

Food Establishment Inspection Report

Score: 96.5

Establishment Name: SILVIA'S HONEYTREE

Establishment ID: 3034012208

Location Address: 150 HANES MILL COURT

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: SILVIA'S HONEYTREE LLC

Telephone: (336) 377-2199

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/22/2023 Status Code: A

Time In: 9:00 AM Time Out: 11:50 AM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 1

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
Supervision .2652					
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	
Employee Health .2652					
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
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> OUT	N/O 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 <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
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
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	X	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0
34	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O	Approved thawing methods used	X	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
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"/> IN OUT <input checked="" type="checkbox"/> N/A	Personal cleanliness	1	0.5	X
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
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
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"/> IN OUT <input checked="" type="checkbox"/> N/A	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SILVIA'S HONEYTREE
 Location Address: 150 HANES MILL COURT
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: SILVIA'S HONEYTREE LLC
 Telephone: (336) 377-2199

Establishment ID: 3034012208
☒ Inspection ☐ Re-Inspection Date: 03/22/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: silvanabako@yahoo.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
oatmeal	steam table	162	meat sauce	walk in cooler	38			
gravy	steam table	148	roast beef	walk in cooler	37			
grits	steam table	159	cooked potatoes	walk in cooler	38			
meat sauce	steam table	176	spaghetti	reach in cooler	39			
potato soup	steam table	186	lasagna	reach in cooler	36			
pintos	steam table	182	greek dressing with feta	reach in cooler	38			
scrambled eggs	cooked to	160						
sausage links	cooked to	180						
brown gravy	reheated for hot holding	167						
shredded cheese	make line refrigeration unit	41						
diced ham	make line refrigeration unit	41						
diced salami	make line refrigeration unit	41						
potato salad	make line refrigeration unit	38						
chicken broth	cooked to	200						
smoked sausage	refrigerated drawer	41						
gyro	refrigerated drawer	40						
chicken broth	cooling (9:23 am) walk in freezer	62						
chicken broth	cooling (10:15 am) walk in freezer	48						
lasagna	walk in cooler	37						
sliced ham	walk in cooler	37						

First
 Person in Charge (Print & Sign): Silvana and Genci

Last
 Lino

First
 Regulatory Authority (Print & Sign): Josh

Last
 Jordan

REHS ID: 2309 - Jordan, Josh

Verification Required Date:

REHS Contact Phone Number: (336) 703-3140

Authorize final report to
 be received via Email: _____

[Handwritten signatures]



North Carolina Department of Health & Human Services

Page 1 of _____

● 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

Establishment Name: SILVIA'S HONEYTREE

Establishment ID: 3034012208

Date: 03/22/2023 **Time In:** 9:00 AM **Time Out:** 11:50 AM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Silvana Lino	18917121	Food Service	02/05/2020	02/05/2025

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.

- 28 7-202.12 Conditions of Use (P) - An aerosol can of Raid was found in the chemical storage area. The label of the pesticide stated it was for residential use only. The person in charge (PIC) stated they have a pest control company that comes regularly, but they use product in the rare chance a pest is observed. I explained that the product must be used according the label's instructions and the PIC removed the product from the establishment. Pesticides must be used according the label's instructions which state its use is allowed in a food establishments. CDI
- 33 3-501.15 Cooling Methods (Pf) - A container of alfredo sauce was sitting on the food preparation table cooling at 110F (102F on the edge). The food was previously heated and placed on the table to hold until closer to lunch when they would reheat before placing into the steam table. After discussion with the PIC, and due to the quality of the food, it was decided to cool the product in the walk in freezer until ready to reheat for lunch. Overall, cooling has improved greatly since the last inspection as large containers of food are being split into smaller portions and containers are left uncovered during the cooling process. My suggestion is add stirring as an additional method to rapidly cool items such as chicken broth, brown gravy, alfredo, etc. Cooling shall be achieved using suitable methods for the type of food which may include splitting into smaller/more shallow portions, using ice, ice baths, stirring, rapid cooling equipment, etc. REPEAT.
- 35 3-501.13 Thawing (Pf) - Previously cooked and frozen meatloaf was found thawed in the walk in cooler at 60F. When discussing with the PIC and food employee, it was determined the product was thawed submerged under running water, but the ready-to-eat (RTE) product was allowed to exceed 41F during thawing. The PIC discussed with the food employee and the product was moved to the oven for reheating for the lunch service. When thawing RTE food under running water, the water shall be 70F or less and the food shall not exceed 41F. CDI. Additionally, reduced oxygen packaged (ROP) salmon was found on ice in the walk in cooler. The ROP fish had already thawed without the package being opened. The PIC discussed concern with this method and with the fish being stored on ice. The product can be moved to another package (food grade bag) if this is a concern, but the fish must be removed from the ROP when thawing. The PIC said he would remove from ROP going forward. REPEAT.
- 40 2-303.11 Prohibition - Jewelry (C) - An employee was observed wearing bracelets when preparing vegetables. Food handlers shall not wear jewelry on the hands and arms, except for a single plain ring may be allowed.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) - Several containers were observed stacked together wet in storage. Allow for sufficient time and space for air drying of utensil before stacking into storage. REPEAT.
- 48 4-501.113 Mechanical Warewashing Equipment, Sanitization Pressure (C) - The pressure on the hot water sanitizing rinse cycle measured 38 PSI. According to the machine's data plate, the pressure shall be between 15-25 PSI. Please have your servicing company evaluate the rinse pressure and repair/replace the gauge if necessary.
- 54 5-501.114 Using Drain Plugs (C) - Obtain and install a drain plug for the recycling dumpster. This is necessary as the cardboard using for food storage may have food debris that can attract pests. The PIC stated he was working to have the dumpster replace and would ensure a plug is in place.