

# Food Establishment Inspection Report

Score: 85

Establishment Name: PRIMETIME SOUL CAFE

Establishment ID: 3034012344

Location Address: 2730 UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 23 / 2017 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 10 : 00 <sup>am</sup><sub>pm</sub> Time Out: 02 : 15 <sup>am</sup><sub>pm</sub>

Permittee: TONYA BESS LLC

Total Time: 4 hrs 15 minutes

Telephone: (336) 829-8119

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type:

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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	0	0	0	0	0
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	15	0	0	0	0	0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	15	0	0	0	0	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	0	0	0	0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	05	0	0	0	0	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	0	0	0	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	15	0	0	0	0	0
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"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<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	0	0	0	0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	0	0	0	0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	0	0	0	0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	0	0	0	0
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	15	0	0	0	0	0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	15	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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	2	1	0	0	0	0	0
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	15	0	0	0	0	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"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	15	0	0	0	0	0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	15	0	0	0	0	0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	15	0	0	0	0	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"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<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	0	0	0	0
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	05	0	0	0	0	0
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	15	0	0	0	0	0
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	05	0	0	0	0	0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	0	0	0	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	0	0	0	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	05	0	0	0	0	0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	0	0	0	0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	05	0	0	0	0	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	05	0	0	0	0	0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	05	0	0	0	0	0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	05	0	0	0	0	0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	05	0	0	0	0	0
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	0	0	0	0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	05	0	0	0	0	0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	05	0	0	0	0	0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	05	0	0	0	0	0
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	05	<input checked="" type="checkbox"/>	0	0	0	0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	05	0	0	0	0	0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	05	0	0	0	0	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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<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	0	0	0	0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" 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	2	1	0	0	0	0	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"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	0	0	0	0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	05	0	0	0	0	0
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	0	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0	0	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:										15	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.CR  
Off

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PRIMETIME SOUL CAFE

Location Address: 2730 UNIVERSITY PARKWAY

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: TONYA BESS LLC

Telephone: (336) 829-8119

Establishment ID: 3034012344

☒ Inspection ☐ Re-Inspection Date: 05/23/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: tonyagbess83@gmail.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chlorine	dish machine	0	gravity	table top warmer	172	macaroni	table top warmer	171
hot water	utensil sink	138	tomato	prep unit	38	greens	table top warmer	168
chix	walk in cooler	43	cheese	prep unit	43	beans	table top warmer	190
potatoes	walk in cooler	42	yams	table top warmer	148	chix	cook temp	196
lunchmeat	walk in cooler	44	potatoes	table top warmer	162	chlorine	wiping cloth bucket	200
air temp	dressing cooler	41	rice	table top warmer	171	servsafe	Timothy Bess 8/13/20	0
chix	table top warmer	147	baked cix	top of stove	86			
potatoes	table top warmer	158	salmon	on ice	43			



## 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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Front handsink used to dump utensil water. Dustpan stored in hand sink near 3 door freezer. Chemicals stored on splash guard at front hand sink. Handsinks shall remain clear and clean for the purposes of hand washing. They shall not be used as dump sinks or for warewashing or storage. CDI. Sinks cleared and discussed importance of keeping hand sinks clear with PIC.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat violation. Chlorine dish machine sanitizer 0 ppm. Line hooked up to chlorine sanitizer filled with air. CDI. Line primed and chlorine now 50-100 ppm. Contact service for dish machine to be sure it is sanitizing properly, as this is third repeat violation. Test sanitizer daily to be sure it is sanitizing dishes.  
5 pans pulled from clean dish area required additional cleaning. Food contact surfaces shall be clean to sight and touch. CDI. Pans sent for rewash. Ice guard in ice maker had heavy mold buildup. CDI. Ice maker cleaned during inspection.
- 17 } 3-403.11 Reheating for Hot Holding - P Repeat violation. Plastic pans of food placed in metal pans of hot water then on steam unit to reheat. Pan of chicken placed on top of oven 86 degrees, though not actively reheating. Place foods in oven, microwave or stove to reheat. Do not double pan foods for reheating then hot holding, as temperature will not be maintained. Do not warm foods on top of oven. CDI. Food removed from double pan. Pan of chicken placed in oven to finish reheating.

