

Food Establishment Inspection Report

Score: 95

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: 05/24/2023

Status Code: A

Time In: 4:00 PM

Time Out: 6:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	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	0.5	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 OUT <input checked="" type="checkbox"/> N/A	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"/> OUT/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 OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/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"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	<input checked="" type="checkbox"/>	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN 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 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 OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN 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 checked="" type="checkbox"/> IN 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 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"/> N/A	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.5	0
34	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> N/A	Insects & rodents not present; no unauthorized animals	2	1	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>
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"/> N/A	Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>
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"/> N/A	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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:					5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: SIR WINSTONS-WS, LLC
 Telephone: (336) 722-0795

Establishment ID: 3034012609
☒ Inspection ☐ Re-Inspection Date: 05/24/2023
 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
Hot water	three comp sink	122						
sanitizer (qac)	three comp sink (ppm)	300						
hot plate temp	dish machine	168						
air temp	walk in	39						
pimento cheese	walk in	40						
pasta	walk in	40						
sausage	walk in	39						
Meatloaf cooling in walk in	54F to 49F in 40mins	0						
tomato	make unit	40						
lettuce	make unit	39						
slaw	make unit	39						
onion cooked	make unit	39						
grits	hot hold	172						
mashed potato	hot hold	173						
french onion soup	hot hold	156						
salmon cakes	hot hold	140						
beef raw	low boy	39						
salmon raw	low boy	38						
chicken raw	low boy	39						

First
 Person in Charge (Print & Sign): Anthony
 First
 Regulatory Authority (Print & Sign): Joseph

Last
 Bonner
 Last
 Chrobak




REHS ID: 2450 - Chrobak, Joseph
 REHS Contact Phone Number: (336) 703-3164

Verification Required Date: 05/26/2023

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

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● 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: 05/24/2023 **Time In:** 4:00 PM **Time Out:** 6:45 PM

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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) Person in charge's Food Protection Manager Certification expired on 05/08/2023. Whenever food handling operations are occurring a person in charge with food protection manager certification from an ANSI approved course with exam must be present to oversee operations. Have PIC attain renewal or have other staff in charge attain certification.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Repeat: Reach in cooler with one door and two drawers was holding with an air temperature of 48F with TCS foods at 51 - 60 including Jambalaya chicken mix (53F), Raw shrimp (60F) and cooked lobster meat (51F). // Pimento cheese in two door cooler at 50F with unit holding at 51.6F air temperature. TCS foods held cold must be maintained at 41F and below at all times throughout the product. CDI: TCS Foods out of cold holding range were discarded during inspection. Establishment shall not use the two reach in coolers until units are repaired and holding foods with an internal temperature of 41F or lower. This will require an air temperature between to 35-38F. PIC shall review with staff procedures for regular checking of temperatures of foods and equipment to catch temperature issues and resolve cold holding violations.
- 28 7-102.11 Common Name - Working Containers (Pf) One spray bottle of unknown cleaner without label in dish washing area. All containers holding cleaners and potentially hazardous materials shall be labelled with the common name of the stored material. CDI: Staff emptied the bottle as stored material could not be identified. All other chemical bottles labelled. // 7-207.11 Restriction and Storage - Medicines (P) (Pf) One bottle of pain reliever pills stored on shelf over food preparation tables. Medicines in food establishment for employees use shall be located to prevent the contamination of food, equipment, utensils, linens, and single service and single use articles. CDI - Employees moved pills to an unused cart.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Repeat: Cooler with one door and two drawers was not holding foods at 41F and lower and had an air temperature of 48F with multiple TCS foods stored inside at 51 - 60F. Adjacent two door cooler had an air temperature of 51.6F and was holding TCS pimento cheese at 50F. Equipment for holding cold foods shall be sufficient for providing food temperatures as required. Units may not be used until they are holding with an air temperature low enough to hold foods at 41F or lower AND has been checked and approved by the Health Department. VR: Verification shall be completed on 5/26/2023 to check temperature of coolers to return unit to regular usage. Due to reoccurring issues with coolers it may be advisable to replace units if they continue to have temperature control issues.
- 35 3-501.13 Thawing (Pf) One box of grouper in walk in cooler to thaw, fish was still frozen and fish fillets are packaged from supplier in vacuum sealed pouches labelled to open prior to thawing . Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to its thawing under refrigeration or prior to or immediately after thawing under running water at 70F or less. CDI - employees opened packages of grouper.
- 38 6-202.15 Outer Openings, Protected (C) The bottom of the left door to outside in back storage hallway has a tear in the weather stripping. Establishment shall be protected from entry of insects and rodents by way of solid self closing and tight fitting doors. Repair weather stripping to prevent potential pest entry.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) One large bag of flour, grits, and rice each in dry storage hall open without cover with some ingredients spilled. All foods must be protected from potential contamination by being stored in covered containers or otherwise sealed. Add covered containers for storage of these items.
- 49 4-602.13 Nonfood Contact Surfaces (C) Detail cleaning needed on floor of walk in cooler and on canned food storage rack due to food debris accumulation. Non food contact surfaces shall be cleaned as frequently as needed to prevent soil accumulation. Clean the noted items.
- 51 5-203.14 Backflow Prevention Device, When Required (P) Can was had a hose with spray nozzle directly attached with no additional backflow prevention. An additional hose reel by can wash had dual check valve backflow preventer attached however the hose was damaged and it was not connected to the can wash. Plumbing systems shall be installed to prevent backflow into the water supply system, including on a hose bibb if a hose is attached by installing an approved backflow prevention device as specified under 5-202.14. CDI: Dual check valve backflow preventer was relocated from unused hose reel to the can wash spigot.

Additional Comments

No final cook temperatures, for duration of inspection no customers ordered food.