Food Establishment Inspection Report

Score: 95

Establishment Name: SILVIA'S HONEYTREE   **Establishment ID:** 3034012208

Location Address: 150 HANES MILL COURT

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM   **State:** NC

Date: 08 / 19 / 2019   **Status Code:** A

Zip: 27105   **County:** 34 Forsyth

Time In: 11:30 ☒am ☐pm   **Time Out:** 01:15 ☐am ☒pm

Permittee: SILVIA'S HONEYTREE LLC

Total Time: 1 hr 45 minutes   **Category #:** IV

Telephone: (336) 377-2199

FDA Establishment Type: Full-Service Restaurant

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

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

No. of Risk Factor/Intervention Violations: 7

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
				Supervision .2652				
1	☒			PIC Present; Demonstration-Certification by accredited program and perform duties	☒ 0			
				Employee Health .2652				
2	☒			Management, employees knowledge; responsibilities & reporting	3 / 1.5 / 0			
3	☒			Proper use of reporting, restriction & exclusion	3 / 1.5 / 0			
				Good Hygienic Practices .2652, .2653				
4	☒			Proper eating, tasting, drinking, or tobacco use	2 / 1 / 0			
5	☒			No discharge from eyes, nose or mouth	1 / 0.5 / 0			
				Preventing Contamination by Hands .2652, .2653, .2655, .2656				
6	☒			Hands clean & properly washed	4 / 2 / 0			
7	☒			No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 / 1.5 / 0			
8	☒			Handwashing sinks supplied & accessible	2 / 1 / 0			
				Approved Source .2653, .2655				
9	☒			Food obtained from approved source	2 / 1 / 0			
10			☒	Food received at proper temperature	2 / 1 / 0			
11	☒			Food in good condition, safe & unadulterated	2 / 1 / 0			
12			☒	Required records available: shellstock tags, parasite destruction	2 / 1 / 0			
				Protection from Contamination .2653, .2654				
13	☒			Food separated & protected	3 / ☒1.5 / 0	☒		☒
14	☒			Food-contact surfaces: cleaned & sanitized	3 / 1.5 / 0	☒		☒
15	☒			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 / 1 / 0			
				Potentially Hazardous Food Time/Temperature .2653				
16	☒			Proper cooking time & temperatures	3 / 1.5 / 0			
17			☒	Proper reheating procedures for hot holding	3 / 1.5 / 0			
18	☒			Proper cooling time & temperatures	3 / 1.5 / 0	☒		☒
19	☒			Proper hot holding temperatures	3 / ☒1.5 / 0			☒
20	☒			Proper cold holding temperatures	3 / 1.5 / 0			
21	☒			Proper date marking & disposition	3 / 1.5 / 0	☒		☒
22	☒			Time as a public health control: procedures & records	2 / 1 / 0			
				Consumer Advisory .2653				
23	☒			Consumer advisory provided for raw or undercooked foods	1 / 0.5 / 0			
				Highly Susceptible Populations .2653				
24			☒	Pasteurized foods used; prohibited foods not offered	3 / 1.5 / 0			
				Chemical .2653, .2657				
25			☒	Food additives: approved & properly used	1 / 0.5 / 0			
26	☒			Toxic substances properly identified stored, & used	2 / 1 / 0	☒		☒
				Conformance with Approved Procedures .2653, .2654, .2658				
27			☒	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		☒		Pasteurized eggs used where required	1 / 0.5 / 0			
29	☒			Water and ice from approved source	2 / 1 / 0			
30		☒		Variance obtained for specialized processing methods	1 / 0.5 / 0			
				Food Temperature Control .2653, .2654				
31	☒			Proper cooling methods used; adequate equipment for temperature control	1 / 0.5 / 0	☒	☒	
32			☒	Plant food properly cooked for hot holding	1 / 0.5 / 0			
33	☒			Approved thawing methods used	1 / 0.5 / 0			
34	☒			Thermometers provided & accurate	1 / 0.5 / 0			
				Food Identification .2653				
35	☒			Food properly labeled: original container	2 / 1 / 0			
				Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657				
36	☒			Insects & rodents not present; no unauthorized animals	2 / 1 / 0			
37	☒			Contamination prevented during food preparation, storage & display	2 / 1 / 0			
38	☒			Personal cleanliness	1 / 0.5 / 0			
39	☒			Wiping cloths: properly used & stored	1 / 0.5 / 0			
40	☒			Washing fruits & vegetables	1 / 0.5 / 0			
				Proper Use of Utensils .2653, .2654				
41	☒			In-use utensils: properly stored	1 / 0.5 / 0			
42	☒			Utensils, equipment & linens: properly stored, dried & handled	1 / 0.5 / 0			
43	☒			Single-use & single-service articles: properly stored & used	1 / 0.5 / 0			
44	☒			Gloves used properly	1 / 0.5 / 0			
				Utensils and Equipment .2653, .2654, .2663				
45	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 / 1 / 0			
46	☒			Warewashing facilities: installed, maintained, & used; test strips	1 / 0.5 / 0			
47	☒			Non-food contact surfaces clean	1 / 0.5 / 0			
				Physical Facilities .2654, .2655, .2656				
48	☒			Hot & cold water available; adequate pressure	2 / 1 / 0			
49	☒			Plumbing installed; proper backflow devices	2 / 1 / 0			
50	☒			Sewage & waste water properly disposed	2 / 1 / 0			
51	☒			Toilet facilities: properly constructed, supplied & cleaned	1 / 0.5 / 0			
52	☒			Garbage & refuse properly disposed; facilities maintained	1 / 0.5 / 0			
53		☒		Physical facilities installed, maintained & clean	1 / 0.5 / 0	☒		
54	☒			Meets ventilation & lighting requirements; designated areas used	1 / 0.5 / 0			

