

Food Establishment Inspection Report

Score: 80

Establishment Name: SIMPLY SOUL RESTAURANT

Establishment ID: 3034012155

Location Address: 4339 SOUTH MAIN STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 14 / 2017 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 11 : 10 ^{am} _{pm} Time Out: 02 : 45 ^{am} _{pm}

Permittee: SIMPLY SOUL LLC

Total Time: 3 hrs 35 minutes

Telephone: (336) 788-0400

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 9

No. of Repeat Risk Factor/Intervention Violations: 3

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	NO	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		<input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	<input checked="" 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	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	NO	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	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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	2	<input checked="" type="checkbox"/>	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	<input checked="" type="checkbox"/>	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	<input checked="" type="checkbox"/>	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	03	0	<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	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0	
Total Deductions:					20			



Comment Addendum to Food Establishment Inspection Report

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 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: 07/14/2017
 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
SERV SAFE	T. MATTHEWS	7/13/20 00	OX TAIL	BACK REACH-IN	36			
HOT WATER	3 COMP	127	HAM	FRONT RIC	41			
WASH	3 COMP	110	SL TOMATO	FRONT RIC	41			
CHLORINE	3 COMP	0	CABBAGE	REHEAT	192			
CHLORINE	3 COMP-CDI	100	*CHX	REHEAT-STEAM WELL	119			
PORK	FCT	197	*CORN	REHEAT-PREP	70			
FRIED FISH	FCT	192						
BEEF	BACK REACH-IN	31						

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.

- 6 2-301.12 Cleaning Procedure -C-Observed PIC wash hands and turn off water with bare hands after cleaning. Paper towel or similar barrier shall be used to turn off water faucet after cleaning to avoid recontaminating hands. 0 points.
- 7 3-301.11 Preventing Contamination from Hands - P,PF-Repeat-Observed staff member cut cabbage for cole slaw and place into blender with bare hands. Food employees may not contact exposed, ready-to-eat food with their bare hands. Suitable utensils or gloves shall be used to protect food from contamination. CDI-Staff educated, hands washed and gloves donned. Cabbage and cole slaw were discarded by cook.
- 8 6-301.12 Hand Drying Provision - PF-Back handwashing sink did not have supply of paper towels. Paper towels or other hand drying devices shall be available at each handwashing sink. CDI-Paper towels supplied by cook.



Person in Charge (Print & Sign): First TIERRA Last MATTHEWS

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

[Handwritten Signature]
BROWN, MPH, REHS
 Verification Required Date: 07/20/2017

REHS ID: 2536 - Brown, Jennifer

REHS Contact Phone Number: (336) 703-3131



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- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF-Observed black and green growth in cooked and cooled food product in a pot in the back reach-in cooler. Staff and REHSI unable to identify food product. Food shall be safe, honestly presented, and unadulterated. CDI-Product discarded.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed raw bacon stored above hamburger buns in back reach-in cooler. Observed raw beef stored above raw fish, cooked apples, and pre-cooked beef patties in back reach-in cooler. Observed raw shell eggs stored above milk in front line reach-in cooler. Observed 3 containers of raw chicken stored above raw pork in front line reach-in cooler. Food shall be separated by species and final cook temperature. CDI-Units rearranged by PIC.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P-Measured 0 ppm chlorine in sanitizing vat of 3 compartment sink when testing with facility and REHSI test strips. Hot water or QAC are not being used as sanitizing agents. Chlorine shall measure 50-99 ppm when used for sanitizing equipment and utensils. CDI-Sanitizer remade to correct concentration by PIC during inspection. VERIFICATION REQUIRED//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Observed most equipment and utensils in the facility to contain food, debris, or build-up after cleaning including but not limited to plates, tongs, spatulas, fruit/vegetable peelers, and spoons. Rim of containers in reach-in cooler contains build-up and debris. Equipment and utensil food contact surfaces shall be clean to sight and touch. VERIFICATION REQUIRED//4-602.12 Cooking and Baking Equipment - C-Interior of microwave
- 17 3-403.11 Reheating for Hot Holding - P-Measured cooked chicken drums reheating in steam table at 119F. Observed cooked and cooled corn reheating on top of shelf above grill. To reheat, foods shall be rapidly reheating using equipment capable of reheating foods within 2 hours. CDI-Chicken placed in oven and corn placed on top of grill to rapidly reheat.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed the following items not date marked as required: pre-cooked and opened ham hocks in back reach-in cooler, bag of cooked ham in kitchen reach-in, cooked chicken and dumplings in back reach-in, ox tail in back reach-in, sliced tomato in make unit reach-in. Ready-to-eat, potentially hazardous foods shall be dated to indicate the day of prep or disposition. CDI-Products dated by PIC.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed 2 bags of sliced ham dated for 5/26/2017 in kitchen reach-in cooler. Observed cooked and cooled corn dated for 6/28/2017 in kitchen reach-in cooler. Foods shall be discarded once they exceed manufacturers date or the time/temperature combinations as outlines by the Code. CDI-Products discarded by PIC or cook.
- 26 7-101.11 Identifying Information, Prominence-Original Containers - PF-Observed spray bottle of chlorine sanitizer stored on prep table adjacent to buns. Poisonous or toxic chemicals shall be stored so that they may not contaminate food, equipment, utensils, or single-service articles. CDI-Bottles relocated to proper area by staff. 0 points.
- 36 6-202.15 Outer Openings, Protected - C-Observed visible light coming from left side of back door. Weather stripping is not secure and does not provide adequate seal for back door. Outer openings of a food establishment shall be protected against the entry of insects and rodents by having solid, self-closing, tight-fitting doors. Replace weather stripping or use other means to ensure that door is tight-fitting.//6-501.111 Controlling Pests - PF-Observed dead roaches in dry storage area and in traps. Establishment has active contract with licensed pest management company for services. Continue pest management applications.



