

Food Establishment Inspection Report

Score: 93.5

Establishment Name: 66 DINER
Location Address: 1133 OLD HOLLOW RD
City: WINSTON SALEM **State:** NC
Zip: 27105 **County:** 34 Forsyth
Permittee: 66 DINER, INC
Telephone: (336) 245-2020
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034012221
 Inspection Re-Inspection
Date: 10 / 09 / 2019 **Status Code:** A
Time In: 10 : 20 ^{am} _{pm} **Time Out:** 01 : 30 ^{am} _{pm}
Total Time: 3 hrs 10 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 6
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		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3			<input checked="" type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
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			<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13		<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	13		<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
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			<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
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	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	
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			<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1		<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness		03		<input checked="" type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1			<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					6.5			



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 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	P. Stravomitis 2-28-21	00	Lasagna	Cook to	206	Gravy	Hot hold cabinet	163
Hot water	3 comp sink	135	Mac n chz	Cook to	208	Turkey	Upright 1 (rear)	35
Chlorine sani	Dishmachine - ppm	50	G beans	Steam table	168	Fish	Upright 2 (rear)	32
Sausage	Final cook	167	Meatsauce	Steam table	174	Meatloaf	Upright 3 (rear)	38
Egg	Final cook	161	Ham	Sand. reach-in cooler	36	Slaw	Upright 4 (rear)	38
Pork	Final cook	177	Lasagna	Two door reach-in	39	Burger	Final	185
Pep/onion	Cook to	173	Slaw	Sandwich make unit	41	Mac n chz	Cooling 10:53 (1st)	115
Cabbage	Cook to	188	Lettuce	Small make unit	40	Mac n chz	Cooling 11:45 (3rd)	84

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 Food employee observed using cleaned hands to turn off faucet handles and dispense paper towel. A food employee shall wash hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles - as often as necessary to remove soil, when contaminated, and to avoid recontaminating cleaned hands, use an effective barrier to operate faucet handles. CDI: Education to person-in-charge (PIC). PIC instructed employee to rewash hands.
- 7 3-301.11 Preventing Contamination from Hands - P,PF Person-in-charge contacted raw onion and raw green peppers in make unit, and placed on grill to be cooked with omelette. Make unit is also used for sandwiches and salads. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: PIC cooked portions of raw onion and green peppers to 173F. Conversation regarding bare hand contact.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Bowl and fork used (with residue from raw egg) for whisking raw egg being stored on top of open bag of bread at flat top. / Raw country ham (with safe cooking instructions) being stored in same container of bologna and on top of ready-to-eat food in make unit. / Raw pork and raw beef being stored above bottle of ketchup in sandwich reach-in cooler. / Raw country ham above ready-to-eat deli meat in upright cooler. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food and arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: PIC moved separated all. Bologna voluntarily discarded. // 3-304.15 (A) Gloves, Use Limitation - P Food employee cracked raw eggs, and contacted plate and handled fully cooked food from grill with same gloves. If used, single-use gloves shall



Person in Charge (Print & Sign):
 Regulatory Authority (Print & Sign):

Christy Whitley

REHS ID: 2610 - Whitley, Christy

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3157



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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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Slicer (unused day of inspection) with grease residue on back portion of blade. One knife with food residue at handle. Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. CDI: PIC had food employee clean and sanitized slicer. / Knife sent to be rewashed.
- 18 3-501.14 Cooling - P Macaroni and cheese measured at 10:53am at 115F and at 11:17am at 106F - with a cooling rate of 0.375, which does not meet the cooling parameters. Without REHS intervening, cooling parameters would not have been met. Cooked potentially hazardous food (time/temperature control for safety food shall be cooled: (1) within 2 hours from 135°F to 70°F; and (2) Within a total of 6 hours from 135°F to 41°F or less. CDI: Macaroni and cheese uncovered and placed in upright freezer, and measured at 11:45am at 84, which met the cooling rate of 0.78.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Bologna with date of 9/27 and container of chicken salad lacking date mark being stored in small make unit reach-in. A food shall be discarded if it: (1) Exceeds the temperature and time combination (if held at 41F and below for 7 days), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination (if held longer than 7 days at 41F and below). CDI: Both voluntarily discarded.
- 31 3-501.15 Cooling Methods - PF Thick portion of macaroni and cheese being cooled in upright cooler, mostly covered with plastic wrap. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food. CDI: PIC removed plastic wrap and placed in upright freezer.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Opened employee waters being stored on with food for service in reach-in freezer. / Personal food brought by family being stored above food for service in two upright coolers. Designate a separate area for employee food and beverage to be stored. Food shall be protected from miscellaneous sources.
- 38 2-303.11 Prohibition-Jewelry - C Repeat. Wait staff duties are crossing over as food employees by scooping ice, making beverages, toasting bread, etc with jewelry on wrists. / One food employee actively preparing food with watch on wrist. While preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. // 2-402.11 Effectiveness-Hair Restraints - C Repeat. Person-in-charge actively preparing food at grill and throughout inspection lacking proper 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.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Repeat. Wet wiping cloths being submerged in container labeled soapy water. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) Laundered daily as specified under ¶ 4-802.11(D).



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Spell



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