

Food Establishment Inspection Report

Score: 97

Establishment Name: J & J FOOD MART

Establishment ID: 3034022823

Location Address: 2022 SOUTH BROAD STREET

City: WINSTON SALEM State: North Carolina

Zip: 27127 County: 34 Forsyth

Permittee: SBB HOLDINGS INC.

Telephone: (336) 283-9609

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/25/2023 Status Code: A

Time In: 4:00 PM Time Out: 5:35 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 5

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

Compliance Status				OUT	CDI	R	VR
Supervision .2652							
1	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	<input checked="" type="checkbox"/>	OUT	N/A	Certified Food Protection Manager	1	0	
Employee Health .2652							
3	<input checked="" type="checkbox"/>	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/>	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/>	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653							
6	<input checked="" type="checkbox"/>	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/>	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	IN	<input checked="" type="checkbox"/>	OUT	Hands clean & properly washed	4	2	X
9	<input checked="" type="checkbox"/>	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN	<input checked="" type="checkbox"/>	OUT	Handwashing sinks supplied & accessible	2	1	X
Approved Source .2653, .2655							
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/>	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	IN	<input checked="" type="checkbox"/>	OUT	Proper cold holding temperatures	3	1.5	X
23	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0
24	IN	OUT	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	IN	<input checked="" type="checkbox"/>	OUT	Toxic substances properly identified stored & used	2	X	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658							
30	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/>	OUT		Water and ice from approved source	2	1	0
32	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	IN	<input checked="" type="checkbox"/>	OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/>	OUT		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	IN	<input checked="" type="checkbox"/>	OUT	Insects & rodents not present; no unauthorized animals	2	1	X
39	<input checked="" type="checkbox"/>	OUT		Contamination prevented during food preparation, storage & display	2	1	0
40	IN	<input checked="" type="checkbox"/>	OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/>	OUT	N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654							
43	<input checked="" type="checkbox"/>	OUT		In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/>	OUT		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/>	OUT		Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/>	OUT		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	<input checked="" type="checkbox"/>	OUT		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	<input checked="" type="checkbox"/>	OUT	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656							
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	<input checked="" type="checkbox"/>	OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/>	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/>	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN	<input checked="" type="checkbox"/>	OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:				3			



Comment Addendum to Food Establishment Inspection Report

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 Permittee: SBB HOLDINGS INC.
 Telephone: (336) 283-9609

Establishment ID: 3034022823
☒ Inspection ☐ Re-Inspection Date: 05/25/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: georgebarghout@hotmail.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	Three Comp	120						
Ambient	Upright Cooler	40						
Chicken	Final	189						
Chicken Tender	Final	190						
Nuggets	Holding Case	137						
Fries	Final	189						
Shrimp	Final	202						
Quat Sanitizer	Three comp	200						

Person in Charge (Print & Sign):

First

Last

First

Regulatory Authority (Print & Sign): Ebonie

Last

Wilborn

REHS ID: 3122 - Wilborn, Ebonie

Verification Required Date: 06/03/2023

REHS Contact Phone Number:

Authorize final report to
be received via Email:



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: J & J FOOD MART

Establishment ID: 3034022823

Date: 05/25/2023 **Time In:** 4:00 PM **Time Out:** 5:35 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
George Barghout	12720728	Food Service	08/26/2019	08/26/2023

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 2-101.11 Assignment (PF) No active managerial control upon start of inspection with several risk factor items occurring. PIC shall be present during all hours of operation. CDI Person in charge showed up.
- 8 2-301.14 When to Wash (P) Employee turned faucet off with hands after washing. Employee used phone, filled bowl with water at three-comp then put gloves on to prepare food. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. Food employees must wash hands after engaging in activities that contaminate the hands. CDI Education, employees washed hands.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Back hand was being blocked by cart. Maintain access to hand sinks. CDI Cart moved.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Slaw, sliced tomatoes and lettuce measured 43F-55F inside low reach-in cooler. Maintain TCS foods in cold holding at 41F or less. CDI Food used through rush and anything below 45F moved to upright cooler.
- 28 7-102.11 Common Name - Working Containers (Pf) REPEAT Two chemical spray bottles hanging from hand sink splash guard observed unlabeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI Bottles labeled.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Ambient temperature measured from low reach-in cooler was 51F. Person in charge turned cooler down and ambient reached 47F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Inspector will return by 6/5 to verify unit is working properly and able to hold food items inside at 41F or below.
- 38 6-501.111 Controlling Pests (C) Flies present under prep sink. Keep the premises free of insects, rodents, and other pests.
- 40 2-303.11 Prohibition - Jewelry (C) REPEAT Employee wearing rings while working with food. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.

2-402.11 Effectiveness - Hair Restraints (C) Employee prepared food without a hair restraint. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning needed on hood vents, shelf holding seasonings, surface of cart under cutting board and cooler handles. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 51 5-205.15 System Maintained in Good Repair (C) Minor drip from back hand sink when water is off. When cold water is turned on at back hand sink leak present under hot water handle. Water leaks at faucet at three-comp sink. Maintain a plumbing system in good repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Wall cleaning needed throughout kitchen. Additional cleaning on floors under equipment. Clean ceiling especially around vents where dust has accumulated and above chicken breeding area. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Remove/replace peeling caulk at hood. Baseboard tile in bathroom separating from wall. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.