

# Food Establishment Inspection Report

Score: 97.5

**Establishment Name:** SIR WINSTON WINE LOFT AND RESTAURANT

**Establishment ID:** 3034012609

**Location Address:** 104 WEST 4TH ST.

☒ Inspection ☐ Re-Inspection

**City:** WINSTON SALEM

**State:** NC

**Date:** 05 / 15 / 2019 **Status Code:** A

**Zip:** 27101 **County:** 34 Forsyth

**Time In:** 01 : 50 <sup>am</sup> <sub>pm</sub> **Time Out:** 04 : 50 <sup>am</sup> <sub>pm</sub>

**Permittee:** SIR WINSTONS-WS, LLC

**Total Time:** 3 hrs 0 minutes

**Telephone:** (336) 722-0795

**Category #:** IV

**Wastewater System:** ☒ Municipal/Community ☐ On-Site System

**FDA Establishment Type:**

**Water Supply:** ☒ Municipal/Community ☐ On-Site Supply

**No. of Risk Factor/Intervention Violations:** 3

**No. of Repeat Risk Factor/Intervention Violations:**

| 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 |
| <b>Supervision .2652</b>   |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | 2   | 0   |   |    |
| <b>Employee Health .2652</b>   |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | 3   | 13  | 0 |    |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | 3   | 13  | 0 |    |
| <b>Good Hygienic Practices .2652, .2653</b>  |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  | 2   | 1   | 0 |    |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | 1   | 03  | 0 |    |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | 4   | 2   | 0 |    |
| 7  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed    |  |  | 3   | 13  | 0 |    |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | 2   | 1   | 0 |    |
| <b>Approved Source .2653, .2655</b>  |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  | 2   | 1   | 0 |    |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | 2   | 1   | 0 |    |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  | 2   | 1   | 0 |    |
| 12   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Required records available: shellstock tags, parasite destruction                            |  |  | 2   | X   | 0 | X  |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  | 3   | 13  | 0 |    |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | 3   | X   | 0 | X  |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | 2   | 1   | 0 |    |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  | 3   | 13  | 0 |    |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  | 3   | 13  | 0 |    |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   |  |  | 3   | 13  | 0 |    |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  | 3   | 13  | 0 |    |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | 3   | 13  | 0 |    |
| 21   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | 3   | 13  | X | X  |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  | 2   | 1   | 0 |    |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 23   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Consumer advisory provided for raw or undercooked foods                                      |  |  | 1   | 03  | 0 |    |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  | 3   | 13  | 0 |    |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  | 1   | 03  | 0 |    |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | 2   | 1   | 0 |    |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |  |  |     |     |   |    |
| 27   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | 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 |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |  |  |     |     |   |    |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  |  |  | 1   | 03  | 0 |    |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | 2   | 1   | 0 |    |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | 1   | 03  | 0 |    |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |  |  |     |     |   |    |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | 1   | 03  | 0 |    |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  | 1   | 03  | 0 |    |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  | 1   | 03  | 0 |    |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | 1   | 03  | 0 |    |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |  |  |     |     |   |    |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | 2   | 1   | 0 |    |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |  |  |     |     |   |    |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  |  |  | 2   | 1   | 0 |    |
| 37   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | 2   | 1   | X | X  |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | 1   | 03  | 0 |    |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | 1   | 03  | 0 |    |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | 1   | 03  | 0 |    |
| <b>Proper Use of Utensils .2653, .2654</b>   |                                     |                                     |                                     |   |  |  |     |     |   |    |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | 1   | 03  | 0 |    |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | 1   | 03  | 0 |    |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | 1   | 03  | 0 |    |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | 1   | 03  | 0 |    |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |  |  |     |     |   |    |
| 45   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | 2   | 1   | 0 |    |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | 1   | 03  | 0 |    |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | 1   | 03  | 0 |    |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |  |  |     |     |   |    |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  | 2   | 1   | 0 |    |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 2   | 1   | 0 |    |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | 2   | 1   | 0 |    |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | 1   | 03  | 0 |    |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1   | 03  | 0 |    |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1   | 03  | 0 |    |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1   | 03  | X |    |
| <b>Total Deductions:</b> 2.5   |                                     |                                     |                                     |   |  |  |     |     |   |    |



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# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012609

Location Address: 104 WEST 4TH ST.

