

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: 10 / 10 / 2018 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 11 : 30 ☒ am ☐ pm Time Out: 05 : 10 ☒ am ☐ pm

Permittee: SIMPLY SOUL LLC

Total Time: 5 hrs 40 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: 3

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	N/O	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	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			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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
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	03	<input checked="" type="checkbox"/>	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>	0	<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	<input checked="" type="checkbox"/>
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	03	<input checked="" type="checkbox"/>	
Total Deductions:										15.5



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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: 10/10/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: simplysoul@triad.rr.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item 4-16-23	Location Sonya Waddell	Temp 0	Item meatloaf	Location reheat	Temp 166	Item lasagne	Location heat for hot hold	Temp 178
cut cabbage	on table	75	chicken	on table 61-94	80	green bean	heat for hot hold	203
chlorine sani	3 comp	100	chicken	reheat	170	sweet potato	cooking	137
water	3 comp	144	water	thawing	77	chili	cooler	41
dish water	active wash	104	collards	sitting out	66	greens	steam table	145
pintos	steam unit 125-128	126	peas	cooler	45	chicken	steam unit	149
meatloaf	steam unit 98-103	100	beans	cooler	43	rice	steam unit	134
pintos	reheat	173	potato salad	sitting out 55-58	57	mac and	steam unit	138

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Multiple pairs of tongs soiled with encrusted grease; all utensils in utensil holder on prep table and on clean side of 3 compartment sink soiled; can opener had heavy build up; one pan of racks encrusted with grease and soil; one bowl and two pans with food debris/grease; cutting board soiled and wet on underside at make unit. Food contact surfaces shall be clean to sight and touch. CDI-Sent all to be re-washed.//4-602.12 Cooking and Baking Equipment - C-REPEAT- Interior of microwave is soiled with food splatter. Observed inside face plates of waffle maker to contain substantial build-up. The food contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.
- 17 3-403.11 Reheating for Hot Holding - P- Meatloaf, pintos, rice, mac and cheese were placed directly into tabletop units to reheat, per observation and discussion with manager. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of food reach at least 165F for 15 seconds by using approved equipment, and this reheat time may not exceed 2 hours. CDI-Foods reheated to greater than 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Cut cabbage, potato salad, and cooked chicken sitting out at room temperature, noted in temp log. Potentially hazardous foods shall be held at 45F or less. (41F or less beginning January 1, 2019). CDI-Discarded

Lock
Text



Person in Charge (Print & Sign): Sonya First Waddell Last

Regulatory Authority (Print & Sign): Nora First Sykes Last

Sony Waddell

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 10 / 20 / 2018

REHS Contact Phone Number: (336) 703 - 3161



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- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF- Make unit at front is not functional, the only refrigeration available is a two door reach in cooler that is used for storage, prep and cooling. Equipment for cooling, and heating food and holding cold and hot food shall be sufficient in number and capacity to provide food temperatures as specified under chapter 3. Repair make unit and call Nora Sykes at 336-703-3161 by 10-20-2018 to avoid permit action.
- 33 3-501.13 Thawing - C- Chicken in sink thawing under running water of 77F. Thawing shall occur under running water of 70F or less with enough velocity to flush loose particles, as part of the cooking process, under refrigeration or in a microwave and cooked immediately. Opts.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C-REPEAT-Observed accumulation dead roaches in sticky trap on floor in small dry storage nook. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Continue pest control. // 6-501.111 Controlling Pests - Mouse dropping found on rolling cart in back storage room and on top of two door refrigerator. The premises shall be maintained free of insects, rodents and pests and shall be controlled by routinely inspecting the premises for evidence of pests.
- 37 3-305.12 Food Storage, Prohibited Areas - C- Food stored in reach in under dripping condensation leak. Food may not be stored under lines in which water has been condensed. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Greens stored under hand sink, pasta open in bag on shelf in dry storage. Food shall be stored where it is not exposed to splash, dust, and other sources of contamination.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Cleaned utensils stored in soiled containers. Cleaned utensils shall be stored where they are not exposed to dust, dirt, and contamination and in a clean dry location. CDI-All washed.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT-Replace missing leg to vegetable prep sink, repair large unused ice machine in back storage room, replace cracked splash guard by back handsink, repair water damaged cabinet under beverage machine, repair make unit, repair oven to close without use of knife, repair condensation leak in two door cooler, resurface/replace rusted legs on flat top grill and fryer. Equipment shall be maintained in good repair.// 4-205.10 Food Equipment, Certification and Classification - C- Toaster oven, rice cooker, food processor are not approved. Food equipment shall be certified/classified for sanitation by an ANSI-accredited certification program. Obtain approved equipment and remove these items.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C//4-501.18 Warewashing Equipment, Clean Solutions - C//4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF- Three compartment sink soiled with greasy build up; Solutions or wash, rinse, sanitizer were soiled and had a greasy film on top; wash water temperature during active wash measured 104F. Sink basins shall be clean to avoid recontamination of clean utensils, solutions shall be maintained clean, and wash water shall be maintained at or greater than 110F during active washing. CDI-Wash water remade to be hotter than 110F.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-REPEAT-Nonfood contact areas throughout facility are soiled including but not limited to: Table under grill, gaskets and shelving to tall reach-in cooler, can opener holder, table under under tabletop steam units, utility cart in dry storage, undersides of shelving, under drink station. Nonfood contact surfaces of equipment shall be maintained clean. Clean all nonfood contact surfaces and maintain.
- 49 5-205.15 (B) System maintained in good repair - C-Water will not turn off without use of secondary valve at three compartment sink. Plumbing shall be maintained in good repair. //5-203.14 Backflow Prevention Device, When Required - P-Backflow required after splitter, and before makers on the water lines at coffee maker and tea maker. A plumbing system shall be installed to preclude backflow of contaminants into the water supply system at each point of use in a food establishment. Install an ASSE 1022 in each line and contact Nora Sykes at 336-703-3161 by 10-20-2018 to verify and to be in compliance.
- 52 5-501.11 Outdoor Storage Surface - C-REPEAT-Outdoor refuse receptacle is stored on gravel and grass pad. An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.
- 53 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C- Remove unnecessary tables and chairs from side of building, and any unused or broken equipment from inside establishment. The premises shall be free of items unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunction or no longer used and litter. //6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Seal the seams of FRP panels at right side of fryer; replace missing ceiling tiles in dry storage area; repair cracked floor tiles in service area; seal bare wood next to fryer; regrout low grout under rug in service area; fill holes in wall at ansul system; seal around covered window in restroom; repair rough areas at disjointed walls in storage to make smooth. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions - C- Clean ceiling at fryer; floor cleaning needed under all equipment, shelving, along walls, and in corners;
- 54 6-303.11 Intensity-Lighting - C- Lights, measured in foot candles (fc), in the following areas: Both restrooms (5fc); hot hold and hot hold units (43fc); fryer/grill (40fc). Increase lights to 20 fc in restrooms, and 50 fc in other areas. Opts.



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✓
Spell



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