

# Food Establishment Inspection Report

Score: 91.5

Establishment Name: MANGU BAR AND GRILL

Establishment ID: 3034012385

Location Address: 2225 OLD SALISBURY RD

Inspection  Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 07 / 24 / 2015 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 10 : 30  am  pm

Time Out: 02 : 45  am  pm

Permittee: NICBERN LLC

Category #: IV

Telephone: (336) 893-8683

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 8

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
<b>Supervision</b> .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	<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	1.5	0	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .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	0.5	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .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	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Approved Source</b> .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"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	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 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"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	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	0.5	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .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	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Physical Facilities</b> .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	<input checked="" type="checkbox"/>	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	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	0	<input type="checkbox"/>
<b>Total Deductions:</b>							<b>8.5</b>			



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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# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** MANGU BAR AND GRILL  
**Location Address:** 2225 OLD SALISBURY RD  
**City:** WINSTON SALEM **State:** NC  
**County:** 34 Forsyth **Zip:** 27127  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site System  
**Permittee:** NICBERN LLC  
**Telephone:** (336) 893-8683

**Establishment ID:** 3034012385  
 Inspection  Re-Inspection **Date:** 07/24/2015  
 Comment Addendum Attached?  **Status Code:** A  
**Category #:** IV  
**Email 1:** ojkballo@hotmail.com  
**Email 2:**  
**Email 3:**

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
tomatoes	prep unit	41	sanitizer	sink	200			
cabbage	prep unit	40						
ham	prep unit	39						
meats	service line	150						
salmon	refrig	39						
beef	refrig	38						
chicken	refrig	38						
cooked meat	refrig	45						

## 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.

- 1 2-102.12 Certified Food Protection Manager - C - 0 pts - At least one employee with management responsibilities shall be a certified food protection manager thru an accredited program. No one present is a certified food protection manager. The establishment is still within the 210 day grace period. A list of accredited programs was given. ✓ Spell
  
- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P - 0 pts - A policy shall be in place so that employees are informed as to the symptoms and/or diagnosed illnesses that they are to report to management. An approved policy has not been established. An example of a policy was given.
  
- 8 6-301.14 Handwashing Signage - C - 0 pts - A sign notifying employees to wash their hands shall be provided at all hand wash sinks. Two hand wash sinks in the kitchen did not have signs. Signs were given.

Person in Charge (Print & Sign): Osiris *First* Jimenez *Last*

Regulatory Authority (Print & Sign): Lynn *First* Stone *Last*

  
  
 \_\_\_\_\_  
 \_\_\_\_\_

**REHS ID:** 1286 - Stone, Lynn

**Verification Required Date:** 08 / 03 / 2015

**REHS Contact Phone Number:** ( 336 ) 703 - 3137



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Food shall be protected from cross contamination by storing raw meats/shell eggs on bottom shelves in refrigerators, by storing the food in sealed/covered containers, by storing the food in containers designed for food storage. Raw chicken and shell eggs were stored above cooked ready to eat foods and produce. CDI - Storage issue was corrected by placing chicken and eggs on bottom shelf. Numerous containers of food were uncovered or unsealed - bowl of flour, bags of sugar-spices, vegetables, meats, etc. Block of cheese was laying directly on refrigerator shelf. Bag of meat was laying directly on other meat. Keep containers covered or sealed. Keep food in containers. Protect food in containers.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - All food contact utensils and equipment shall be maintained clean and free of food debris, grease, etc. Slicer is not being broken down and properly cleaned. Numerous pans, plates, bowls, knives with food particles remaining and/or greasy/sticky film. All items were placed for rewashing.
- 17 3-403.11 Reheating for Hot Holding - P - Potentially hazardous foods that have been cooked, cooled, and reheated for hot holding shall be reheated to 165F throughout. Cooked pork for Cuban sandwich was being reheated for hot holding but not to 165F (110F-180F). Possible solutions were discussed. It is recommended to keep entire bowl refrigerated or portion one sandwich amount in plastic, keep refrigerated until ordered, then heat on grill as sandwich is prepared with ham and cheese.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - 0 pts - Refrigerated, ready to eat, potentially hazardous foods shall be labeled with the date of preparation or the date of disposal. No date marking has been in place. Solutions were discussed.
- 26 7-102.11 Common Name-Working Containers - PF - 0 pts - Working containers for chemicals shall be labeled as to the contents. Spray bottle of sanitizer was not labeled. Keep all chemicals labeled.
- 33 3-501.13 Thawing - C - Potentially hazardous food shall be thawed under cold running water (if the water is 70F or below), under refrigeration, as part of the cooking process. Chicken and beef were thawing at room temperature. Cold water was 84F. Advance planning will be needed so meats can be thawed in refrigerators at least until the cold water is 70F or below.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Containers with food or food ingredients shall be labeled as to their contents. Containers of flour, oils, etc need to be labeled.



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Spell

- 37 3-307.11 Miscellaneous Sources of Contamination - C - Food shall be protected from contamination at all times. Plastic shopping bags are being used for food storage. Bread was being stored in a box (unapproved container and not covered). Ziploc bags are recommended or containers with lids that are designed for food. Do not purchase containers with lids that are designed for clothes, shoes, general storage.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - 0 pts - Test kits shall be maintained for checking sanitizer strength. The QAC strips had gotten wet. Obtain new strips and store away from water.
- 47 4-602.13 Nonfood Contact Surfaces - C - All equipment shall be maintained clean. Cleaning is needed on tables, shelves, inside refrigerators.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P - Proper backflow shall be maintained at the can wash. Standard backflow was in place with a spray nozzle attached to the hose and the water was on. There are several solutions to this issue. A Number 7-dual check valve can be placed between the Y-hose and the hose or the spray nozzle can be removed or the hose disconnected when you are finished with activities at the can wash.
- 53 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - 0 pts - The premises shall be maintained clean and free of debris or standing water. Some items outside that are not used in the establishment should be removed. There is a large tire rut full of water created by the truck that empties the dumpster. There needs to be a solution to this issue - shifting the dumpster, placing it in a different location, etc. This is a fly and mosquito breeding problem. All storage should be kept on shelving for access to cleaning the floor throughout - office area, storage, bar.



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✓  
Spell

