

# Food Establishment Inspection Report

Score: 98

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: 03/16/2023

Status Code: A

Time In: 2:15 PM

Time Out: 4:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

## 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
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN 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 OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Food separated & protected	3	1.5	X
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
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
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"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> OUT/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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT	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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN OUT	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	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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
<b>Proper Use of Utensils .2653, .2654</b>					
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
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"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					2



# Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 03/16/2023

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
Anthony Bonner	5/8/2023	0	Cooling potatoes	60F - 45F in 45 mins = rate of 0.33	0			
Creame sauce	prep unit	38						
pimento cheese	prep unit	32						
cooked onion	prep unit	33						
pimento	2 door cooler	40						
lettuce	cooler	41						
grits	hot hold	156						
pasta	hot hold	155						
tomato	upright cooler	41						
meat loaf	walk in	40						
tomato	walk in	39						
tomato soup	walk in	39						
grits	walk in (bulk container)	37						
mashed potato	walk in (bulk container)	37						
raw burger	drawer cooler	39						
raw chicken	drawer cooler	40						
hot water	three comp sink	122						
sanitizer (qac)	three comp sink	200						
hot plate temp	dish machine	172						
Cooling pasta	59F - 50F in 45 mins = rate of 0.20	0						

First  
Person in Charge (Print & Sign):

First  
Regulatory Authority (Print & Sign): Joseph

Last  
Last  
Chrobak

REHS ID: 2450 - Chrobak, Joseph

REHS Contact Phone Number: (336) 703-3164

Verification Required Date: 03/17/2023

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

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**Establishment ID:** 3034012609

**Date:** 03/16/2023 **Time In:** 2:15 PM **Time Out:** 4:40 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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) One wrapped pan of raw shell eggs stored on top of a wrapped tray holding prepared ready to eat foods. Foods shall be protected from cross contamination by separation of raw animal products from ready to eat foods. CDI: Eggs moved to bottom shelf of speed rack. Review storage procedures with staff to keep raw products separate from ready to eat when staging foods for later service.
- 20 3-501.14 Cooling (P) One pan of Grits in walk in cooler at 90F at 2:30pm that were placed in walk in at 11am to cool. Time/temperature control for safety foods must be cooled with 2 hours from 135F to 70F. CDI: Grits were discarded due by staff due to not reaching temperature threshold during cooling in required time frame. Recommend cooling products that are thick in thinner portions such as using sheet pans or larger wide pans. Other items cooling correctly at correct parameters.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Reach in cooler with one door and two drawers was holding with an air temperature of 47F with all TCS foods at 43 - 47F including, Jambalaya chicken (47F), Shrimp and scallop mix (43F), Pasta and lobster (47F), Meatballs (47F), Brussels sprouts (47F), and unsalted butter (47F). TCS foods held cold must be maintained at 41F and below at all times throughout the product. CDI: Foods were discarded during inspection. Maintenance staff removed ice build up from compressor of cooler however cooler had not dropped in temperature prior to end of inspection, establishment shall not use cooler until unit is repaired and holding foods with an internal temperature of 41F or lower. This will require an air temperature closer to 36-38F. PIC shall review with staff procedures for regular checking of temperatures of foods and equipment to catch temperature issues and resolve cold holding violations.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) One pan of Jambalaya chicken in cooler with date marking of 3/9 - 3/16. TCS ready to eat foods held for more than 24 hours must be date marked with a maximum of seven day hold time at 41F with the date of prep as the first of seven days. With the date marking of 3/9 - 3/16 the product was held for a total of 8 days. The chicken was also at 47F above the permitted 41F for a seven day hold. CDI: PIC discarded chicken. Review date marking with staff, all other date marking was in compliance during visit.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Cooler with one door and two drawers was not holding foods at 41F and lower and had an air temperature of 47F with multiple TCS foods stored inside at 43 - 47F. Equipment for holding cold foods shall be sufficient for providing food temperatures as required. Unit had a temperature of 60F at end of inspection due to deicing. Unit may not be used until it is 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 3/17/2023 to check temperature of cooler to return unit to regular usage.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) One dicer was damaged with bumpers replaced with rubber bands, a chipped blade, and missing plastic portions of the push handle. One hot well built into table is popped out of place and needs to be reattached to seal opening in table top. Equipment shall be maintained in good repair. PIC replaced dicer with new unit during inspection. Repair the hot well table.  
Staff shall review equipment periodically and replace or remove damaged equipment and utensils. All shelving in walk in cooler has been replaced.
- 55 6-201.17 Walls and Ceilings, Attachments (C) Drainboards for dish machine are pulling from wall with torn caulking. Attachments to walls and ceilings shall be easily cleanable. Reattach drainboards to wall and recaulk.

### Additional Comments

One deli slicer sharpener was stuck and unable to be removed during inspection - unit and sharpener were clean to sight and touch. Adjust knob on unit to be readily removable so cleaning is not interrupted.

Establishment menu lists Pickled Jalapeno, Charcuterie, and Smoked bacon - all are purchased products, no specialized processes being done in house.

Establishment using Agar Agar, Xanthan Gum, and Edible Orchids for preparing garnishes, Provided by Sysco.