Food Establishment Inspection Report

Establishment ID: 3034012221 Establishment Name: 66 DINER Location Address: 1133 OLD HOLLOW RD City: WINSTON SALEM State: North Carolina Date: 03/24/2023 Status Code: A Zip: 27105 County: 34 Forsyth Time Out: 10:30 AM Time In: 8:35 AM Permittee: 66 DINER, INC Category#: IV Telephone: (336) 245-2020 FDA Establishment Type: Full-Service Restaurant Inspection O Re-Inspection Wastewater System: No. of Risk Factor/Intervention Violations: 3 Municipal/Community On-Site System No. of Repeat Risk Factor/Intervention Violations: 2 Water Supply:

Water Supply: ⊗ Municipal/Community ○ On-Site Supply							N	NO. O	TK	Repeat Risk Factor/Intervention Violations: 2	_		_	<u> </u>	
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					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	Co	Compliance Status		се	Status	(TUC	C	DI F	٧
Supervision .2652			Ò			Saf	e Foo	od and	Wa	ater .2653, .2655, .2658					Ť
	emonstrates knowledge, &	1	0				N OU		Т	Pasteurized eggs used where required	1	0.5	0	\Box	T
performs duties					+	31	X on.	Т		Water and ice from approved source	2	1	0		Ι
	Protection Manager	1	0		\perp	32	N OU	T NXA		Variance obtained for specialized processing	_				
Employee Health .2652									\perp	methods 2	2	1	0	L	\perp
	Management, food & conditional employee; knowledge, responsibilities & reporting							mpera	ture	e Control .2653, .2654					
	reporting, restriction & exclusion	3 1.5	0		+	22 (V 011	_	\Box	Proper cooling methods used; adequate			П		Т
F Your Procedures for	r responding to vomiting &	++-	_		+	33)	X on.	11		equipment for temperature control	1	0.5	0		
diarrheal even	ts	1 0.5	0		Щ			T N/A				0.5			I
Good Hygienic Practices	.2652, .2653	1. 11	-1				' '	T N/A	N/O		$\overline{}$	0.5	_		\perp
	tasting, drinking or tobacco use	1 0.5			-	36 j	X on	Т		Thermometers provided & accurate	1	0.5	0	L	丄
	No discharge from eyes, nose, and mouth 1 0.5 0							entific	atio	n .2653					
Preventing Contamination by Han			a V	- V		37 j	X on.	Т		Food properly labeled: original container	2	1	0		\perp
/\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	k properly washed contact with RTE foods or pre-	4 X	0 X	X	\vdash	Pre	venti	ion of	Foo	od Contamination .2652, .2653, .2654, .2656, .265	7				
9 JA OUT N/AN/O approved alteri	nate procedure properly followed	4 2				38)	X (OU	т	T	Insects & rodents not present; no unauthorized animals	2	1	0	Т	Т
10 X out N/A Handwashing sinks supplied & accessible		2 1	0				_	+	\dashv	Contamination prevented during food	7		\vdash	+	+
Approved Source .2653, .2655						39	x(on.	т		preparation, storage & display	2	1	0		
	from approved source	2 1			-	40)	M OU	т	\dashv	Personal cleanliness	1	0.5	0	+	+
	at proper temperature condition, safe & unadulterated	2 1 2 1	0		\vdash	41)	M OU	т	一	Wiping cloths: properly used & stored	1	0.5	0	\top	\top
	<u> </u>	2 1	0		++	42)	XÍ OU	T N/A		Washing fruits & vegetables	1	0.5	0	\top	T
14 IN OUT N/O Required records available: shellstock tags, parasite destruction 2 1 0							per U	Jse of	Ute	ensils .2653, .2654					
Protection from Contamination .2653, .2654						43)	XÍ OU	Т		In-use utensils: properly stored	1	0.5	0		Ι
15 IN OXT N/A N/O Food separate	ed & protected	3 1.5		Х		44 1	N OX	<u>-</u>		Utensils, equipment & linens: properly stored,		۸,			
16 IN OXT Food-contact	surfaces: cleaned & sanitized	3 1.5	XX				7		_	dried & handled	1	0%5	0	\dashv	\perp
17 X оит Proper dispositi reconditioned &	on of returned, previously served, unsafe food	2 1	0			45)	x(ou	т		Single-use & single-service articles: properly stored & used	1	0.5	0		
Potentially Hazardous Food Time						46)	x(on.	Т		Gloves used properly	1	0.5	0		
	OUT NANO Proper cooking time & temperatures 3 1.5 0						nsils	and E	qui	ipment .2653, .2654, .2663					
19 IN OUT N/A NO Proper reheati		3 1.5			 		Т	ТТ	Т	Equipment, food & non-food contact surfaces	Т		П	$\neg \Gamma$	Т
20 IN OUT N/A N/O Proper cooling 21 IX OUT N/A N/O Proper hot hol		3 1.5 3 1.5			+	47)	M On.	т		approved, cleanable, properly designed,	1	0.5	0		
22 Nout N/AN/O Proper cold ho		3 1.5	_		+					constructed & used			Ц		
23 Nout N/AN/O Proper date m		3 1.5			+	48	X OU	т		Warewashing facilities: installed, maintained &	1	0.5	0		
	lic Health Control; procedures &	3 1.5					N OX		+	used; test strips		0.5		+	+
Consumer Advisory .2653					Phy	ysical	I Facil	ities	s .2654, .2655, .2656			Ė		Ť	
	isory provided for raw/	1 0.5	0			50)	X(OU	T N/A	Т	Hot & cold water available; adequate pressure	1	0.5	0	$\neg \Gamma$	Т
undercooked for	oods	1 0.5	<u>"</u>		Щ		χ(ou				2	1			\perp
Highly Susceptible Populations	.2653					52)	x(on.	т		Sewage & wastewater properly disposed	2	1	0		
26 IN OUT Pasteurized for offered	ods used; prohibited foods not	3 1.5	0			53)	X (OU	T N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0		
Chemical	.2653, .2657					54	X OU	т	T	Garbage & refuse properly disposed; facilities	.T			T	
	s: approved & properly used	1 0.5							\dashv		- 1	0.5		\dashv	\perp
	es properly identified stored & used	2 1	0		\Box	55	N OX	T	+	•	1	0 %₅	0	Х	+
Compliance with Approved Prod	th variance, specialized process,		T			56)	X(OU	т		Meets ventilation & lighting requirements; designated areas used	1	0.5	0		
29 IN out Wallance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan 2 1 0										TOTAL DEDUCTIONS:	3.5	5			İ





