Food Establishment Inspection Report

Score: 91

Establishment Name: SILVIA'S HONEYTREE	Establishment ID: 3034012208
Location Address: 150 HANES MILL COURT	[X] Inspection [ ] Re-Inspection
City: WINSTON SALEM State: NC	Date: 06/21/2018 Status Code: A
Zip: 27105 County: 34 Forsyth	Time In: 10:25 [X] am [ ] pm Time Out: 02:40 [ ] am [X] pm
Permittee: SILVIA'S HONEYTREE LLC	Total Time: 4 hrs 15 minutes
Telephone: (336) 377-2199	Category #: IV
Wastewater System: [X] Municipal/Community [ ] On-Site System	FDA Establishment Type: Full-Service Restaurant
Water Supply: [X] Municipal/Community [ ] On-Site Supply	No. of Risk Factor/Intervention Violations: 8
	No. of Repeat Risk Factor/Intervention Violations: 3

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.

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

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

Total Deductions: 9

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: SILVIA'S HONEYTREE

Establishment ID: 3034012208

Location Address: 150 HANES MILL COURT

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: SILVIA'S HONEYTREE LLC

Telephone: (336) 377-2199

☒ Inspection ☐ Re-Inspection   Date: 06/21/2018

Comment Addendum Attached? ☐   Status Code: A

Water sample taken? ☐ Yes ☒ No   Category #: IV

Email 1: silvanabako@yahoo.com gencilino@yahoo.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
cornbeef hash	final cook	168	potatoes	walk in cooler	40	rice	upright cooler	44
lettuce	walk in cooler	40	marinara	hot hold	188	french fries	hot hold	150
ham	walk in cooler	39	lima beans	hot hold	163	sausage	cooling drawers	44
tomatoes	walk in cooler	40	chicken	final cook	188	chicken	reheat	168
hot water	three comp sink	135	eggs	final cook	158	lettuce	cooling	71
final rinse	dishmachine	174	tomatoes	make unit	44			
quat sanitizer	three comp sink	150	lettuce	make unit	56			
grilled chicken	hold above grill	155	ambient	dessert cooler	40			

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   2-102.12 Certified Food Protection Manager - C: Manager on duty has not received certification in approved food safety course. Manager on duty shall be certified in food safety through passing an approved ANSI-accredited food safety certification program and be on-site during all hours of operation. Obtain certification for managers be on-site during all hours of food preparation to ensure food is prepared safely.

✓ Spell

4   2-401.11 Eating, Drinking, or Using Tobacco - C: REPEAT: 0 pts. One employee drink present on prep table. Employee drinks shall be in containers with lid and straw or containers that prevent contamination of hands while drinking and stored to prevent contamination of equipment, food, etc. CDI: Drink discarded.

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: REPEAT: In cooling drawers, eggs stored over cooked potatoes and pork stored in front of ready-to-eat meat portions. In walk in freezer, hamburger patties in opened box stored above pork loin. Foods shall be protected from cross-contamination during storage (also in the freezer once commercial package has been opened). CDI: All products rearranged for compliance. Store ready to eat foods at top of coolers, followed by fish, then pork/beef, then comminuted meats (hamburgers, etc), then chicken/poultry.

Lock Text ◯

Person in Charge (Print & Sign):   *First* Ilia   *Last* Lino

Regulatory Authority (Print & Sign):   *First* Michelle   *Last* Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 4

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18 3-501.14 Cooling - P: REPEAT: Soup cooling in deep container at 125F at 10:40am. Manager stated soup had been cooling for thirty minutes. At 12:05pm, soup (even after being separated in smaller containers) was 97F./ Green beans cooling since 8:30am were 77F./ Baked apples at 97F and were cooling since 9:30am./ Cooling shall be accomplished within two hours from 135F to 70F and within an additional four hours from 70F to 41F for a complete allowed time of 6 hours total. CDI: Soup was sent to be reheated in pot before reaching two hour expiration, green beans were discarded (greater than 2 hrs), and baked apples were placed in smaller containers with plastic wrap removed and reached 70F before two hours had expired.

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Lettuce 56F in make unit overstacked with lid open to unit (located across from grill). Ham 50F in make unit across from grill. Potentially hazardous foods shall be maintained at 45F and below. CDI: Overstacked lettuce and ham sent to be cooled. Recommend maintaining lids closed on unit when not garnishing foods.

