

Food Establishment Inspection Report

Score: 92

Establishment Name: CITIES GRILL AND BAR

Establishment ID: 3034011310

Location Address: 2438 S STRATFORD RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 17 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 11 : 55 ^{am} _{pm} Time Out: 03 : 30 ^{am} _{pm}

Permittee: CITIES GRILL AND BAR INC

Total Time: 3 hrs 35 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: 9

No. of Repeat Risk Factor/Intervention Violations: 4

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	NO	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		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
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"/>
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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2		0	<input checked="" 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	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2		0	<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	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3		0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3		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	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3		0	<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"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		<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	
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	
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	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2		0	<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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	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	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
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	03		<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	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1		<input checked="" 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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1		0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03		<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
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	1		<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03		<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03		<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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03		<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		<input checked="" type="checkbox"/>
Total Deductions:								8



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 Water Supply: Municipal/Community On-Site System
 Permittee: CITIES GRILL AND BAR INC
 Telephone: (336) 765-9027

Establishment ID: 3034011310
 Inspection Re-Inspection Date: 05/17/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
SERV SAFE	S. BALLAS 8/12/21	00	CHX	FCT	197	LEMON BTR	HH	137
3 COMP	HW	130	LASAGNA	RIC-GRILL	36	SL HAM	SALAD RIC	43
3 COMP	CL SANI	50	SHRIMP	RIC-GRILL	34	SPIN DIP	SALAD LO BOY	40
DISH	HW SANI	161	RICE	FRONT-COOK	162	MASH POT	ALTO SHAM	145
BAR	BAR-CL SANI	100	MASH POT	FRONT-COOK	135	1/2 AND 1/2	SERVER	43
MAC N CHZ	WIC	36	ALFREDO	HH	120	VEG SOUP	SERVER	177
SWT POT	WIC	36	CHX	LO BOY	40			
CHICKEN	WIC	36	PASTA	LO BOY	40			

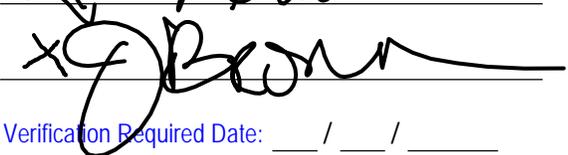
Observations and Corrective Actions

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//2-301.12 Cleaning Procedure - P-Observed one food employee wash hands and then turn the faucet off with their bare hands after cleaning. Hands shall be washed anytime that they become contaminated. Paper towel or similar barrier shall be used to turn off faucet after cleaning. CDI-Staff educated and instructed to rewash hands properly.// 0 points
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Observed bus tubs stored on basin of handsink in dish area. A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. CDI-Bus tub removed.//6-301.11 Handwashing Cleanser, Availability - PF-No hand soap dispenser provided at handsink on front line by dish area. Each handwashing sink or group of 2 adjacent handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI-Soap provided.
- 11 3-202.15 Package Integrity - PF - Repeat: 3 cans were severely dented on the can storage rack; 2 pineapple and 1 tomato soup. Packages shall be in good condition and protect the integrity of the contents so that food is not exposed to adulteration or contaminants. CDI - Cans relocated for return.

Lock Text

Person in Charge (Print & Sign): JOHNNY ^{First} BALLAS ^{Last}
 Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: / /

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



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Repeat-Observed unpackaged frozen sausage patties in walk-in freezer stored above ready-to-eat batter in walk-in freezer. Observed raw salmon stored behind tortillas in lo boy unit at cook line. Raw animal products shall be stored to prevent cross-contamination and below ready-to-eat products. CDI - Raw fish relocated to prevent cross-contamination. //Repeat- Several containers of food (lasagna, veggies, shrimp, chicken) were observed uncovered in various coolers. Food shall be stored in packages, covered containers, or wrappings.//
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C-Observed black residue on right interior side of both ice machines. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, components shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.// 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Observed slicer, knife, robocoupe, and can opener soiled in prep area. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI-Cleaned during inspection.
- 18 3-501.14 Cooling - P-Measured cooked potatoes cooling since yesterday (per PIC) at 63F. When cooling, foods shall decrease from 135F to 70F within 2 hours and 70F to 45/41F within 4 hours; for a maximum total of 6 hours. CDI-Potatoes discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat-Alfredo sauce measured 120F in one of the hot holding table top units. Per PIC, item was placed in unit 30 minutes prior to measuring. Potentially hazardous food shall be held at 135F or above. CDI - Alfredo sauce reheated on stove to greater than 165F.// 0 points
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed sliced chub of ham not date marked in walk-in cooler. Observed multiple baggies of sliced turkey and sliced ham stored in pans in walk-in cooler without date labels. Ready-to-eat, potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations and the day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. CDI-Per PIC, items were sliced Tuesday and were dated as such.// 0 points
- 26 7-102.11 Common Name-Working Containers - PF - Repeat-Unlabeled bottle of purple cleaning solution at front cook line. Unlabeled bucket of sanitizer at front cook line. Poisonous or toxic materials in working containers shall be labeled with the common name of the chemical. CDI - Products labeled.
- 31 3-501.15 Cooling Methods - PF-Measured cooked potatoes cooling since yesterday (per PIC) at 63F. When cooling, foods shall decrease from 135F to 70F within 2 hours and 70F to 45/41F within 4 hours; for a maximum total of 6 hours. Observed cooked potatoes in shallow metal pan covered with plastic lid. CDI-Potatoes discarded.// 0 points



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Spell

- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Observed powdered chicken base unlabeled in dry storage room and working containers of seasonings unlabeled on cook line. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.// 0 points
- 38 2-303.11 Prohibition-Jewelry - C-Observed food employee on cook line engaging in food prep (cooking chicken on grill) while wearing a watch. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI-Removed// 0 points
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Repeat-Observed two wiping cloth buckets with too many cloths, unable to submerge cloths in sanitizer solution. Cloths in-use for wiping counters and other equipment surfaces shall be submerged between uses in a chemical sanitizer solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed Styrofoam cups used as scoops stored in salt/pepper bin and oregano bin in dry storage. //Measured mashed potato scoop stored in still water measuring 128F on cook line. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored In food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon OR in a container of water if the water is maintained at a temperature of at least 135F and the container is cleaned at required frequency.// 0 points
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Recaulk inside of the cook line hood where caulk is missing/worn. Shelving flaking in walk-in freezer, shelving in salad reach-in cooler, and meat cage in walk-in cooler. Threshold to walk-in cooler is uneven, preventing water from being removed after cleaning and causing ice to accumulation. Replace front plate to double door oven. Equipment and utensils shall be maintained in good repair.// 0 points
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C-Faded data plate at large dish machine. A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications. Contact company for replacement.// 0 points
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Cleaning needed on all gaskets on reach-in coolers and lo boys. Nonfood contact surfaces of equipment shall be maintained clean.// 0 points



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- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C-Concrete around outdoor grease receptacle contains accumulation of grease drippings, accumulated grease and leaves. A storage area and enclosure for refuse recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean. Unit shall be moved and area powerwash.// 0 points
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat- The baseboard tiles are damaged around the dish machine area. Floor tile damage beside one of the dish machine drains. Grout in between floors tiles is worn in a few areas. Floors, walls, and ceilings shall be smooth and easily cleanable. Repair/replace.// 0 points
- 54 6-303.11 Intensity-Lighting - C-4 foot candles of light in walk-in freezer. 38-48 foot candles at bar ice bin and 31 foot candles over large soup pot. Lighting shall measure 10 foot candles in walk-in units and 50 foot candles in food prep area. Replace dull bulb in walk-in freezer// 0 points.



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✓
Spell