Score:

96.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012221 Establishment Name: 66 DINER Location Address: 1133 OLD HOLLOW RD Date: 03/24/2023 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27105 Water sample taken? Yes X No Category #: IV Wastewater System:
☐ Municipal/Community
☐ On-Site System Email 1:pavstr1963@yahoo.com Municipal/Community On-Site System Water Supply: Permittee: 66 DINER, INC Email 2: Telephone: (336) 245-2020 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 190 final cook rice 161 steak final cook 150 grits hot holding 155 hot holding gravy 152 pintos hot holding 156 veg. soup hot holding 40 slaw line make unit 40 line make unit tomatoes 39 line make unit lettuce 40 side unit noodles 39 side make unit mozz cheese 37 ambient line make unit 36 ambient reach in cooler 1 39 noodles reach in cooler 1 40 reach in 2 pintos 38 reach in 2 mac n cheese 39 salad reach in 3 139 hot water three comp sink 100 three comp sink cl sani 100 dishmachine cl sani First Last S. Person in Charge (Print & Sign): Pavlos Slaure Malony

Last

Regulatory Authority (Print & Sign): Shannon

Malonev

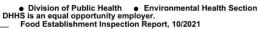
REHS ID:2826 - Maloney, Shannon

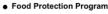
Verification Required Date:

REHS Contact Phone Number: (336) 703-3382

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: 66 DINER Establishment ID: 3034012221

Date: 03/24/2023 Time In: 8:35 AM Time Out: 10:30 AM

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.

- 8 2-301.14 When to Wash (P)- REPEAT- Employee went from grill to back room, returned and began preparing food without washing hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and after engaging in other activities that contaminate the hands. CDI: PIC stopped employee, employee washed hands.
- 15 3-302.11 Packaged and Unpackaged Food Separation, Packaging, and Segregation (P) REPEAT- (different location than last inspection/ improvement from last inspection)- Ground meat thawing in cooler, stored above steak. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding, and display from: cooked ready-to-eat food, and by using separate equipment for each type, or arranging each type of food in equipment so that cross contamination of one type with another is prevented, and preparing each type of food at different times or in separate areas. CDI: Education provided. All items were moved and stored correctly.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization Temperature, pH, Concentration and Hardness (P)- container of bleach sanitizer read 0ppm. Sanitizers shall be maintained at proper concentration. CDI- Sanitizer was remade and measured 100ppm.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required- Several metal containers stacked wet. After cleaning, equipment and utensils shall be air dried. Do not towel dry.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils- REPEAT- Additional cleaning required on exterior of fryers and oven and along grill line at front. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods- REPEAT- Continue working to replace damaged/cracked floor tiles and repair baseboards in areas where it is peeling away from the wall. Replace tile near floor drain that does not fit properly. Fill holes above three compartment sink. Physical facilities shall be maintained cleanable and in good repair.