

Food Establishment Inspection Report

Score: 95

Establishment Name: CIN CIN BURGER BAR

Establishment ID: 3034011768

Location Address: 1425-A WEST FIRST STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 20 / 2018 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 12 ^{am} _{pm} Time Out: 02 : 15 ^{am} _{pm}

Permittee: CIN CIN BURGER BAR INC

Total Time: 4 hrs 3 minutes

Telephone: (336) 999-8413

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: 5

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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input 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	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	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	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	<input checked="" type="checkbox"/>	<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	<input checked="" type="checkbox"/>	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<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"/>	<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			1	03	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
Total Deductions: 5										



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



Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: CIN CIN BURGER BAR INC

Telephone: (336) 999-8413

Establishment ID: 3034011768

☒ Inspection ☐ Re-Inspection Date: 06/20/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: cincinburgerbar@gmail.com

Email 2: Cwhitman@cincinburgerbar.com

Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	M. Moore 10-25-21	00	Lettuce	Glass dor reach-in	35	Chicken	Drawer - salad	39
Hot water	3 comp sink	140	Fried ckn	Final	207	Pico	Drawer - salad	40
Quat sani	3 comp sink	200	Hot water	3 comp sink - bar	126	Onion	Reheat	192
Hot water	Dishmachine	168	Watermelon	Walk-in	39	Tomato	Burger build	35
Grilled ckn	Final	167	Pasta	Walk-in	40	Lettuce	Burger build	41
Chili	Hot hold	165	Chili	Walk-in	45	Pim cheese	Drawers - grill	34
Burger	Final	166	O. Noodle	Salad make unit	37			
Hummus	Glass door reach-in	34	Slaw	Salad make unit	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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P Per conversation with person-in-charge, establishment has no documented employee health policy in place. Employees are told verbally upon hiring. Ensure employees are aware of disease transmissible through food, and symptoms of diseases. The permit holder shall require food employees and conditional employees to report to the person-in-charge information about their health and activities as they relate to diseases that are transmissible through food. CDI: REHSI provided a copy of employee health policy. 0 pts
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Observed food employee obtaining water into a pitcher from handwashing sink at cook line. / Two spoons being stored in basin of handwashing sink at cook line. A handwashing sink shall not be used for any other purpose other than handwashing, and shall be made accessible at all times. CDI: Conversation with person-in-charge regarding uses of a handwashing sink. // 6-301.11 Handwashing Cleanser, Availability - PF No soap stocked at far handwashing sink in bar area. Maintain soap and/or cleaning compound supplied at each handwashing sink. CDI: Person-in-charge supplied pump dispenser at handwashing sink during inspection. // 6-301.14 Handwashing Signage - C Handwashing sink at dessert prep and handwashing sinks at front bar without proper handwashing reminder sign. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Interior components of meat grinder, observed with dried food residue on two components. / Several large and small stacked metal containers being stored with food residue on shelving below prep by pass thru and on rear dry storage shelving. / One black container of sauce bottles, scoops, and other various utensils soiled on rear dry storage shelving. / Sauce bottles and metal containers with labels and tape residue being stored clean. / Spoon, strainer, and ladle being stored above three compartment sink observed with food residue. Food-contact surfaces of equipment shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. //
- Lock Text 4-602.11 Equipment
- ☐ Food-Contact Surfaces and Utensils-Frequency - C Soda gun at far end of bar, observed with black build up. Beverage nozzles

Person in Charge (Print & Sign): MICHAEL MOORE

Regulatory Authority (Print & Sign): CHRISTY WHITLEY

REHS ID: 2610 - Whitley Christy

Verification Required Date: 06 / 30 / 2018

REHS Contact Phone Number: (336) 703 - 3157



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Two containers labeled mac and cheese stored in stacked metal containers inside walk-in cooler measuring 46-47F. Ensure if being cooled, cooling parameters and methods are being met as listed in 3-501.14 and 3-501.15. Potentially hazardous food shall be held cold at 45F and below. CDI: Person-in-charge voluntarily discarded containers. 0 pts
As of January 1st, 2019 - potentially hazardous food shall be held cold at 41F and below
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Brunch menu offers items such as burgers, eggs, and salmon to be cooked to order. / Hollandaise sauce contains raw eggs. Menu does not contain a reminder or disclosure to inform customers of items served with raw egg and/or cooked to order. Add reminder and disclosure similar to daily menu.
Verification required by 6-30-2018 to Christy Whitley when complete. Contact 336-703-3157 OR Whitleca@forsyth.cc
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Sauce bottles inside make units, bottles and shakers along cook line being stored without labeling. 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, spices, salt, etc. shall be identified with the common name of the food. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Buckets of sauces being stored under shelving on the floor inside walk-in cooler. Recommend a dunnage rack or additional storage for food. Food shall be stored (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. // 3-307.11 Miscellaneous Sources of Contamination - C Two cans of mustard inside glass door reach-in cooler rusted at top of can. Remove sauces from cans to avoid contamination. / Employee food being stored on shelving with open food, open beverage stored with sauces, and air heads being stored on top of sauce bottles inside drawer at burger make unit. Food shall be protected from miscellaneous sources of contamination.
- 38 2-402.11 Effectiveness-Hair Restraints - C One employee observed at beginning of inspection, cutting lemons without hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. 0 pts
- 40 3-302.15 Washing Fruits and Vegetables - C Unwashed avocados, with stickers remaining on skin, being stored in contact with sliced pineapple in burger prep unit. Thoroughly wash vegetables, and remove stickers prior to slicing. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. 0 pts
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Several stacks of metal containers being stored on clean utensil shelving, observed stacked wet. / Employee at dishmachine using cloth linen to dry containers being removed from dishmachine. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Bins with lids being stored under prep, observed with debris inside containers. / Sauce bottles being stored under pipe of handwashing sink at beverage station. / Pieces of grinder are refrigerated, surfaces of cooler is soiled with food debris. Recommend placing pieces of grinder in a container to protect from contamination until used. / Slicer in back storage room observed with debris. Recommend covering slicer after cleaning. Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2)



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- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF Quat test strips available to measuring sanitizer strength, color change indicated quat sanitizer in vat of 3 compartment sink measuring 50ppm. Quat test strips used by REHSI, measuring sanitizer strength at 200ppm. Obtain new test strips. A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided.
Verification required by 6-30-2018 to Christy Whitley when complete. Contact 336-703-3157 OR Whitleca@forsyth.cc
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed inside burger and salad make units and drawers along cook line; and inside beer cooler at front bar; and shelving. Nonfood-contact surfaces of equipment shall be kept free of n accumulation of dust, dirt, food residue, and other accumulation. 0 pts
- 49 5-205.15 (B) System maintained in good repair - C Dump container has been added to end of soiled dish area. Waste is draining into a container on floor. Add waste line to drain waste into floor sink. A plumbing system shall be maintained and installed according to code. // 5-203.14 Backflow Prevention Device, When Required - P Backflow at outside canwash is not rated for continuous pressure. Current set up is hose with a pistol grip attached. Install a backflow prevention device rated for continuous pressure below Y hose or disconnect hose with pistol grip attached after each use. CDI: Person-in-charge unattached hose with pistol grip during inspection. 0 pts
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Wall behind prep area at make units and rolling coolers, have been replaced, and cove base has been removed. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch). 0 pts
- 54 6-305.11 Designation-Dressing Areas and Lockers - C Employee keys and cell phone being stored above handwashing sink on shelf. / Employee wallet being stored on shelving below prep area at dishmachine. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions. 0 pts



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