working Containers -(Pf) Chemical bottles found without a labels present. 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 Bottles labeled.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment -(Pf) Make unit on cookline not working. Ice buildup in the walk-in cooler causing food temperatures to be above 41F. Provide equipment in number and capacity so that cooling, heating, and

holding temperatures are achieved. CDI Person in charge removed ice off condenser box in the walk-in cooler. Make unit was replaced.

3-501.15 Cooling Methods -(Pf) Food is cooled in deep containers. After produce is cut it is wrapped in plastic. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI Education

- 37 3-302.12 Food Storage Containers Identified with Common Name of Food -(C) Sauce bottles and seasoning containers unlabeled. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 38 6-501.111 Controlling Pests -(C) Bug seen running on cookline. Keep the premises free of insects, rodents, and other pests.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises -(C) REPEAT Food is being stored on the floor in the walk-in freezer and dry storage area. Cornbread in warmer drawer stored inside thank you bags. Food uncovered in the reach-in freezer. Hair found in cut melon. Food shall be protected from contamination by storing food in a clean, dry location at least six inches off the floor.
- 40 2-303.11 Prohibition - Jewelry -(C) Employees working with food wearing bracelets. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 41 3-304.14 Wiping Cloths, Use Limitations -(C) Wet wiping cloths are kept on the cookline. Employee used soiled wiping cloth on waist to wipe clean a in-use utensil. Hold in-use wiping cloths in sanitizer between uses. Maintain dry wiping cloths free of visible debris and soil. Maintain sanitizer containers for in-use cloths free of visible debris and soil.
- 45 4-502.13 Single-Service and Single-Use Articles - Use Limitations -(C) Seasoning containers being reused to hold other ingredients. Single-use and single-service articles may not be reused.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment -(C) REPEAT Ice buildup on freezer door and walk-in cooler fan. Drink machine operates with ice lid opened. Dish rack across from three-comp on wood plank. Cap or cut screw thread to fan in the walk-in cooler. Equipment shall be maintained in good repair.
- 4-202.11 Food-Contact Surfaces - Cleanability -(Pf) Wire basket to fryer starting to separate. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI Basket discarded.
- 49 4-602.13 Nonfood Contact Surfaces -(C) Cleaning needed under the oil fryer. Cleaning needed on handles to coolers and freezers. Clean inside of low reach-in freezer. Clean shelves to the upright reach-in cooler on cookline. Clean buildup in dish machine on inner surface of doors and top of machine. Clean inside of both microwaves. 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 -(C) REPEAT Additional cleaning required on walls and ceilings throughout facility. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods -(C) RegROUT floor where low throughout. Replace missing floor tiles in dish area. Replace cracked light shield. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 56 6-303.11 Intensity - Lighting -(C) Lighting on cook line between 14FC-28FC. Lighting in the men's room 1FC- 4FC. The light intensity shall be at least 10 foot candles in walk-in refrigeration units and dry storage areas. At least 50 foot candles at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor. At least 20 foot candles at a surface Inside equipment such as reach-in and under-counter refrigerators; and at a distance of 30 inches above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms.
- 6-501.110 Using Dressing Rooms and Lockers -(C) REPEAT Employee personal items stored on shelf with clean utensils and equipment. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.

### Additional Comments

A reinspection may be request and inspector has 15 days to return. Grade card may not be removed or covered.