

Food Establishment Inspection Report

Score: 90.5

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: 05/22/2023 Status Code: A

Time In: 10:30 AM Time Out: 1:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 6

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 <input type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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	X	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 <input type="checkbox"/> N/A <input type="checkbox"/> 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 <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Food separated & protected		3	0	X	X
16	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	0	X	X
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 <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper reheating procedures for hot holding		3	1.5	X	X
20	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper hot holding temperatures		3	0	X	X
22	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cold holding temperatures		3	1.5	X	X
23	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper date marking & disposition		3	1.5	0	X
24	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	X	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> 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"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0	X	X
42	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	
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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0	X	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	X	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	X
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0	X	X
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: JOHNNY B'S GRILLHOUSE
 Location Address: 2504 SOMERSET CENTER DR.
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: BALLAS, LLC
 Telephone: (336) 293-6009

Establishment ID: 3034012616
 Inspection Re-Inspection Date: 05/22/2023
 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
shell egg	by flat top (DISCARDED)	58	diced chicken	pizza prep (top)	39			
breakfast potatoes	hot hold on grill	199	cabbage	COOLING in WIC #1 at 11:05	122			
potato soup	steam unit	155	cabbage	COOLING at 11:50	86			
sweet potato casserole	hot cabinet	183	pasta	walk-in cooler #1	39			
corn	hot cabinet	180	cooked chicken	"	38			
baked potato	FINAL COOK for hot cabinet	210	chicken salad	"	37			
sausage	steam table	165	cut romaine	walk-in cooler #2	39			
rice	steam table	175	potato salad	"	36			
grits	steam table	165	cooked chicken	"	37			
macaroni and cheese	steam table	177	chicken breast	FINAL COOK	185			
shredded cheese	prep cooler	38	hamburger	FINAL COOK	178			
diced tomatoes	prep cooler	40	final rinse	dish machine	165			
cut lettuce	prep cooler drawer	41	hot water	3 comp sink	130			
sliced turkey	pizza prep cooler	38	Cl sanitizer	3 comp after fix (ppm)	50			
diced ham	drawer under flattop	35	ambient air	2 door glass front cooler	31			
sausage crumbles	"	41						
raw salmon	"	38						
cooked chicken	drawer under pasta prep	41						
cooked spinach	"	40						
sausage	pizza prep (top)	41						

First
 Person in Charge (Print & Sign): Sammy

Last
Ballas

First
 Regulatory Authority (Print & Sign): Aubrie

Last
Welch


 REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3131

Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: JOHNNY B'S GRILLHOUSE

Establishment ID: 3034012616

Date: 05/22/2023 **Time In:** 10:30 AM **Time Out:** 1:45 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Sammy Ballas		Food Service		08/08/2026

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) - REPEAT - 2 Employee drinks on shelf next to spice shakers. 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. CDI - PIC disposed.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT - In walk-in cooler #2, raw shrimp on top shelf above vegetables, etc. Food shall be protected from cross contamination by separating raw animal foods during storage, prep, holding, and display from cooked ready to eat food. CDI - PIC rearranged.
- 16 4-703.11 Hot Water and Chemical (P) - REPEAT - Cl sanitizer in 3 comp sink was 10 ppm. After being cleaned, equipment food contact surfaces and utensils shall be sanitized in chemical operations, including the application of sanitizing chemicals by immersion, using an approved solution. CDI - PIC added more bleach to reach a concentration of 50 ppm.
- 19 3-403.11 Reheating for Hot Holding (P) Chicken and rice soup in steam unit was 120F at 10:35, this was reheated from yesterday. Time/temperature control for safety food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. CDI - soup reheated on stove 170F within 2 hours.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT - Hashbrowns in pan under flat top 117F, poached eggs on shelf over flat top 112F. Time/temperature control for safety (TCS) foods held hot must be maintained at 135F or above. CDI - discarded
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Shell eggs sitting out by flat top 58F. Time/temperature control for safety (TCS) food held cold shall be maintained at 41F or below. Your other option is to develop a TPHC procedure, which would allow you to hold TCS foods off temperature for a maximum of 4 hours. This procedure must be in writing and available to the regulatory authority upon request. REPEAT, with improvement. CDI - eggs discarded.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) REPEAT - Pans of lasagna in walk-in freezer lacking dates. In walk-in #1, country steak was not dated, pico de gallo dated 5/14, lasagna dated 5/13, Italian sausage 5/15. Once time/temperature control for safety (TCS) foods exceed safe time limit (7 days including day of opening/prep), they must be discarded. Foods prepped then frozen should be dated with prep date, then a thaw date once removed from freezer. CDI - PIC appropriately dated lasagna and country steak and discarded out of date foods.
- 28 7-202.12 Conditions of Use (P) Spray cans of Raid insect spray for home use only. Poisonous or toxic materials shall be used according to manufacturer's use directions included in labeling and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment. CDI - PIC removed.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) REPEAT - Towel bucket contained Cl at 10 ppm. Cloths in use for wiping counters and other equipment shall be held between uses in a chemical sanitizer solution at the proper strength. CDI - re-made to 50 ppm.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Debris in containers used to hold spoons, steak knives, pizza pans. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 47 4-205.10 Food Equipment, Certification and Classification (C) REPEAT - Trash bag holding pasta; this is not approved for food storage. Obtain food grade bags.

4-501.11 Good Repair and Proper Adjustment - Equipment (C) Prep cooler with drawers was not in use during inspection, repairman on site. Equipment shall be maintained in good repair.
*Continue to work on replacing damaged/cracked containers.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT - Clean as needed, such as bases of fryers, between refrigerated drawers, fan guards in walk-in cooler #2, under cutting board on pizza prep cooler. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

54 5-501.114 Using Drain Plugs (C) REPEAT - Both shared dumpsters are missing drain plugs. Drains in receptacles and waste handling units shall have drain plugs in place.

5-502.11 Frequency - Removal (C) Both dumpsters are overflowing, resulting in pile of cardboard and pile of trash bags on ground. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents. It is the shared responsibility of all establishments using the dumpsters to maintain this area.

56 6-403.11 Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. REPEAT - Employee personal items, such as cooked porridge and tortillas, in pizza prep cooler intermingled with food for restaurant. Designate a separate area for employees to store personal food and other items.