Person in Charge (Print & Sign): Tony.a First Last Bess

Regulatory Authority (Print & Sign): Amanda First Last Taylor

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: 06 / 01 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3136



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PRIMETIME SOUL CAFE

Establishment ID: 3034012344

## 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.



21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF About a dozen pans of food prepared yesterday in walk in cooler not date marked. Potentially hazardous food shall be properly marked to indicate the discard date. CDI. Items dated during inspection.

35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Repeat violation. Several bottles of oils and sauces along cook line not labeled. Be sure to label all sauces and spices so they are easily identifiable.

37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat violation. Boxes of food stored on floor of walk in cooler. Potatoes and single service items stored on floor in dry storage. Store foods and single service items at least 6 inches up off of the floor.

41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat violation. Ice scoops stored with handles resting in ice. Store ice scoops with handles protruding out of ice. Pans without handles used as scoops in large sugar containers. Use scoops with handles in large food pans with handles protruding out of food. Utensils along prep line stored in containers of water. Do not store in use utensils in water.

42 4-904.11 Kitchenware and Tableware-Preventing Contamination - C 0 points. Table near hand sink in bar had clean pitchers stored on top. Allow 18 inches of space between hand sinks and clean pitchers. Alternatively, install a splash guard between hand sink and table.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation. Shelving throughout facility damaged and in need of repair or replacement. Dented/damaged pans, pots and pan lids that are no longer smooth and easily cleanable must be discarded. Replace/resurface bottoms of prep tables and legs of equipment. Have keg cooler serviced so that water does not accumulate in bottom. Alternatively, remove cooler if not using. Replace torn gaskets at walk in , front cooler and 3 door freezer. 4-205.10 Food Equipment, Certification and Classification - C Repeat violation. Remove household blender from facility. Equipment must be NSF or equivalent. Remove rags from insides of refrigeration units as they are not a smooth and easily cleanable surface. Remove domestic tables from bar. Replace with commercial restaurant tables.

46 4-301.12 Manual Warewashing, Sink Compartment Requirements - No detergent sanitizer present for 2 compartment sink. Without a 3 compartment sink, detergent sanitizer is required to operate a 2 compartment sink. Acquire detergent sanitizer or variance for alternative procedures. 4-302.14 Sanitizing Solutions, Testing Devices - Chlorine test strips at facility, but not being used to ensure dish machine is sanitizing properly. Test dish machine daily to be sure dishes are being sanitized.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PRIMETIME SOUL CAFE

Establishment ID: 3034012344

## 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.



- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat violation. Clean hood vents and hood system. Clean buildup from inside of dish machine. Legs and lower shelves of prep tables rusted/oxidized and need resurfacing. Clean ventilation fans throughout facility.
- 49 •5-203.14 Backflow Prevention Device, When Required - P Repeat violation. Spray nozzle attached at can wash without proper backflow prevention. Do not keep spray nozzle attached without backflow prevention rated for continuous pressure. Additional backflow required for splitter valve on hose at can wash. CDI. Spray nozzle removed.  
Backflow prevention needed at coffee machine at bar. Install backflow prevention at coffee maker within 10 days. Contact Amanda Taylor at 336-703-3136 or taylorar@forsyth.cc when compliant.  
5-205.15 System Maintained in Good Repair - P Unclog floor drain beneath dish machine so that machine discharges without spilling out into overflow drain. Plumbing systems shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles Repeat violation. Cardboard dumpster observed open. Keep dumpsters closed when not in use.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat violation. Repair ceiling damage above can wash. Recaulk toilets to floors. Repair cracked tiles(especially in bar area and in front of 3 door freezer) and low grout as needed throughout facility. Repair broken door to kitchen. Repair wall damage behind hand sink near 3 door freezer. Reattach prep sinks to wall where they have come loose.  
6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed throughout facility, especially under equipment. Floor drains require cleaning. Plants starting to sprout in floor drain of dry storage. Remove unnecessary debris from back of building.
- 54 6-303.11 Intensity-Lighting - C Repeat violation. Lighting low in dry storage, bar area and walk in cooler. Replace non working lights so that lighting is 10 footcandles in walk in cooler and dry storage. Lighting in bar area must be 50 footcandles at food prep surfaces.  
6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Dust ventilation fans throughout facility.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PRIMETIME SOUL CAFE

Establishment ID: 3034012344

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PRIMETIME SOUL CAFE

Establishment ID: 3034012344

## 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.

✓  
Spell

