Food Establishment Inspection Report

Score: 95.5

Establishment Name: JIMMY S SEAFOOD AND OYSTER BAR
Location Address: 3440 FRONTIS ST
City: WINSTON SALEM
State: NC
Zip: 27103
County: 34 Forsyth
Permittee: EPEROS INC
Telephone: (336) 659-1490
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034011382
☒ Inspection ☐ Re-Inspection
Date: 10 / 21 / 2014 **Status Code:** A
Time In: 02 : 30 ○ am ⊗ pm **Time Out:** 05 : 50 ○ am ⊗ pm
Total Time: 3 hrs 20 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 1
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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2	0	☐	☐	☐
Employee Health					.2652					
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3 1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653					
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2 1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1 0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656					
6	☒	☐			Hands clean & properly washed	4 2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2 1	0	☐	☐	☐
Approved Source					.2653, .2655					
9	☒	☐			Food obtained from approved source	2 1	0	☐	☐	☐
10	☐	☐	☒		Food received at proper temperature	2 1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2 1	0	☐	☐	☐
12	☒	☐	☐	☐	Required records available: shellstock tags, parasite destruction	2 1	0	☐	☐	☐
Protection from Contamination					.2653, .2654					
13	☒	☐	☐	☐	Food separated & protected	3 1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3 1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					.2653					
16	☒	☐	☐	☐	Proper cooking time & temperatures	3 1.5	0	☐	☐	☐
17	☒	☐			Proper reheating procedures for hot holding	3 1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3 1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3 1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3 1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3 1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2 1	0	☐	☐	☐
Consumer Advisory					.2653					
23	☒	☐	☐		Consumer advisory provided for raw or undercooked foods	1 0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653					
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 1.5	0	☐	☐	☐
Chemical					.2653, .2657					
25	☒	☐	☐		Food additives: approved & properly used	1 0.5	0	☐	☐	☐
26	☐	☒	☐		Toxic substances properly identified stored, & used	2 ☒	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658					
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1 0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2 1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1 0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654					
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1 0.5	0	☐	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1 0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1 0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1 0.5	0	☐	☐	☐
Food Identification					.2653					
35	☐	☒			Food properly labeled: original container	2 1	☒	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657					
36	☒	☐			Insects & rodents not present; no unauthorized animals	2 1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2 1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1 0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1 0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1 0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654					
41	☐	☒			In-use utensils: properly stored	1 ☒	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1 0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1 0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663					
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 ☒	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1 ☒	0	☐	☐	☐
Physical Facilities					.2654, .2655, .2656					
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2 ☒	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2 1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1 0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1 ☒	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 0.5	0	☐	☐	☐

Total Deductions: 4.5

Comment Addendum to Food Establishment Inspection Report

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Permittee: EPEROS INC

Telephone: (336) 659-1490

☒ Inspection ☐ Re-Inspection   Date: 10/21/2014

Comment Addendum Attached? ☐   Status Code: A

Category #: IV

Email 1: jimmysseafood@gmail.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Raw steak	make unit	40	shrimp	walk in	38	hot plate temp	dish machine	170
salmon	make unit	39	tomatoes	sandwich unit	40	sanitizer	three comp sink (ppm)	150
shrimp	make unit	39	oysters	make unit	39	sanitizer	bottles (ppm)	200
lettuce	make unit	41	shrimp	final cook	204			
potato soup	walk in	39	clams	final cook	206			
ground beef	walk in	38	steak	final cook	159			
tilapia	walk in	36	flounder	final cook	180			
flounder	walk in	36	hot water	prep sink	143			

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.

26   7-204.11 Sanitizers, Criteria-Chemicals - P Bucket of towels in chlorine sanitizer was above 200 ppm concentration. All towels stored in chlorine sanitizer solution shall be at a concentration of 50-100 ppm. Store towels in sanitizer of appropriate concentration. Other buckets of sanitizer were at appropriate concentration at this time.

✓ Spell

35   3-302.12 Food Storage Containers Identified with Common Name of Food - C Tall plastic bin of spice and sugar are unlabelled at this time. Ensure that all foods that are not readily identifiable are labelled with the common name of the food stored. Label containers of food.

41   3-304.12 In-Use Utensils, Between-Use Storage - C Five tongs stored on low bar at grill station, potential for contact with cooks pants and apron. In use utensils shall be stored in a clean location protected from potential contamination. Move tongs to a location that will prevent contamination.

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

Regulatory Authority (Print & Sign): Joseph   *First*   Chrobak   *Last*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 6 4

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Plastic barrel holding fish breading is badly cracked and damaged. The wheels of prep tables along the frying line are rusted and in need of repair. One vegetable peeler was badly stained and damaged, discarded by PIC. The caulking in the grill hood has started to peel out. Equipment shall be maintained in good repair. Repair noted items.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed in the cabinets of the deep fryers where grease has accumulated and on the pipes between cooking equipment where grease and debris have fallen. Nonfood contact surfaces shall be maintained clean. Clean noted items.

49   5-203.14 Backflow Prevention Device, When Required - P There is a hose attached to the can wash hose bib with a spray nozzle attached and only atmospheric backflow protection. There is an identical set up beneath a prep table in the kitchen. When a spray nozzle is attached to a hose it creates a source of continuous pressure. The water supply in this situation must be protected by a backflow preventer rated for continuous pressure applications. The other option is to detach the spray nozzle from the hose after each use or to remove the spray nozzle permanently.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C There is a hole in the wall underneath the back hand sink. The three compartment sink and the dishmachine drain boards need to be recaulked to the walls where the caulking has molded and peeled. The employee restroom has a small holes in the walls and areas of paint chipping that needs to be repaired. // 6-501.12 Cleaning, Frequency and Restrictions - C detail cleaning under soda machines is needed where mold buildup has occurred. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Pipes from the hot water heater need to be sealed where they enter the ceiling.

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