

Food Establishment Inspection Report

Score: 84.5

Establishment Name: SIMPLY SOUL RESTAURANT

Establishment ID: 3034012155

Location Address: 4339 SOUTH MAIN STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 21 / 2017 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 01 : 35 ^{am} _{pm} Time Out: 06 : 15 ^{am} _{pm}

Total Time: 4 hrs 40 minutes

Permittee: SIMPLY SOUL LLC

Category #: IV

Telephone: (336) 788-0400

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 9

Water Supply: Municipal/Community On-Site Supply

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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							15.5			



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 4339 SOUTH MAIN STREET
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27127
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: SIMPLY SOUL LLC
 Telephone: (336) 788-0400

Establishment ID: 3034012155
 Inspection Re-Inspection Date: 04/21/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: simplysoul@triad.rr.com
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Mac n chz	HH	161	Swt Potatoes	HH	131	Meat Loaf	Reach-in	53
Peas	HH	167	Mash Pot	HH	148	Mac n chz	Reach-in	64
Cabbage	HH	171	Greens	HH	151	Raw Bacon	Reach-in	58
Rice	HH	174	Hot Dog	CH Prep	45	Raw Shell	Reach-in	58
Pinto Beans	HH	164	Chili	CH Prep	42	Raw Chicken	Reach-in	50
Green Beans	HH	171	Pot. Salas	CH Prep	41	Raw Fish	Reach-in	61
Chx Wings	FCT	194	Salmon	CH Prep	45			
Pork Ribs	FCT	177	Slaw	Cooling-MakeUnit	56	Hot Water	3 Comp	120

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.

- 2-102.12 Certified Food Protection Manager - C-No certified food protection manager on duty at the time of the 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
- 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P-No employee health policy on file. PIC is not aware of requirements regarding the reporting of illness. A policy shall be in place requiring food employees to report their health as it relates to food borne illness. CDI-Copy of FDA policy provided by REHSI.
- 6-301.14 Handwashing Signage - C-No handwashing sign available at handwashing sink by main line. Handwashing sign reminding employees to wash their hands, is required at all handsinks used by staff. CDI-Signage provided by REHSI.



Person in Charge (Print & Sign): Sebrina ^{First} Jordan ^{Last}

Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

Sebrina Jordan
J BROWN, MPH

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 05 / 01 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed package of pancake mix, one package of flour, and one package cornmeal folded over therefore not securely closed in dry storage room. Once opened, products shall be in a tightly closed or sealed container to protect food from contamination. Observed raw shell eggs stored above shredded cheese, milk, and orange juice in large reach-in cooler. Observed shell eggs stored over raw fish and raw fish stored over milk in reach in cooler. Observed shell eggs stored above sour cream in reach-cooler. Items shall be stored based on final cook temperature and species. Ready-to-eat food products shall be stored above raw products. CDI-All products discarded due to temperature abuse.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P-Measured 0ppm chlorine in sanitizing vat of 3 comp sink. Chlorine sanitizers shall measure between 50-99ppm. CDI-Water drained and staff educated.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured sweet potatoes hot holding on bar at 131F. When hot holding, foods shall measured 135F or greater. CDI-Sweet potatoes placed on unit to reheat to 165F or greater.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Large reach-in cooler in back is not functioning properly with ambient temperature of 60-68F. All potentially hazardous products discarded. PRODUCT DISPOSITION FORM COMPLETED. Verification required for operation of the unit.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed potato salad, cooked hot dogs, chili, cole slaw not date marked in cold-holding make unit. Per PIC, establishment is not operational on Monday's and products were made Tuesday. Ready-to-eat, potentially hazardous food may be held for 4 days when food items measure 42-44F. CDI-Products were allowed to remain in unit and are to be discarded by the end of business today.
- 26 7-102.11 Common Name-Working Containers - PF-Observed 3 spray bottles of 100% bleach without label. One bottle was labeled "Simply Green". Poisonous or toxic chemicals shall be labeled to identify the contents. CDI-Bottles labeled. // 7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions - P-Observed bleach in spray bottle used to wipe down food contact surface stored in a bottle previously used to store a cleaning solution. Sanitizer may not be stored in a bottle that was previously used to store hazardous or toxic chemicals.CDI-Bottle was discarded.//7-202.12 Conditions of Use - P,PF-Observed Advion roach bait in dry storage area. There are no labels on the product to indicate that it is safe to use in a food establishment. CDI-Removed from establishment.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF-Ambient air temperature of large reach-in cooler measured 61-68F. Ambient air temperature of the kitchen measured 94F. All potentially hazardous foods in the unit were discarded. Establishment does not have access to a walk-in cooler or another cold-holding unit. Establishment shall not store anything in this unit and shall purchase food not less frequently than on a shift basis until the unit is repaired. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as required. **\VERIFICATION REQUIRED WITHIN 10 DAYS. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLETION./3-501.15 Cooling Methods - PF-Observed cole slaw cooling in top of reach-in unit behind grill. Cole slaw and other ingredients made from ambient temperature products shall be cooled in cold-holding unit prior



