

Food Establishment Inspection Report

Score: 96

Establishment Name: SIR WINSTON WINE LOFT AND RESTAURANT

Establishment ID: 3034012609

Location Address: 104 WEST 4TH ST.

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: SIR WINSTONS-WS, LLC

Telephone: (336) 722-0795

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/21/2022 Status Code: A

Time In: 2:30 AM Time Out: 5:45 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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"/> IN <input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	X	X
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0	X
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	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 <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 checked="" 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 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	X	X

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 <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 checked="" 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Approved thawing methods used	1	0.5	X
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 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"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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 checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
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"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
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:					4



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/21/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: Anthony.bonner@hotelequities.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
Ribs cooling (walk in)	90F - 66F withing 30 minutes	0						
onion cooked	walk in	39						
raw beef	walk in	39						
pimento cheese	walk in	40						
cooked beef	walk in	40						
pico	make unit	40						
raw burger	low boy	41						
raw fish	low boy	40						
beef raw	low boy	39						
bayou sauce	pulled for cooling	154						
hot water	three comp sink	119						
sanitizer (qac)	three comp sink (ppm)	200						
hot plate temp	dish machine	167						
cheese sauce	reach in	39						
Anthony Bonner	5/8/23	0						

First
Person in Charge (Print & Sign): Anthony

Last
Bonner



First
Regulatory Authority (Print & Sign): Joseph

Last
Chrobak



REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-2618

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: SIR WINSTON WINE LOFT AND RESTAURANT

Establishment ID: 3034012609

Date: 09/21/2022 **Time In:** 2:30 AM **Time Out:** 5:45 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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P). REPEAT: PIC had copy of old employee health policy but was not familiar with new policy that was provided on the previous inspection. Ensure employee health policy is updated and employees are made aware of those updates. CDI: Physical copy of updated policy provided to Person in Charge.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf). REPEAT: PIC did not have a vomiting and diarrhea plan in place at time of inspection. Copy provided on previous inspection to PIC. Policy must be kept in place with a written document on site for review during each inspection. CDI: Physical copy of example plan and poster provided to PIC.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Multiple foods held out of temperature control during inspection. Pesto in make unit was stacked outside of the cold holding wells at 43F, Chicken and sausage in make unit were at 46F, hard boiled eggs in ice bath with shallow amounts of ice at 44 - 53F, sliced tomato stored on counter top at 60F, Raw scallops and shrimp on counter top for portioning at 47 - 55F. Potentially hazardous foods held cold must be held at 41F at all times throughout the product. Do not stack foods outside of the intended storage areas on cold holding equipment, When using ice baths all food product must be stored with ice reaching the top of their storage containers to adequately hold cold. When preparing or portioning foods staff must complete task quickly enough that foods do not exceed temperature requirements or utilize ice baths. CDI: Tomatoes and eggs discarded by staff, all other items moved to walk in to cooler to 41F.
- 29 3-502.11 Variance Requirement (Pf) Establishment is vacuum Beef and Lobster that arrived cooked and frozen, staff then portion and vacuum package the meats. The beef and lobster were sealed and thawed stored in the walk in cooler at the time of the inspection. A food service establishment shall obtain a variance from the state variance committee prior to conducting reduced oxygen packaging. Furthermore the food code defines crustaceans as a fish product and except for fish that is frozen before, during, and after packaging and bears a label indicating that it is to be kept frozen until time of use, a food establishment may not package fish using a reduced oxygen packaging method. CDI: Staff discarded packaged products during inspection, If establishment wishes to vacuum package foods a variance must be obtained and the vacuum packaging equipment removed from the establishment until approval is issued.
Note: A variance and HACCP plan are not required if the food packaged is always: (1) Labeled with the production time and date, (2) Held at 41°F or less during all refrigerated storage, (3) and is removed from its package within 48 hours after packaging
- 33 3-501.15 Cooling Methods (Pf) One sheet tray of cooked chicken at 76F at air temperature, staff states that chicken had been pulled from oven 20 minutes earlier after cooking to cool. Foods that are cooled must be cooled from 135F down to 70F within two hours and from 70F to 41F and under within 4 hours. Foods cooling must be cooled under mechanical refrigeration or utilizing rapid cooling methods such as an ice bath once they reach 135F. Do not allow foods to cool at air temperature as they will not meet cooling parameters without utilizing rapid cooling methods. CDI chicken discarded.
- 35 3-501.13 Thawing (Pf) Establishment had multiple packages of fish including salmon thawed in vacuum sealed packages from supplier. Reduced oxygen packaged fish shall be kept frozen until time of use or shall be removed from the reduced oxygen environment prior to its thawing under refrigeration. CDI: Staff opened packages during inspection.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Extra cleaning needed on sides of flat top and top of cooler under flat top to remove food debris and grease. Non food contact surfaces shall be kept clean, clean noted items.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. Wash basin of three compartment sink has a minor leak in drain pipe. Plumbing fixtures shall be maintained in good repair. Repair the leak.

Additional Comments

Establishment replacing rusted wire shelving in walk in cooler during inspection with silver NSF wire shelving.