   *******In January 1, 2019, cold holding parameters will be required to be maintained at 41F and below.

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: 0 pts. Lasagna pulled from freezer to thaw only had date of preparation on pan (6-14-18). When freezing an item, date marking is paused during time in freezer. When item is removed from freezer, a new date shall be applied indicating when item was removed. Potentially hazardous foods at 41F and below shall be held for a maximum of 7 days with the date of preparation equal to day 1. CDI: Manager added thaw date to lasagna.

23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: REPEAT: 0 pts. Reminder for consuming undercooked animal foods is present on all menus. Disclosure is present on main menu, but missing on breakfast menu for undercooked eggs. Consumers shall be informed of their potential of acquiring a foodborne illness by consuming raw or undercooked animal foods. CDI: Menus updated during inspection.

26 7-102.11 Common Name-Working Containers - PF: 0 pts. Spray bottle of chemical used to wipe tables unlabeled. All chemicals/toxic materials shall be labeled with common name if removed from original bulk container. CDI: Chemical labeled.

31 3-501.15 Cooling Methods - PF: REPEAT: Deep containers of lettuce in walk in cooler cooling 48-70F with lids on and stacked. Soup cooling in deep container. Green beans and baked apples cooling in containers with tightly wrapped plastic wrap. Cooling shall be accomplished by loosely wrapping containers or unwrapping if protected from overhead contamination, placing in shallow pans, using ice to surround product, ice wands, using ice as an ingredient, etc. to help food cool more effectively and facilitate heat transfer. CDI: All items vented, unstacked, moved to smaller containers. Green beans discarded because of missing cooling parameters.

35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Flour and seasoning in containers without labels. Food shall be labeled with common name once removed from original bulk container unless easily recognizable, like pasta or rice. CDI: All items labeled during inspection.

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37   3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Strawberries washed and left in shipping carton. Bottle of liquid butter sitting on floor. Food shall be protected from contamination by the premises. CDI: Strawberries re-washed and transferred to another clean container. Butter removed from floor.

38   2-402.11 Effectiveness-Hair Restraints - C: REPEAT: 0 pts. Wait staff buttering/preparing toast without wearing hair restraints. Food employees shall wear effective hair restraints when working with food.

39   3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: One wiping cloth bucket at 0 ppm quat sanitizer. One wiping cloth bucket stored on prep table with breaders. Wet wiping cloth buckets shall be maintained with an effective sanitizer and stored to prevent contamination of food and equipment. CDI: Sanitizer changed and bucket moved. Recommend the following procedure: Fill sanitizer bucket with fresh, effective sanitizer. Submerge dry cloths. Remove now-wet cloths. Dump liquid out of bucket. Refill bucket with fresh, effective sanitizer. Replace wet cloths into fresh sanitizer solution.

42   4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Pizza paddle and slicer sitting on cardboard surface on oven. Cleaned utensils shall be stored to prevent contamination. Store clean utensils on a pan or multi-use article that can be washed, rinsed, and sanitized.

43   4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: REPEAT: 0 pts. Sour cream buckets being re-used to hold food items. Single use articles shall be used for manufacturer's original intended purpose and then discarded.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: 0 pts. Stopper to pre-rinse sink at dishmachine not functioning properly. Gasket torn to cooling drawer. Equipment shall be maintained in good repair. Gasket is on order per manager.

46   4-603.16 Rinsing Procedures - C: Dishes being washed in soapy water solution in wash sink, then rewashed in rinse sink (with detergent solution), then immediately placed in sanitizer. Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water by using a distinct, separate water rinse after washing and before sanitizing. CDI: Employee began washing dishes properly during inspection.

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49   5-202.14 Backflow Prevention Device, Design Standard - P: REPEAT: Atmospheric backflow preventer present at canwash, but nozzle present on end of hose. To maintain this system as installed, nozzle shall be removed from hose when not in-use or backflow preventer rated for continuous pressure shall be installed on faucet (ASSE 1052). CDI: Nozzle removed.//5-205.15 (B) System maintained in good repair - C: Plumbing leaking heavily under wash vat of three comp sink. Plumbing shall be maintained in good repair.

52   5-501.115 Maintaining Refuse Areas and Enclosures - C: 0 pts. REPEAT: Cell phones present in outdoor trash corral along with leaves and other debris. Corral shall be maintained clean.

53   6-501.12 Cleaning, Frequency and Restrictions - C: 0 pts. REPEAT: Additional cleaning needed around edges of floor underneath equipment. Ceiling of employee bathroom with light dust. Floors and ceilings shall be maintained clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C: Toilets in women's restroom need caulked around bases. Floors shall be cleanable.

54   6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: 0 pts. Vent dusty in employee restroom. Vents shall be maintained clean.

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