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- 33 3-501.13 Thawing - C-Measured raw fish thawing on prep sink at 43F. Measured beans on prep surface above back grill at 123F. Per cook, food is placed on this ledge to thaw upon being removed from the freezer. When thawing, foods shall be placed under refrigeration or under running water. CDI-Fish placed in freezer (due to malfunctioning cooler) and beans discarded.
- 36 6-202.15 Outer Openings, Protected - C-Due to the volume of flies observed in kitchen and in canwash current means of pest control cannot be considered effective. An air curtain shall be installed above back doors to control the entry of flies when these doors are opened. //6-501.111 Controlling Pests - C-Observed flies in the kitchen and by the hot holding bar. Substantial flies located in canwash area by back door. Observed evidence that mop water is being discarded out by the back door. This practice shall be discontinued and water discarded appropriately. The premises shall be maintained free of insects, rodents, and other pests
- 37 3-307.11 Miscellaneous Sources of Contamination - C--Observed employee beverage on prep unit by front fryer. Observed staff food stored on top shelf of large reach-in cooler. Food shall be protected from all sources of contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed wet wiping cloths stored on drain board of unused 3 comp sink and vegetable prep sink. Wet wiping cloths shall be stored in a chemical sanitizing solution when not in use.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed cleaned equipment and utensils stored in soiled drawers under prep table by make line. Observed utensils and equipment on hooks above wash basin; equipment was in contact with soiled walls. Cleaned and sanitized equipment and utensils shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and At least 15 cm (6 inches) above the floor.
- 45 N/A
- 45 N/A



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- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF-Facility does not have test strips for chlorine sanitizing solutions in spray bottles or 3 compartment sink. A test kit or other device that accurately measures the concentration in MG/L of sanitizing solutions shall be provide. ****VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSTYH.CC UPON COMPLETION.**
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-Observed food prep surface by fryer, shelving in prep area to be soiled. Shelving by large reach-in cooler and back storage room are soiled. Nonfood contact areas throughout kitchen are soiled and shall be maintained clean.
- 51 5-501.17 Toilet Room Receptacle, Covered - C-0 points-No covered receptacle in women's restroom.-A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 53 6-501.16 Drying Mops - C-Observed mops stored in soiled water in mop bucket in kitchen. Observed heads stored in basin on canwash. Mops shall be air-dried so that they do not soil walls, equipment, or supplies.
6-501.12 Cleaning, Frequency and Restrictions - C-Observed splash and splatter on most walls throughout the kitchen and make area, including above 3 compartment sink and by fryer. Observed substantial grease accumulation under fryer, on prep surface by fryer, under grill. Soiled floors in dry storage and under front handsink. Stained ceiling tiles above 3 compartment sink. Soiled ceiling tiles throughout. Canwash contains build-up and is attracting pests. Thorough cleaning needed throughout entire facility. Physical facilities shall be maintained clean. //6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C-Remove duct tape from FRP panels by make line, remove old soap dispenser that is not working and replace, observed
- 54 6-303.11 Intensity-Lighting - C-0 points- Measured 2 FC of lighting in women's restroom and 8-9FC in men's restroom. Lighting shall measure at least 20FC in toilet rooms and areas fo handwashing.



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✓
Spell

