Food Establishment Inspection Report

Establishment Name: SIL	VIA'S HONEYTREE	Establishment ID: 3034012208
Location Address: 150 HANE City: WINSTON SALEM Zip: 27105 Co Permittee: SILVIA'S HONEY Telephone: (336) 377-2199	State: North Carolina unty: 34 Forsyth	Date: 03/22/2023 Status Code: A Time In: 9:00 AM Time Out:11:50 AM Category#: IV
	○ Re-Inspection	FDA Establishment Type: Full-Service Restaurant
Wastewater System: ⊗ Municipal/Community Water Supply: ⊗ Municipal/Community	On-Site System On-Site Supply	No. of Risk Factor/Intervention Violations: 1 No. of Repeat Risk Factor/Intervention Violations: 0

		Ø1	Иur	nicipal/Community On-Site Supply											
F	Risk	facto	ors: (e Illness Risk Factors and Public Health Contributing factors that increase the chance of developing fo Interventions: Control measures to prevent foodborne illnes	odbor	ne illi		ıs				God	od F	Retail	Good Retail Practices Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
С	on	nplia	anc	e Status	0	JT	CDI	R	VR	(Сс	m	pli	anc	e Status OUT CDI R VI
Su	per	visio	n	.2652							Safe	e Fo	ood	and V	Water .2653, .2655, .2658
	Ť	OUT N/	\top	PIC Present, demonstrates knowledge, &	1	0		П					UT		Pasteurized eggs used where required 1 0.5 0
\square		_	\perp	performs duties	1	U						X o			Water and ice from approved source 2 1 0
2	X	OUT N/	A	Certified Food Protection Manager	1	0				2	2 11	N O	UT	N/A	Variance obtained for specialized processing
En	nplo	yee l	Healt							3.				~	methods 2 1 0
3)X	DUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1 0				1	Foo	od T	em	peratu	ure Control .2653, .2654
4)X c	DUT		Proper use of reporting, restriction & exclusion	3 1	.5 0			\dashv	3	3 11	N O	Мτ		Proper cooling methods used; adequate
5	iX c	оит		Procedures for responding to vomiting &	1 0	5 0				L					equipment for temperature control X 0.5 0 X X
				diarrheal events	1-1-				_					N/A N	
Go 6			enic	Practices .2652, .2653 Proper eating, tasting, drinking or tobacco use	1 0	5 0	ı —	П	_			N Q		N/A N/	o Approved thawing methods used X 0.5 0 X X Thermometers provided & accurate 1 0.5 0
-	X	_	+	No discharge from eyes, nose, and mouth	1 0	_			\dashv	i-					
		_	Con	tamination by Hands .2652, .2653, .2655, .26										tificat	
8			1	Hands clean & properly washed		2 0		П		i-		X o			Food properly labeled: original container 2 1 0
H	+	\neg		No hare hand contact with DTE foods or pre-					\dashv		Pre	ven	tio	n of Fo	Good Contamination .2652, .2653, .2654, .2656, .2657
		OUT N/		approved alternate procedure properly followed	$\perp \perp$	2 0				3	8)	K (o	UT		Insects & rodents not present; no unauthorized
10	M c	OUT N/	Α	Handwashing sinks supplied & accessible	2	1 0				-	+	+	+	+	ariiridis
-	-	ved \$	Sour							3	9)	K (0	UT		Contamination prevented during food preparation, storage & display 2 1 0
11				Food obtained from approved source		1 0				4	0 11	N O	Мт	+	Personal cleanliness 1 0.5 K
12			N/O			1 0						N O		+	Wiping cloths: properly used & stored 1 0.5 0
13)X(C	DUT		Food in good condition, safe & unadulterated	++	1 0				- :	÷		UT	N/A	Washing fruits & vegetables 1 0.5 0
14	IN C	DUT N	(AN/O	Required records available: shellstock tags, parasite destruction	2	1 0					Pro	per	Us	e of U	Jtensils .2653, .2654
Pro	otec	ction	from	Contamination .2653, .2654						4	3)	v o	UT	Т	In-use utensils: properly stored 1 0.5 0
15) (c	OUT N/	AN/O	Food separated & protected	3 1	.5 0		П		4	4 11	N Q	Мт		Utensils, equipment & linens: properly stored,
16	X	UT		Food-contact surfaces: cleaned & sanitized	3 1	.5 0				_	"	N G	יא		dried & handled 1 0
17	Χc	DUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1 0				4	5)	K (o	UT		Single-use & single-service articles: properly stored & used 1 0.5 0
				ardous Food Time/Temperature .2653						4	6)	N O	UT		Gloves used properly 1 0.5 0
18 NOUT N/A N/O Proper cooking time & temperatures 3 1.5 0					Ute	nsi	ls a	nd Eq	quipment .2653, .2654, .2663						
-			_	Proper reheating procedures for hot holding Proper cooling time & temperatures	3 1					T	Т	Т	Т	Т	Equipment, food & non-food contact surfaces
	, ·	OUT N/		Proper hot holding temperatures	3 1					4	7)	M	UT		approved, cleanable, properly designed, 1 0.5 0
	- \	OUT N/			3 1				\dashv		1				constructed & used
23	X	OUT N/	AN/O	Proper date marking & disposition	3 1	_				4	8 11	N Q	Х(T		Warewashing facilities: installed, maintained & 1 0.5 🗶
24	IN C	от у	(AN/O	Time as a Public Health Control; procedures & records	3 1	.5 0				4	9)	X(o	UT	+	Non-food contact surfaces clean 1 0.5 0
Co	กรเ	umer	Advi								Phy	/sic	al F	aciliti	ies .2654, .2655, .2656
\vdash	$\overline{}$	OUT N/		Consumer advisory provided for raw/	1 0	5 0		П		5	0)	K(o	UT	N/A	Hot & cold water available; adequate pressure 1 0.5 0
\sqcup			\perp	undercooked foods	1 10			Ш		5	1)	K i o	UT		Plumbing installed; proper backflow devices 2 1 0
-i				ble Populations .2653		_		,		5	2)	n o	UT	\perp	Sewage & wastewater properly disposed 2 1 0
26	IN C	OUT IX	(Pasteurized foods used; prohibited foods not offered	3 1	.5 0				5	3)	V (o	UT	N/A	Toilet facilities: properly constructed, supplied a cleaned 1 0.5 0
		ical		.2653, .2657						5	4 11	N O	Mπ		Garbage & refuse properly disposed; facilities maintained 1 0.5 🖟
		OUT N/		Food additives: approved & properly used	1 0									+	
_)(T N/		Toxic substances properly identified stored & used	2)	K 0	Х	Ш			\top	K(o		+	Physical facilities installed, maintained & clean 1 0.5 0
\Box	\neg	\neg		rith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	П	T				5	6)	K (O	UT		Meets ventilation & lighting requirements; designated areas used
29	IN C	N TUC	Á	reduced oxygen packaging criteria or HACCP plar	2	1 0									TOTAL DEDUCTIONS: 3.5