Total Deductions: 5

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012208

Location Address: 150 HANES MILL COURT

☒ Inspection ☐ Re-Inspection Date: 08/19/2019

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27105

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

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

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

Permittee: SILVIA'S HONEYTREE LLC

Email 2:

Telephone: (336) 377-2199

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3-compartment sink	121	feta	left make unit	41	green beans	steam table	161
quat sani	3-comp sink (ppm)	200	lettuce	left make unit	41	marinara	steam table	157
hot water	dish machine	161	turkey	reach-in cooler	40	lasagna	walk-in cooler	39
chicken	grill holding	130	ham	reach-in cooler	40	green beans	walk-in cooler	39
beef patty	grill holding	130	pork	final cook	175	ham	walk-in cooler	40
chicken	ambient holding	108	chicken	final cook	181	roast beef	walk-in cooler	40
alfredo	steam table	129	gravy	steam table	135	soup	cooling @ 1205	124
ham	left make unit	41	rice	steam table	153	soup	cooling @ 1230	113

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 - No certified food protection manager present during inspection. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager.

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw sausage contacting containers of ready-to-eat garlic container in walk-in cooler. Raw beef patties being stored in same container as ready-to-eat salmon patties in reach-in freezer. Ready-to-eat foods shall be protected from cross-contamination with raw animal foods by arranging food in equipment so that contamination cannot occur. CDI: PIC separated foods in both cases.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Push plate on meat slicer and mixing hook of mixer soiled with food debris. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: PIC sent items to warewashing area to be cleaned. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Shield of ice machine soiled with black debris. Equipment such as ice bins shall be cleaned at a frequency necessary to preclude the accumulation of mold or soil. 0 pts.

Lock Text ○

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

Regulatory Authority (Print & Sign): *First* Michael   *Last* Frazier REHSI

REHS ID: 2737 - Frazier, Michael

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 3 8 2

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18   3-501.14 Cooling - P - Soup measured at 124F at 1205, and 113F at 1230 (11 degrees / 25 minutes = .44 deg/min). Potentially hazardous foods shall be cooled from 135F to 41F in 6 hours, and from 135F to 70F in 2 hours. CDI: PIC corrected cooling methods to allow soup to cool faster. Soup cooled to 86F at 1300 (.77 deg/min). 0 pts.

19   3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Chicken held at ambient temperature above grill measured 108F. Chicken in hot holding on grill measured 130F. Burger patties in hot holding on the girll measured 130F. Alfredo sauce on steam table measured 129F. Potentially hazardous foods in hot holding shall be maintained at a temperature of 135F or greater. CDI: PIC agreed to voluntarily discard of foods after lunch service (approximately 1 hour).

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Ribeye in walk-in cooler cooked Saturday preceding inspection lacking date mark. Ready-to-eat potentially hazardous foods held for 24 hours in the food establishment shall be marked to indicate the date of preparation, disposition, or consumption on premises for a period not to exceed 7 days. The day of preparation shall be counted as day 1. CDI: PIC voluntarily discarded ribeye. 0 pts.

26   7-102.11 Common Name-Working Containers - PF - 2 spray bottles of bleach lacking labels. Containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: PIC applied label to bottles. 0 pts.

31   3-501.15 Cooling Methods - PF - Soup not cooling properly was being cooled in large portion in plastic container in walk-in freezer. Potentially hazardous foods shall be cooled in small, thin portions, and in containers that facilitate the transfer of heat through the container walls. CDI: PIC divided soup into smaller metal pans, and soup began to cool properly. 0 pts.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Hole in wall in far stall in men's restroom. Physical facilities shall be maintained in good repair. 0 pts.

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