

Food Establishment Inspection Report

Score: 91.5

Establishment Name: JIMMY THE GREEK

Establishment ID: 3034011813

Location Address: 2806 UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/04/2021

Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 9:55 AM

Time Out: 12:45 PM

Permittee: JIMMY THE GREEK'S, INC.

Total Time: 2 hrs 50 min

Telephone: (336) 722-0400

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: 4

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices											
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/C	Compliance Status			OUT	CDI	R	VR	IN	OUT	N/A	N/C	Compliance Status			OUT	CDI	R	VR
Supervision .2652										Safe Food and Water .2653, .2655, .2658											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0			28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.3	0	
Employee Health .2652										Food Temperature Control .2653, .2654											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.3	0		29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.3	0		30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.3	0	
Good Hygienic Practices .2652, .2653										Food Identification .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0		31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.3	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.3	0		32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.3	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0		33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.3	0	
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	1.3	0		34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.3	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0		Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0		41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.3	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0		42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.3	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0		43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.3	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0		44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.3	0	
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.3	0		45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			1	1	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	1	0		46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.3	1	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0		47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.3	0	
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.3	0		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	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.3	0												
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	1.3	0												
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.3	1												
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1	0												
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.3	0												
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	0.3	0												
Highly Susceptible Populations .2653																					
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.3	0												
Chemical .2653, .2657																					
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.3	0												
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	1												
Total Deductions: 8.5																					



North Carolina Department of Health & Human Services

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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: JIMMY THE GREEK
 Location Address: 2806 UNIVERSITY PARKWAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: JIMMY THE GREEK'S, INC.
 Telephone: (336) 722-0400

Establishment ID: 3034011813
☒ Inspection ☐ Re-Inspection Date: 06/04/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: Thegreek2003@yahoo.com
 Email 2:
 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
hot water	3 comp sink	154.0	lettuce	make unit	40.0			
chlorine sanitizer	3 comp sink ppm	10.0	ham	make unit	40.0			
chlorine sanitizer	remade 3 comp sink ppm	50.0	tomatoes	make unit	41.0			
hot water	dish machine	147.0	catfish	seafood cooler	37.0			
chlorine sanitizer	dish machine ppm	100.0	half and half	server cooler	39.0			
burger	final cook	174.0						
hashbrowns	final cook	177.0						
sausage	hot holding	95.0						
sausage	reheated	167.0						
gyro	reach in cooler	41.0						
corned beef hash	drawer cooling	71.0						
corned beef hash	drawer cooling 30 min	55.0						
tomatoes	WIC	46.0						
turkey	WIC	46.0						
spaghetti	WIC	46.0						
corn	WIC	47.0						
pintos	WIC	47.0						
ambient air	WIC	46.0						
grits	stovetop	166.0						
gravy	steam table	144.0						

Person in Charge (Print & Sign): Steven *First* Hondos *Last*
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

Stu Hondos

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



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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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT- The following dishes soiled with food residue: 2 slotted spoons, 2 spatulas, 2 scoops, and various sauce bottles and utensils in a prep drawer. Food-contact surfaces shall be clean to sight and touch. CDI- Items placed at warewashing machine to be cleaned.
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Chlorine sanitizer 3 compartment sink measured 10 ppm. A chemical sanitizer shall be 50-200 ppm chlorine and meet criteria specified under 7-204.11. CDI- Bleach added and sanitizer measured 50-100 ppm.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Sausage patties and links in fryer basket measured 92-118F. Potentially hazardous foods shall be maintained hot at 135F or above. CDI- Sausage reheated on grill to 167F. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - In walk in cooler, ambient air temperature 46 degrees F. Cooked and cooled potentially hazardous foods: Pintos, green beans, corn 47F. Spaghetti 46F, prepped ham and turkey from the morning 46F. Sliced tomatoes 46F. Potentially hazardous foods shall be maintained cold at 41F or less. CDI- Cooked and cooled potentially hazardous food voluntarily discarded. All other potentially hazardous food moved to walk in freezer and work order called in for repair of cooler.
- 26 7-201.11 Separation-Storage - P - Bottle of sanitizer stored hanging from shelf with nozzle facing to-go containers. Steel cleaner canister stored in contact with mixing bowl on prep shelf. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating by spacing or partitioning, or storing them in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles. CDI- Bottle moved to lower prep shelf and mixing bowl moved away from cleaner. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - REPEAT- Containers of raw beef stored on rolling carts on the floor of the walk in cooler that are less than 6 inches from the floor. Condensation from fan box dripping on containers of food. Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT- Replace torn gasket on door of make unit. Remove rust from underneath 3 compartment sink, shelves inside server cooler. In walk in freezer, repair threshold to be flush with the floor and repair freezer to prevent ice buildup at doorway. Repair walk in cooler to maintain foods at 41F or below. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Residue accumulation inside of warewashing machine and on air drying drainboard. More frequent cleaning needed on backsplash and soiled side of 3 compartment sink. A warewashing machine, compartments of sinks, basins, or other receptacles used for washing or rinsing equipment, utensils, raw foods; and drainboards shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT- Cleaning needed on the following equipment, including but not limited to: can opener attachment, clean dish shelving, plate shelf at expo, expo shelf, oven doors, the hood over fryers, rolling cart, stove range, upright freezer, between fryers, inside reach in cooler, make unit lid and ledges, cooler drawers under grill, walk in cooler shelves, outside of meat slicer, gaskets of walk in cooler and freezer, seafood cooler, spray nozzle at warewashing machine, all faucets of all sinks, outside of dish machine, inside utensil drawer, and lower shelf of prep table. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - REPEAT- Cleaning needed on toilet in employee restroom, and urinal in men's restroom. Plumbing fixtures shall be maintained clean.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Replace bowed ceiling tiles in dry storage area. Replace bowed and damaged FRP at can wash. Replace missing floor tiles from outside of walk in cooler and freezer. RegROUT tiles where low in prep area and cook line. Physical facilities shall be maintained in good repair. //
- 6-501.12 Cleaning, Frequency and Restrictions - C - Deep cleaning needed throughout kitchen on floors, floor drains, and wall of food residue, dust, cobwebs, and grease, and employee restroom of soil. Physical facilities shall be maintained clean.