

Food Establishment Inspection Report

Score: 95

Establishment Name: CAGNEY'S KITCHEN

Establishment ID: 3034012416

Location Address: 2291 OLD SALISBURY RD
 City: WINSTON SALEM State: North Carolina
 Zip: 27127 County: 34 Forsyth
 Permittee: GEJT INC.
 Telephone: (336) 650-1612

Date: 05/26/2023 Status Code: A
 Time In: 9:40 AM Time Out: 11:40 AM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 2
 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
Supervision .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		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
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	
Good Hygienic Practices .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	
Preventing Contamination by Hands .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	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN 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 OUT				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A				
Toxic substances properly identified stored & used		2	1	X	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN 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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
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				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	X X
34	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Personal cleanliness		1	0.5	X	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .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"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
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"/> T				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/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/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"/> T				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012416
 Inspection Re-Inspection Date: 05/26/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: luancela80@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
Peas	Cooling	114	Meatloaf	Walkin	41			
Peas	Cooling	70	Ambient	Dressing Cooler	41			
Cabbage	Hot Well	168	Potatoes	On Flat Top	186			
Collard Green	Hot Well	197						
Cooked Spinach	Make Cooler	40						
Slaw	Make Cooler	41						
Eggs	Final	168						
Tenderloin	Final	201						
Hot Water	Prep Sink	128						
Omelet	Final	175						
Chlorine Sanitizer	Three-Comp	100						
Hot Water	Dish Machine	174						
Oatmeal	Hot Cabinet	139						
Carrots	Hot Cabinet	146						
Noodles	Pizza Station	39						
Meatloaf	Pizza Station	40						
Mozz Cheese	Pizza Station	41						
Sausage Patty	Reheat	174						
Slice Deli Meat	Walkin	40						
Ambient	Walkin	36						

First
 Person in Charge (Print & Sign): Luna
First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Cela
Last
 Wilborn




REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number:

Verification Required Date: 06/05/2023

Authorize final report to
 be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: CAGNEY'S KITCHEN

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Date: 05/26/2023 **Time In:** 9:40 AM **Time Out:** 11:40 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Luan Cela	21128887	Food Service	10/06/2021	10/06/2026

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.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Potato salad and slaw overstacked at make unit, top portion measured 43F. Sliced tomatoes in make unit measured 53F on top. Diced turkey and ham inside second make unit measured 47F-49F. Shredded cheese inside second make unit measured 50F. Maintain TCS foods in cold holding at 41F or less. CDI Potato salad moved into walk-in cooler to cool. Top portion of tomatoes removed. Diced ham and turkey had a small portion remaining and person in charge stated it will be gone by the end of breakfast. Cheese discarded.
- 28 7-201.11 Separation - Storage (P) Lighter stored on shelf next to hot well with single-service items. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI Lighter moved.
- 33 3-501.15 Cooling Methods (Pf) REPEAT Shredded lettuce was placed into make unit to cool, while lid was left open. 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 Lid closed.
4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Make unit had an ambient of 48F. Food items on top measured above 45F and food inside cooler were measuring at 42F-43F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Inspector will return by 6/5 to verify unit is capable of holding food inside at 41F or below.
- 40 2-303.11 Prohibition - Jewelry (C) Employee working with food wearing a watch. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Low reach-in freezer shelf tips are rusting. Walk-in cooler door rusting at bottom. Paint is beginning to peel from utensil shelf in dish area. Make unit has a torn gasket. Grill on top of wood blocks. Equipment shall be maintained in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT Clean surface under flat top where food has dropped. Clean the outside surface as well as under the fryer machine. Clean shelf above cookline. Minor cleaning needed inside microwaves. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT Recaulk hand sink in ladies restroom. 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.
6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT Clean all walls throughout cookline and prep areas. Clean all ceiling vents where dust is accumulating. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.