

Food Establishment Inspection Report

Score: 91

Establishment Name: CITIES GRILL AND BAR

Establishment ID: 3034011310

Location Address: 2438 S STRATFORD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 19 / 2017 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 10 : 00 ^{am}_{pm} Time Out: 05 : 25 ^{am}_{pm}

Permittee: CITIES GRILL AND BAR INC

Total Time: 7 hrs 25 minutes

Telephone: (336) 765-9027

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 5

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
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"/>	<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	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	<input checked="" type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	<input 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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>

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	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0	<input type="checkbox"/>
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	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input type="checkbox"/>
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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Total Deductions:										9	

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☒ Inspection ☐ Re-Inspection Date: 01/19/2017

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: CITIES GRILL AND BAR INC

Email 1:

Email 2:

Telephone: (336) 765-9027

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
final rinse	dishmachine	177	artichoke dip	cold hold	41	chicken	final cook	197
chlorine	three comp sink	50	chicken	cooling drawer	41	salmon	cold hold	41
hot water	three comp sink	133	ambient	fridge at pizza	39	beef tips	cooling drawer	43
grilled chicken	final cook	191	prime rib	cooking	84	ambient	condiment cooler	41
rice	steam table	152	mashed	hot hold	143	ambient	beer cooler	45
salmon	final cook	175	servsafe	Sammy Ballas 8-12-21	00	wash temp	dishmachine at bar	140
burger	final cook	199	beef	cooling drawer	41	chlorine	dishmachine at bar	100
ketchup	cold hold	45	tomato	make unit	41	salmon	on ice	35

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: 0 pts. Manager washed hands, then recontaminated hands by turning off faucets without using paper towel. Worker at dish area contacted soiled dishes with hands, then grabbed a clean container to put away without washing hands. Hands shall be washed when contaminated. CDI: Manager washed hands and used paper towel to turn off faucets. Employee returned to contacting soiled dishes and the dish was re-washed.
- 11 3-202.15 Package Integrity - PF: REPEAT: Three cans dented on seam (pineapple, artichokes, and strawberry glaze). Packages shall protect the food inside from potential adulteration. CDI: Cans segregated for return to vendor.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: REPEAT: In walk in cooler, raw bacon in case on shelf above ready-to-eat turkey and ham. At grill, food employee used spatula to turn raw chicken, then used same spatula to serve cooked shrimp onto salad. Foods shall be protected from cross contamination during storage and handling. CDI: Raw bacon moved in walk in cooler above raw chicken. Employee educated at grill (new spatulas to be purchased, but employees designated spatulas at grill).

Person in Charge (Print & Sign): Sammy *First* Ballas *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell REHS *Last*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 01 / 29 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Dicer, 12 plates, 7 bowls, 5 glasses, slicer, 2 juice machine blades, ice machines (one heavily soiled; one lightly soiled), peeler, 2 measuring cups, pot, grater, pie server, 6 pans. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 18 3-501.14 Cooling - P: 0 pts. In walk in cooler, soup prepared before lunch yesterday 54F; alfredo sauce started cooling at 1:30pm yesterday at 62F. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours and from 70F to 45F within an additional 4 hours. CDI: Foods discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Many foods being held off-temperature in walk in cooler because cooler was broken over night:
roasted potatoes-2 pans- 57F // squid - bowl- 49F // ham - whole- 49F // turkey- whole deli meat- 49F // turkey- whole deli meat- 49F // fish in chips sauce- container- 49F // horseradish sauce (freshly ground)- container- 50F // spanikopita 2 pans- 50F // noodles- large tub- 51F //pesto-. small container- 50F //chicken stock- gallon- 50F //spinach dip- pan- 49F //crab dip - container- 51F //garlic in oil- container- 51F //mexican salsa- container- 50F//boiled eggs - approx. 20- 50F //chicken in rice- large container- 50F //salsa- sm. container- 50F// potato salad- large container- 51F //vegetable soup- large container- 49F // artichokes- container- 49F // tartar sauce- container- 51F // aioli-container-49F // demi glaze-container-49F // au jus- container - 49F // pizza
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: REPEAT: Roasted potatoes in walk in cooler (cooked 2 days ago) not datemarked. Potentially hazardous ready-to-eat foods shall be marked to indicate either date of preparation or discard and held at 41F and below for a maximum of 7 days (4 days at 42-45F) with date of preparation counting as day 1. CDI: Potatoes discarded.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: Pesto 1-8, soup 1-7, romelade sauce 1-1-17, chicken sauce 1-8. Potentially hazardous ready to eat foods shall be discarded when exceeding time/temperature storage requirement as listed above. CDI: All discarded.
- 26 7-201.11 Separation-Storage - P: REPEAT: Sanitizer stored on splashguard by prep sink in back kitchen. Stainless steel cleaner stored on shelf above slicer. Poisonous and toxic chemicals shall be stored to prevent contamination of food and equipment. CDI: Chemicals moved to chemical storage areas.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: REPEAT: Potato chips uncovered in walk in cooler. Employee slicing lettuce placed large tub of lettuce on floor while slicing to slide lettuce into bin from cutting board. One case of sweet potato fries on floor of walk in freezer. Food shall be protected from the premises while in storage. CDI: Chips covered, lettuce container removed from floor, and fries moved to shelving.
- 38 2-304.11 Clean Condition-Outer Clothing - C: 0 pts. Towels hanging on aprons for chefs used for wiping gloves are soiled. Remove linens from aprons and change gloves when soiled (wash hands when needed).



