

Food Establishment Inspection Report

Score: 94.5

Establishment Name: JOHNNY B'S GRILLHOUSE

Establishment ID: 3034012616

Location Address: 2504 SOMERSET CENTER DR.

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: BALLAS, LLC

Telephone: (336) 293-6009

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/22/2022 Status Code: A

Time In: 10:15 AM Time Out: 1:30 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 2

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	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
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"/> IN OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	X
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	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
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	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Food separated & protected	3	X	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	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	X
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	X
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	X	1.5	0
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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	<input checked="" type="checkbox"/> IN OUT	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	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
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	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN OUT	Contamination prevented during food preparation, storage & display	2	1	X
40	<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"/> IN OUT	In-use utensils: properly stored	1	X	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN OUT	Single-use & single-service articles: properly stored & used	1	0.5	X
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0
48	<input checked="" type="checkbox"/> IN OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
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"/> IN OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 2504 SOMERSET CENTER DR.
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 County: 34 Forsyth Zip: 27103
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: BALLAS, LLC
 Telephone: (336) 293-6009

Establishment ID: 3034012616
☒ Inspection ☐ Re-Inspection Date: 09/22/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: johnnybsgrillhouse@gmail.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
Gravy	Steam Unit	146	Slaw	Middle Flip Top Reach In	45	Pasta Salad	Walk In Cooler 1	39
Brown Gravy	Steam Unit	135	Potato Salad	Middle Flip Top Reach In	42	Chicken	Walk In Cooler 1	38
Chicken Rice Soup	Steam Unit	130	Cottage Cheese	Middle Flip Top Reach In	42	Whole Chickens	Walk In Cooler 1	39
Potato Soup	Steam Unit	130	Chicken Wing	Middle Flip Top Reach In	42	Potato Soup 9/21	Walk In Cooler 1	44
Cabbage	Steam Well	167	Chicken Nugget	Middle Flip Top Reach In	44	Lettuce	Walk In Cooler 2	39
Gravy	Steam Well	128	Diced Chicken	Middle Flip Top Reach In	43	Lasagna	Walk In Cooler 1	38
Alfredo	Steam Well	127	Ham	Grill Drawers	50	Rice	Cooked for Hot Holding	201
Macaroni Cheese	Steam Well	158	Diced Sausage	Grill Drawers	51	Final Rinse	Dish Machine	174
Green Beans	Steam Well	153	Peppers/Onions	Grill Drawers	52	PSI	Dish Machine	50
Corn	Steam Well	151	Tomatoes	Grill Drawers	52	Hot Water	3 Compartment Sink	119
Peas	Steam Well	147	Ambient	Grill Drawers	50	Sanitizer Chlorine	3 Compartment Sink	50
White Gravy	Steam Well	154	Ambient	Front Reach In	40	Sammy Ballas CFPM	ServeSafe 8-8-2026	0
Alfredo	Stove Top	154	Pasta	Stove Drawers	43			
Sausage	Final Cook	196	Tomatoes	Stove Drawers	42			
Chicken Breast	Final Cook	175	Turkey	Pizza Flip Top	38			
Hardboiled Egg	Flip Top	48	Chicken	Pizza Flip Top	38			
Hardboiled Egg	Iced Down	39	Ham	Pizza Flip Top	38			
Tomatoesq	Flip Top	42	Meatballs	Pizza Flip Top	37			
Pasta Salad	Middle Flip Top	43	Chicken and Rice	Hot Box	195			
Mozzarella	Middle Flip Top	42	Ham	Walk In Cooler 1	38			

First
 Person in Charge (Print & Sign): Sammy

Last
Ballas

First
Glen

Last
 Regulatory Authority (Print & Sign): Glen

Last
Pugh

First
Glen

REHS ID: 3016 - Pugh, Glen

Verification Required Date: 09/23/2022

REHS Contact Phone Number: (336) 703-3164

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: JOHNNY B'S GRILLHOUSE

Establishment ID: 3034012616

Date: 09/22/2022 **Time In:** 10:15 AM **Time Out:** 1:30 PM

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 2-401.11 Eating, Drinking, or Using Tobacco (C) - An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.
***Employee had open drink cup stored on shelf above pizza prep area.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - (A) FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from: (a) Raw READY-TO-EAT FOOD; (b) Cooked READY-TO-EAT FOOD; and separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: (b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented.
***REPEAT - Many instances of improper storage of foods throughout facility: -cooked ham in same pan as raw animal foods under grill; -cooked pasta in same pan as raw beef in drawers under stove; -raw animal foods above cooked RTE foods in walk in cooler 1; -raw ground beef above whole cuts of beef/pork in walk in cooler 2; -cases of raw chicken stored directly next (almost touching) bags of raw onions; -unwashed produce stored above washed/cut/uncovered onions. CDI the ham and pasta were discarded and all other foods rearranged to prevent cross contamination.
- 20 3-501.14 (A) Cooling (P) - Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 135F to 70F; and (2) Within a total of 6 hours from 135F to 41F or less.
***A pan of potato and bacon soup in walk in cooler from 9/21 was at 44F. CDI soup was discarded and time/temperature requirements discussed with PIC.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 135F or above.
***Chicken noodle soup (130F) and potato soup (130F) in small steam unit; brown gravy (128F) and alfredo (127F) on steam table. PIC stated that all items are heated on the stove to 165F or above before being placed into hot holding. The small steam unit thermostat was down too low and was turned up. CDI foods were reheated on stove to 165F+.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 41F or below.
***Many foods in the grill drawers, middle flip top unit, and in pasta drawers were above 41F (see temperature notes on pg. 2). All TCS foods in grill drawers were discarded since they had been in there overnight and above 50F. The hardboiled eggs on flip top were iced down and checked at 39F. Other items below 45F were allowed to remain. Grill drawers will not be used for TCS foods until unit is serviced and operating correctly. A service call was immediately placed and a verification visit will be made on 9/23/2022 to ensure compliance with cold holding.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) - Refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.
***Several items in establishment were missing dates including: -various containers of lettuce; -pans of par cooked chicken, wings, and nuggets; -pans of cooked chicken and shrimp in walk in cooler; -pans of cooked lasagna (these must be dated when they are frozen AND when they are thawed/cooked). CDI all items were verified by PIC and date marked.
- 33 3-501.15 Cooling Methods (Pf) - (A) 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: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods.
***See violation #20. The soup was in a large deep covered pan and condensation had accumulated on the lid (evident that it was placed into refrigeration covered while still warm). CDI food was discarded and proper cooling methods discussed with PIC. Be sure to leave items uncovered or loosely covered to allow heat to escape.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)- FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
***Food stored on floor in the outdoor storage shed.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) - During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: (B) In FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or

cinnamon.

***Bowls being used as scoops for items such as flours and spices. Please use a utensil with handle that can stay out of the food.

- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) - Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.

***Single use/service articles stored on floor in outdoor storage shed.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.

***The middle flip top unit, grill drawers, and pasta drawers are not maintain foods at 41F or below.

- 48 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions (C) - A WAREWASHING machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.

***The dish machine data plate states that the PSI should be between 20-25 psi and is operating at 50 psi.

- 54 5-501.113 Covering Receptacles (C) - Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: (B) With tight-fitting lids or doors if kept outside the FOODESTABLISHMENT.

***The dumpster side doors and top doors were open and there is trash/debris build up in the enclosure. The dumpster area is shared between all leases in the shopping center.