Food Establishment Inspection Report

Establishment Name: CAGNEY'S KITCHEN							
SALISBURY RD							
State: North Carolina							
unty: 34 Forsyth							
○ Re-Inspection							
Municipal/Community							
On-Site Supply							

Establishment ID: 3034012416						
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					
No. of Risk Factor/Interve	ention Violations: 2					
No. of Repeat Risk Factor/	Intervention Violations: 0					

Score:

		O	, IV	Iuii	icipal/Community On-Site Supply						
	Ris	k fa	cto	rs: C	e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing foo Interventions: Control measures to prevent foodborne illness	db	orne	illi		S	
Compliance Status							OU'	Г	CDI	R	VR
Sı	ире	ervis	ion		.2652						
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	M	оит	N/A		Certified Food Protection Manager	1		0			
Er	mp	loye	e H	ealt	h .2652	_					
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic I	Practices .2652, .2653	_		_			
	12.3	OUT		Ш	Proper eating, tasting, drinking or tobacco use	1	0.5	-			_
7		оит	L	Ш	No discharge from eyes, nose, and mouth	1	0.5	0	Щ		L
Pı	_	_	_	Cont	tamination by Hands .2652, .2653, .2655, .265	6					
8	X	оит		Ш	Hands clean & properly washed	4	2	0			
9		оит		N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			
A	qq	ove	d S	ourc	ce .2653, .2655						
1	X	оит			Food obtained from approved source	2	1	0			
2	_	оит		1 }¢	Food received at proper temperature	2	1	0			
3	X	OUT			Food in good condition, safe & unadulterated	2	1	0			
4	IN	оит	• X ⁄	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pı	ote	ectio	n fi	rom	Contamination .2653, .2654						
15	įχ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
6	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
7	M	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Р	ote	ntial	ly F	łaza	rdous Food Time/Temperature .2653						
	ŀΧ	OUT	N/A	N/O	Proper cooking time & temperatures	3	1.5	0			
	-	оит	-	-	Proper reheating procedures for hot holding	3	1.5	-			
_	-	оит	_	-	Proper cooling time & temperatures	3	1.5	-	Ш		
1	-	OUT	_	-	Proper hot holding temperatures	3	1.5	-			_
	٠.	ох (т	-	-	Proper cold holding temperatures Proper date marking & disposition	3	1.5	-	Х		_
	ř	оит			Time as a Public Health Control; procedures & records	3	1.5	H			
_	200		or A	desir		_					_
	_	_	_		consumer advisory provided for raw/	Т					
_	L	оит	L_	Ш	undercooked foods	1	0.5	0			
Hi	gh	ly S	usc	epti	ble Populations .2653	_					_
26	IN	оит	ıχ		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
	_	nica			.2653, .2657	le.	0.5	-			
		OUT			Food additives: approved & properly used	1	0.5	-			
	-	о)(т	_		Toxic substances properly identified stored & used	2	1	X	X		L
		orm OUT			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	L		L		readed oxygen packaging criteria or rizocer plan	L	L	L			

	G	ood	Ret	ail P	Good Retail Practices ractices: Preventative measures to control the addition of pa	tho	nens	. cł	nemic	als.	
	_				and physical objects into foods.		,	,		,	
С	or	npl	iar	nce	Status		OUT	Г	CDI	R	VF
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
30	IN	оит	1)X(A		Pasteurized eggs used where required	1	0.5	0		П	
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит)X A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	npe	ratur	re Control .2653, .2654						
33	IN	о)∢ т			Proper cooling methods used; adequate equipment for temperature control	1	o X 5	0		x	х
34	X	OUT	N/A	N/O	Plant food properly cooked for hot holding	1	0.5	0			
35	X	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
F	ood	Ide	ntifi	catio	on .2653						
37	X	оит			Food properly labeled: original container	2	1	0			
Pi	reve	entic	n o	f Fo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38					Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	IN	о х (т			Personal cleanliness	1	0.5	X			
11	×	OUT			Wiping cloths: properly used & stored	1	0.5	0			
12	M	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	гор	er U	se o	f Ute	ensils .2653, .2654			•	•		
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
14	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	о≱(т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	x	0.5	0		х	
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о х (т			Non-food contact surfaces clean	Х	0.5	0		X	
PI	hys	ical	Fac	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0	Г		Π
51	X	OUT		П	Plumbing installed; proper backflow devices	2	1	0		П	
52	M	оит			Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	о х (т			Physical facilities installed, maintained & clean	X	0.5	0		Х	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	5					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012416 Establishment Name: CAGNEY'S KITCHEN Location Address: 2291 OLD SALISBURY RD Date: 05/26/2023 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27127 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Wastewater System:

Municipal/Community

On-Site System Email 1:luancela80@yahoo.com Water Supply: Municipal/Community On-Site System Permittee: GEJT INC. Email 2: Telephone: (336) 650-1612 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 114 Meatloaf Walkin Peas Cooling 41 70 Dressing Cooler Peas Cooling Ambient 168 186 Potatoes Cabbage Hot Well On Flat Top 197 Collard Green Hot Well 40 Cooked Spinach Make Cooler 41 Slaw Make Cooler 168 Final Eggs 201 Tenderloin Final Prep Sink 128 Hot Water 175 Omelet Final 100 Chlorine Sanitizer Three-Comp 174 Hot Water Dish Machine 139 Oatmeal Hot Cabinet 146 Carrots Hot Cabinet 39 Pizza Station Noodles 40 Pizza Station Meatloaf 41 Mozz Cheese Pizza Station 174 Sausage Patty Reheat 40 Walkin Slice Deli Meat 36 Walkin Ambient First Last Cela Person in Charge (Print & Sign): Luna

Last

Regulatory Authority (Print & Sign): Ebonie

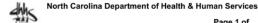
Wilborn

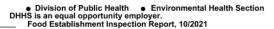
REHS ID:3122 - Wilborn, Ebonie

Verification Required Date: 06/05/2023

REHS Contact Phone Number:

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: CAGNEY'S KITCHEN Establishment ID: 3034012416

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						
Viol		Observations and Co		ions 9 105 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.
- 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
- 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.

inside at 41F or below.

- 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.