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- 39 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Wet wiping cloth bucket sitting on prep surface. Wet wiping cloths laying on prep surfaces throughout kitchen. One wet cloth under cutting board. One bucket with cloths out of sanitizer and concentration was 0 ppm chlorine. Wet wiping cloths being stored in drawer in dessert area. Wiping cloths, once wet, shall be stored submerged in an effective sanitizer solution and stored to prevent contamination of food, linens, single service/single use articles and cleaned equipment.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C:0 pts. REPEAT: In dry storage room, scoop for pepper laying on ingredient. Scoops shall be maintained with handles upright, out of ingredients. CDI: Scoop removed.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. REPEAT: Two stacks of containers stacked wet. Equipment and utensils shall be completely air dried prior to stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Two oven racks being stored on floor. Equipment shall be stored at least 6 inches above the floor.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: 0 pts. Chocolate sauce, strawberry glaze, and salt being stored in containers originally designated for vanilla sauce. Single use articles shall be used for original intended purpose, then discarded. Replace with multi-use utensils designed to be washed, rinsed, and sanitized.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair: rusted casters on speed racks throughout, shelving above walk in cooler/freezer is rusting, back legs of pizza oven stand rusting, mixer chipping paint, on oven- add panel plate/replace two knobs/1 cracked handle, hinge cover missing on Alto Shaam and sticker plate cracking, several cracked containers/lids, remove rust from side of ice machine, replace rusted screw for ice scoop holder in ice machine, chute insert at soiled drainboard cracked, rust on shelf used for storing tea urns, carbon on outsides of frying pans, hot plate in pizza oven cracked, handle is split on 2 drawer unit in salad area and unit is positioned on floor tiles (extend/replace legs, if needed), one handle broken on 4 drawer unit, shelving in pizza fridge is chipping at ends and brackets rusting, microwave on cookline cracked on top interior (replace), 2 door freezer on cookline has one door that seems broken at hinges and has large
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. REPEAT: The following equipment is in need of additional cleaning: shelving in walk in cooler, shelving above walk in cooler/freezer dusty, door of one ice machine, bin for holding blades soiled, sides of stove, top of pizza oven, gasket of beer cooler, bread box, cabinet shelving in waitress/linen storage area, salamander has large accumulation of carbon,
- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. Spigot on cookline used for cleaning has shut-off, but no backflow prevention device. Install atmospheric backflow prevention device below last shut-off valve and maintain system hose-free when not in-use. Verification of installation is required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.//5-205.15 System Maintained in Good Repair - P: Drain piping disconnected from dump sink in bar (due to mopping). Maintain drain piping connected and positioned over the drains at all times. Employee worked on connecting/repositioning during inspection.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Readhere baseboard in walk in cooler. Caulk handsink to wall at grill line. Clean/assess ceiling frame in kitchen/grill for rust (repair, if needed). Seal metal stripping to wall in dessert area. Replace missing vent cover above slicer. Replace any stained ceiling tiles. Seal all escutcheons to walls throughout and replace/recondition any rusted escutcheons. Seal any open pipe penetrations into wall or ceiling (hot water heater room has majority). Large amount of wall damage in unused bar area. Caulk needed around base of all toilets in men's and women's restroom. Repair cracked canwash basin. Continue addressing storage/finishes needed in outdoor storage building for equipment with Michelle Kirkley (Plan Review Supervisor). Repair ceilings, walls, and floors where needed. Floors, walls, and ceilings shall be maintained easily cleanable and in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C: Floor cleaning needed in detail areas around perimeters of
- 54 6-303.11 Intensity-Lighting - C: REPEAT: Lighting has not been upgraded since last inspection (as stated by manager). Last inspection stated: : Lighting low in the following areas (in ftd): mopsink 7, chemical storage 13, prep sink by walk in freezer 42-46, walk in cooler 1-15, soup warmer/stove 32-40, prep across from cookline in kitchen 45-67, large mixer 38, small mixer 36, ice machine 45, dessert prep 41, pizza prep 26-40, grill line and opposite prep line 21-47, ice machine 42, handsink in beverage station 17, beverage station 31-38, soup station 44, plating area 34-48, bar drink prep 17, blender 22, beer taps 34, espresso 34, men's toilets 6 and 8, women's toilets 3, 9, 11, 16. Increase lighting to 10 ftd in walk in refrigeration, 20 ftd at mopsink, handsinks, and warewashing, and 50 ftd at food prep areas.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vents present in kitchen. Maintain vents clean.//6-202.11 Light Bulbs, Protective Shielding - C: Cracked light



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Spell