Score: 96.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012208 Establishment Name: SILVIA'S HONEYTREE Location Address: 150 HANES MILL COURT Date: 03/22/2023 X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27105 Water sample taken? Yes X No Category #: IV Wastewater System:

Municipal/Community

On-Site System Email 1:silvanabako@yahoo.com Water Supply: Municipal/Community On-Site System Permittee: SILVIA'S HONEYTREE LLC Email 2: Telephone: (336) 377-2199 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 38 162 walk in cooler oatmeal steam table meat sauce 37 148 steam table roast beef walk in cooler gravy 159 38 steam table cooked potatoes walk in cooler 176 39 meat sauce steam table spaghetti reach in cooler 186 36 potato soup steam table lasagna reach in cooler greek dressing with 182 38 pintos steam table reach in cooler 160 scrambled eggs cooked to 180 sausage links cooked to 167 brown gravy reheated for hot holding 41 shredded cheese make line refrigeration unit 41 diced ham make line refrigeration unit 41 diced salami make line refrigeration unit 38 potato salad make line refrigeration unit 200 chicken broth cooked to 41 refrigerated drawer smoked sausage 40 gyro refrigerated drawer cooling (9:23 am) walk in 62 chicken broth cooling (10:15 am) walk in 48 chicken broth freezer 37 lasagna walk in cooler 37 sliced ham walk in cooler

First

Last

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

Lino

First

Last

Regulatory Authority (Print & Sign): Josh

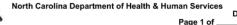
Jordan

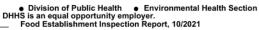
REHS ID:2309 - Jordan, Josh

Verification Required Date:

REHS Contact Phone Number: (336) 703-3140

Authorize final report to be received via Email:









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

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

- 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.