

Food Establishment Inspection Report

Score: 86.5

Establishment Name: TRENWEST RESTAURANT (JIMMY THE GREEK'S)

Establishment ID: 3034011621

Location Address: 3060 TRENWEST DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 06 / 21 / 2018 **Status Code:** A

Zip: 27103

County: 34 Forsyth

Time In: 09 : 50 ^{am} _{pm} **Time Out:** 01 : 50 ^{am} _{pm}

Permittee: DIMITRIOS INC.

Total Time: 4 hrs 0 minutes

Telephone: (336) 768-6708

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:

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	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	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<input 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	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<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	03	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	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input 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	03	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	03	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
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	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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			<input checked="" type="checkbox"/>	1	0	<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	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	<input 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	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<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	<input type="checkbox"/>
Total Deductions:										13.5



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Comment Addendum to Food Establishment Inspection Report

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Location Address: 3060 TRENWEST DRIVE
 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: DIMITRIOS INC.
 Telephone: (336) 768-6708

☒ Inspection ☐ Re-Inspection Date: 06/21/2018
 Comment Addendum Attached? ☐ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: jsostaita@gmail.com
 Email 2:
 Email 3:

Temperature Observations

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

Item chili	Location hot hold	Temp 118	Item ham	Location make unit	Temp 43	Item	Location	Temp
mash pot	hot hold	129	tomato	make unit	42			
eggs	final cook	155	slaw	make unit	45			
spag sauce	hot hold	114	feta	make unit	40			
greens	hot hold	122	roast beef	walk in	40			
rice	hot hold	167	pasta sauce	walk in	39			
gravy	hot hold	147	water	3 comp	133			
grits	hot hold	167						

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.

- 2-102.11 Demonstration - C-No one on staff during inspection is a certified food protection manager. Person in charge shall be a certified food protection manager as demonstrated by passing an exam from an ANSI-accredited program, and shall be present during all hours of food preparation and service.
- 2-301.12 Cleaning Procedure - P - Three employees didnt lather long enough and lathered and rinsed at the same time. Hands shall be washed using proper hand washing procedure as stated in 2-301.12 of food code. Including a lathering step of at least 10-15 seconds before rinsing. These are two steps, not to be combined into one. CDI-Education and all employees hands were re-washed. Handout given.
- 3-301.11 Preventing Contamination from Hands - P,PF-Two servers handled bread/toast with bare hands. Food employees may not conact exposed, ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use gloves or dispensing equipment. CDI-Foods discarded, tongs provided, education to servers and manager.

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Person in Charge (Print & Sign): Rafael Diaz
 Regulatory Authority (Print & Sign): Nora Sykes

[Handwritten Signature]

REHS ID: 2664 - Sykes, Nora

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3161



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P-Automatic quat dispensing unit is not dispensing sanitizer at an appropriate concentration-should be 200-400ppm, measured 0-100ppm. Sanitizers shall be effective and used according to manufacturers directions. CDI-Changed to chlorine. Assess dispenser for repair; use chlorine until repaired. //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Slicer blade soiled from use previous day. Most pans have sticker residue. Food contact surfaces of equipment shall be clean to sight and touch. CDI-All sent to be cleaned. Manager shall check remaining dishes for cleanliness.
- 17 3-403.11 Reheating for Hot Holding - P- Chili, spaghetti sauce, greens, all measured below 135F on steam table due to not being reheated properly before being placed in hot holding. Food that is cooked, cooled, and reheated shall be reheated so all parts of food are 165F for 15 seconds. Ready to eat food from a commercially processed sealed container or intact package shall be heated to 135F at all parts of the food before placing into hot holding. CDI-Sauce, chili and greens reheated on stove to above required temperatures.
- 18 3-501.14 Cooling - P-Potatoes in water measured 135 at beginning of inspection. Took two temperatures 12 minutes apart at 11:10 and 11:22 and they dropped only 4F (95F to 91F). This did not meet cooling parameters. Cooling shall be accomplished from 135F to 70F within 2 hours and from 70F to 41F within the remaining 4 hours, entire process not to exceed 6 hours. If the first parameter is not met, cooling shall not continue, foods must be reheated to 165F before two hours is over, or discarded. CDI-Potatoes cut and placed on sheet pans in freezer and were 70F or less before the end of 2 hours, barely. Manager states this is procedure, yet was not occurring at the time. Begin cooling in this way immediately when foods are cool enough to handle, or 135F, whichever is first.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Mashed potatoes on steam table measured 129F. Foods held hot shall measure 135F in all areas of food. CDI-Potatoes reheated. When cooking foods and adding cold ingredients, make sure to cook/heat thoroughly before placing on steam table. Opts.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-The following foods in make unit and walk in were not datemarked: mozzarella, feta, corned beef hash, turkey, smoked sausage, canadian bacon, bologna, corned beef slices. Ready to eat, potentially hazardous foods held more than 24 hours shall be marked with a discard date not to exceed 7 days of held at 41F or less and 4 days if held at 42F-45F and discarded if exceeding these parameters or if not marked with a date. CDI-Most discarded, feta and mozzarella opened previous day were marked. //3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Potato salad (6/13) and roast beef (6/14) exceeded time/temperature combinations stated above and in 3-501.17. CDI-Discarded.
- 31 3-501.15 Cooling Methods - PF-Pot of whole cooked potatoes cooling under running water of 84F were not meeting cooling parameters. Cooling shall be accomplished by placing foods in thin portions, in containers that facilitate heat transfer, by stirring frequently, by adding ice as an ingredient, or other effective measures. CDI-REHSI intervened and asked that they add ice to the pot, this was not working fast enough so asked that the potatoes be processed into smaller chunks and placed into freezer. This is typically their practice, do this sooner in the future.
- 38 2-402.11 Effectiveness-Hair Restraints - C-Servers that toast and butter breads are not wearing hair restraints. Food employee in kitchen was not wearing hair restraint at beginning of inspection. Food employees shall wear effective hair restraints. Opts.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C-Wiping cloths in 0ppm chlorine. Wet wiping cloths shall be held in an effective sanitizing solution (50-200ppm chlorine). CDI-Remade. 0pts
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Cups and plastic containers stacked wet. Air drying is required. 0pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT-Door handles of equipment broken, torn gaskets in coolers, rusted/chipping shelving, lo boy not working, ice build up in freezer (wrap pipe). Repair loose threshold at freezer. Continue equipment repairs. Equipment shall be in good repair.
- 49 5-203.14 Backflow Prevention Device, When Required - P-Sprayer attached to hose at can wash with only atmospheric backflow. Can wash requires a continuous pressure backflow when spray nozzle is left attached to hose. Obtain backflow or leave nozzle detached. CDI-Detached sprayer. 0pts.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C-REPEAT-No cove base in restrooms. Floor and wall junctures shall be coved. //6-201.11 Floors, Walls and Ceilings-Cleanability - C-REPEAT- Floors in kitchen are rough concrete in some areas, seal holes in walls. Replace missing ceiling tiles. Continue replacing cove base in kitchen. Caulk around toilets in both restrooms. Physical facilities shall be smooth and easy to clean.



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Spell



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