

Food Establishment Inspection Report

Score: 95

Establishment Name: CITIES GRILL AND BAR

Establishment ID: 3034011310

Location Address: 2438 S STRATFORD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 16 / 2014 Status Code: A

Zip: 27103

County: 34 Forsyth

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

Permittee: CITIES GRILL AND BAR INC

Total Time: 4 hrs 0 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: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	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	05	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	15	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	15	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	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	05	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	05	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	05	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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				1	05	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0	<input 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	05	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	<input checked="" type="checkbox"/>
Total Deductions:										5	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

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

Permittee: CITIES GRILL AND BAR INC

Email 1:

Email 2:

Telephone: (336) 765-9027

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Potatoes	Walk in	40	cooked	Cooler drawers	40	Meat sauce	Hot hold	170
Crab cakes	Walk in	40	Chicken	Cooler drawers	41	Pizza	Final cook	160
Tomatoes	Walk in	39	shrimp	Cooler drawers	40	Turkey	Final cook	167
Lettuce	Walk in	44	Lettuce	Make unit	43	Chicken	Final cook	169
Pasta	Walk in	40	Tomatoes	Make unit	40	Sanitizer	Bucket	50
Whole	Walk in	41	Rice	Hot hold	150	Hot water	Preparation sink	127
Whole roast	Walk in	45	Mashed	Hot hold	149	Dish machine	Hot water	171
Ranch	Walk in	40	Spanikopita	Final cook	200	Food	Sammy Ballas 2016	00

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.

- 16 3-401.11 Raw Animal Foods-Cooking - P,PF - Repeat- Non-continuous cooking is being used for the chicken wings. Although establishment is properly cooking, cooling, and holding chicken wings proper procedures shall be submitted to the health department for approval. Discontinue par cooking until procedures have been approved. Submit procedures within 10 day at grijalwm@forsyth.cc.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts. - One small container of steak read 48F and was prepared one day prior. All foods shall read 45F or below and shall be cooled properly. CDI- Item was voluntarily discarded.
- 31 3-501.15 Cooling Methods - PF - . 0 pts. - One pan of lettuce stored tightly covered. Ensure that all foods prepared at room temperature like lettuce and tomatoes are cooled under mechanical refrigeration and with a loosely or completely uncovered lid to allow for heat facilitation. CDI- Lid was removed.

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

Regulatory Authority (Print & Sign): *Wendy* *First* *Grijalva* *Last*

[Signature: Sammy Ballas]
[Signature: Wendy Grijalva, REHS]

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: 10 / 26 / 2014

REHS Contact Phone Number: (336) 703 - 3157



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- 39 3-304.14 Wiping Cloths, Use Limitation - C - Repeat - Two wet wiping cloths observed on the make unit line. Wet wiping cloths shall be stored in chemical sanitizer when not in use at all times. A dry cloth may be stored on cook line if necessary as long as it is replaced once visibly soiled.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - One scoop observed stored in direct contact of ingredient (repeat). Several single service cups with no handle stored in salad dressing. Single service cups are not approved for storage. Use utensils that have a handle to prevent any contamination. CDI- Cups were removed and scoop was placed properly.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Severe condensation leak in walk in freezer. Do not store any food under leak until it is properly repaired (Repeat). / Several amounts of cracked or broken lids and pans observed throughout the establishment (Repeat). / Missing handles on lids of center make unit. Repair./ Establishment is removing make unit lids during lunch for faster service. Foods in make unit will not hold temperatures of 45F or below. Recommended to leave lid on at all times and close when necessary, place less foods in unit, or other effective means. / Beer walk in cooler was not holding temperature. Unit was repaired when arrived to establishment. // 4-101.11 Characteristics-Materials for Construction and Repair - P - Establishment using two Oster blender that is NSF approved for house hold use only. A blender shall be NSF approved for commercial use if used in restaurant. Remove device from establishment.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - 0 pts. - At time of inspection wash solution read 100F. Wash water shall be 110F. Water was refilled and read 110F.
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts - The non food contact surfaces ice machine lid and the slicer had visible food debris. Clean as often as necessary to maintain clean. /
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C - 0 pts- Some handwashing sinks have a trash can near them and some do not. A trash can shall be provided at the handwashing sink at all times for disposal of paper towels.
- 53 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C - Th base board tile in the beer walk in cooler is separating from the wall. Properly ensure that base board is attached to wall. Repair. //
- 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Wall: Caulking needed on handwashing sink in dish washing area. Minor cleaning needed on wall behind slicer and at preparation sink.//
- 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - Remove lettuce chopper that is no longer being used.



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- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting in the back kitchen cook line (20-33 FC), center preparation tables (33FC), preparation sink (30FC), front grill line (23-33FC), along make units (28-32FC), in men's (4-12FC) and women's (3-8FC) restroom, walk in cooler (1-4FC), and bar (8-12 FC) are low. Lighting where food preparation shall be at least 50 foot candles, in restrooms and bar 20 foot candles, and in walk in coolers and freezers at least 10 foot candles.



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