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Spell

- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Observed box of cooked turkey legs sitting in soiled, standing water in back reach-in cooler. Observed beverages stored under soiled cabinet under beverage machine. Food shall be stored away from dust, dirt to protect from contamination. CDI-Turkey legs relocated to another area.//3-303.12 Storage or Display of Food in Contact with Water or Ice - C-Observed raw fish in metal container by grill in water. Product was initially stored in ice but ice was not drained or replaced after melting. Unpackaged food may not be stored in direct contact with undrained ice. Raw fish maybe held in ice during prep and storage as long as the ice remains clean and is drained and replaced to prevent water bath.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Repeat-Observed wet wiping cloths stored on prep tables in kitchen. Observed bucket of wet cloths on table by 3 compartment sink. Wet wiping cloths shall be submerged in a 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 grey rack and green utensil rack on clean drain board of 3 compartment sink to contain black growth; observed equipment and utensils air-drying in these soiled racks. Observed cleaned and sanitized cups air-drying in front of soiled and dusty wall AC unit above 3 compartment sink. Equipment shall be stored to protect from contamination by dirt, dust, and debris. Equipment and utensil racks shall be cleaned and designate alternative location for air-drying cups.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed single-serv cups stored unwrapped on shelf by beverage station. Observed single-serv cups stored under soiled and water damaged cabinet under beverage machine. Single-service items shall be stored covered or inverted and in the original protective packaging to protect from contamination.
- 45 4-501.12 Cutting Surfaces - C-Repeat-Cutting board on back prep table is stained and scored. Cutting boards shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized.//4-501.11 Good Repair and Proper Adjustment-Equipment - C-Replace cracked splash guard by back handsink, plastic cover to tongs are coming off, repair duct tape laminate counter by hot holding line, repair water damaged cabinet under beverage machine. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-The following nonfood contact areas as soiled and shall be cleaned: outside of cast iron skillet and waffle maker, prep surface under grill, under cutting board contains water and rust, clean sides of front cooking equipment, clean interior sides of grill, shelving under hot holding line, plumbing under 3 vegetable prep sink, clean spray nozzle of 3 compartment sink. clean legs of prep sinks and equipment, clean gaskets and interiors of all coolers. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-205.15 System Maintained in Good Repair - C-Repair leak under beverage station and remove trash can used to collect water. Plumbing systems shall be maintained in good repair. 0 points.



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- 52 5-501.113 Covering Receptacles - C-Side door to outdoor trash receptacle is open. Outdoor receptacles shall be maintained closed when not in use.//5-501.11 Outdoor Storage Surface - C-Outdoor trash receptacle is stored on gravel and grass pad. An outdoor storage surface for refuse and recycling shall be constructed of non absorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.
- 53 6-501.16 Drying Mops - C-Repeat-Observed mop stored in dirty water inside mop bucket. Mops shall be hung to allow for air-drying without soiling walls, equipment or supplies. Install and utilize mop hanger.//6-501.12 Cleaning, Frequency and Restrictions - C-Repeat-Observed splatter and build-up along walls throughout kitchen. Floors under 3 compartment sink, by dessert station, front handsink, beside ice machine and under fryers are soiled and shall be cleaned. Corners or floor in kitchen need cleaning. Observed stained and soiled walls in kitchen. Physical facilities shall be maintained clean.//6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat-Seal juncture of FRP panels on walls in kitchen and front line, seal area under front handsink where pipes penetrate, replace ceiling tile above hot water heater, remove caulk and recaulk back handsink to wall, repair or replace cracked floor tile behind hot holding line, replace rubber cove molding under beverage station.//6-101.11 Surface
- 54 6-303.11 Intensity-Lighting - C-Measured 3-6 FC of light in women's restroom and 3-5FC of light in men's restroom. Lighting shall measure 20FC in toilet rooms. Increase lighting.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Fan unit by back reach-in cooler is soiled, overhead ceiling fan in kitchen contains dust on the blades and around the base, wall AC unit above 3 compartment sink has dusty front face and filters. Ventilation systems shall be maintained clean so that they do not become a source of contamination of food, equipment and single-serv items.



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Spell