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: SIR WINSTONS-WS, LLC

Telephone: (336) 722-0795

☒ Inspection ☐ Re-Inspection Date: 05/15/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: accounting@mayfairstreetpartners.com

Email 2:

Email 3:

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

| Item          | Location   | Temp | Item         | Location          | Temp | Item           | Location        | Temp |
|---------------|------------|------|--------------|-------------------|------|----------------|-----------------|------|
| Trout mix     | ice bath   | 40   | Pork Belly   | 65F after 2 hours | 0    | David Swing    | 8/31/22         | 0    |
| pork belly    | ice bath   | 40   | Black eye    | make unit         | 40   | Steven Wrege   | 4/16/23         | 0    |
| pasta         | walk in    | 40   | rice         | make unit         | 40   | hot water      | three comp sink | 126  |
| chicken wings | walk in    | 39   | cabbage      | make unit         | 39   | hot plate temp | dish machine    | 165  |
| mashed        | walk in    | 39   | tomatoes     | make unit         | 39   | cafe cooler    | air temp        | 38   |
| raw beef      | walk in    | 38   | meat loaf    | cooler            | 39   |                |                 |      |
| scallops      | walk in    | 39   | chicken rice | hot well          | 152  |                |                 |      |
| PEI           | MA-3257-SS | 0    | sausage      | final cook        | 199  |                |                 |      |

## 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.

- 12 3-203.12 Shellstock, Maintaining Identification - PF One pan of shelled PEI Mussels in walk in cooler with no tag. PIC stated that mussels were from one bag and had the tag. Shellfish must have the tag corresponding to the batch of animals stored with that batch until the last animal is used or discarded. CDI: Tag was returned to the mussels in the pan. // 3-402.12 Records, Creation, and Retention - PF Establishment not putting dates on tags after last animal from batch is sold or discarded. Add the date of the last animal used to the tags when a batch is finished and retain the tags in chronological order for 90 days. CDI: PIC added dates to last used tags to begin record.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P One bowl had minor staining inside it. Deli slicer sharpener had dried food debris inside of it, the rest of the slicer had been cleaned and sanitized. Food contact surfaces shall be kept clean to sight and touch. Employees must clean all components of food contact equipment. CDI: PIC had slicer and sharpener cleaned. // 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P No quat sanitizer in supply bucket and sanitizer solution in three compartment sink that was being used to sanitize utensils was at 0 ppm quat. PIC stated that quat was to be delivered by supplier. Quat sanitizer must be maintained at a concentration specified by manufacturer (150-400 ppm) CDI: PIC was able to get an extra supply bottle of quat from hotel and dispenser worked at 300 ppm quat. Always maintain enough supply to use for ware washing and have employees check
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P One pan of pickled onions at make line date marked for 5/5. One pan of meat loaf at make unit date marked 5/5-5/10. Potentially hazardous ready to eat food held for more than 24 hours must be marked with date marking establishing a hold time for seven days maximum with the date of preparation as the first of the seven. CDI: PIC discarded the two items, all other date marking was correct during inspection. No house pickled items may be held for more than seven days unless variance is obtained per item. 0 pts

Lock  
Text



Person in Charge (Print & Sign): Joseph Correll

Regulatory Authority (Print & Sign): Joseph Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3164



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- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P Glass cups holding cocktail items such as onions, orange slices, olives, etc at front bar top with no cover. All ingredients and food must be protected from potential contamination from premises and customer handling. CDI: Employee moved cups to cooler. If ingredients are to be kept out for service provide some manner of cover while on bar to prevent potential for contamination. 0 pts
- 54 6-303.11 Intensity-Lighting - C Lighting low in mens restroom at toilet stall (8 foot candles) and at urinal closest to toilet stall (8-10 foot candles). Increase lighting intensity in restroom to required minimum of 20 foot candles at each fixture. 0 pts

✓  
Spell



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Spell

