

Food Establishment Inspection Report

Score: 95

Establishment Name: SILO DELI
 Location Address: 114 D REYNOLDA VILLAGE
 City: WINSTON SALEM State: NC
 Zip: 27106 County: 34 Forsyth
 Permittee: WN REYNOLDA INC.
 Telephone: (336) 682-5863 / (336) 414-8285

Establishment ID: 3034012383
☒ Inspection ☐ Re-Inspection
 Date: 04/29/2015 Status Code: K - Transitional/Permanent Permit
 Time In: 3:20 PM Time Out: 6:05 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant
 No. of Risk Factor/Intervention Violations: 1
 No. of Repeat Risk Factor/Intervention Violations: 0

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

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"/>	<input type="checkbox"/>	PIC present, Demonstration - Certification by accredited program, and performs duties	2	0		
Employee Health .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management and food employee knowledge, and conditional employee; responsibilities and reporting.	3	1.5	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Free of blockages/solids buildup in lines or manholes?	3	1.5	0	
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	No discharge from eyes, nose, and mouth	1	.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean and properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or a pre-approved alternate properly followed	3	1.5	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Effluent appears clear, free of excess solids?	2	1	0	
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required pumps present, operating, and cycling properly?	2	1	0	
10	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	Food in good condition, safe and unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Control panel enclosure/components in good condition?	2	1	0	
Protection from Contamination .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated and protected	3	1.5	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned and sanitized	3	1.5	X	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Surface water being effectively diverted away?	3	1.5	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time and temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Protected from traffic, destructive uses?	3	1.5	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.5	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Repair area properly reserved, maintained?	3	1.5	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Turnups/cleanouts/valves intact and accessible?	2	1	0	
Consumer Advisory .2653									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No effluent standing in lower laterals?	1	.5	0	
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved and properly used	1	0.5	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified, stored, and used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0	

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"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	
29	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate	1	0.5	X	
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	X	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects and rodents not present; no unauthorized animals	2	X	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored	1	X	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits and vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried and handled	1	X	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use and single-service articles; properly stored and used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	2	X	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained and used; test strips	1	.5	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food-contact surfaces clean	1	.5	0	
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	X	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage and waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied and cleaned	1	.5	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained	1	.5	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained and clean	1	X	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation and lighting requirements; designated areas used	1	X	0	
TOTAL DEDUCTIONS:						5.0			



Comment Addendum to Food Establishment Report

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Establishment ID: 3034012383
☒ Inspection ☐ Re-Inspection Date: 04/29/2015
 Comment Addendum Attached ? ☐ Status Code: K
 Category#: IV
 Email 1: wkingery@hotmail.com
 Email 2: _____
 Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
turkey/ make unit 1	44.0	pasta salad/ make unit 3	40.0		
roast beef/ make unit 1	43.0	chicken shre/ hot hold	150.0		
tomato/ make unit 1	41.0	soup tomato/ hot hold	160.0		
pimento chee/ make unit 1	43.0	ambient/ upright cooler	39.0		
chicken sala/ make unit 2	42.0	santizer (qu/ three comp sink (ppm)	200.0		
tuna/ make unit 2	42.0	hot plate/ dish machine	165.0		
cous cous/ make unit 2	43.0	7/30/19/ Hang Lele Nguyen	0.0		
melons/ make unit 2	40.0				

Observations and Corrective Actions

Violatons cited in this report must be corrected within the time frames below , or as stated in sections 8-405.11 of the food code.

Item Number	Observations and Corrective Actions
14	4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P One chefs knife stored in knife holder with dried food on its blade. Clean and sanitized all utensils thoroughly before storing. CDI: knife was washed and sanitized during inspection. 0 pts
34	4-302.12 Food Temperature Measuring Devices - PF No thin diameter probe thermometer on site. Thick stem thermometer is calibrated correctly. Add a thin diameter probe thermometer for checking temperatures of thin mass foods such as deli meats. 0 pts
35	mm 3-302.12 Food Storage Containers Identified with Common Name of Food - C One bucket of sugar did not have a label. PIC labelled the sugar during the inspection. Label all non readily identified foods and ingredients. 0 pts
36	6-501.111 Controlling Pests - PF Flies present in the kitchen during the inspection. Have pest control address flies and maintain premises to remove food, water, shelter and entry of pests. Keep front door closed during operation to limit fly entry or purchase screen doors to cover exits and allow air flow.
39	3-304.14 Wiping Cloths, Use Limitation - C Soiled dry and wet cloths stored on prep surfaces. Dry cloths shall be laundered after becoming soiled and wet cloths shall be laundered immediately after use of kept in a chemical sanitizer solution between uses.
42	4-901.11 Equipment and Utensils, Air-Drying Required - C One stack of 8 bowls were stacked wet. All utensils shall be allowed to air dry fully before being stored. Allow for proper air drying before storage. // 4-904.11 Kitchenware and Tableware-Preventing Contamination - C Plastic container of utensils stored with mouth contact parts upright. All tableware shall be stored with mouth contact parts downward to prevent hand contamination of the mouth contact parts. CDI: Utensils washed and repositioned. Steak knives were stored in a metal flowerpot that had debris collecting in the bottom. Do not store utensils in unapproved containers. CDI: Steak knives removed from flower pot and washed.
45	4-205.10 Food Equipment, Certification and Classification - C One coffee grinder used to grind spices is labelled for household use only. Only ANSI/NSF approved equipment shall be used in the food establishment. Remove the coffee grinder from facility. //4-501.11 Good Repair and Proper Adjustment-Equipment - C Shelf in can wash is rusted, replace. Splash guards of prep sinks need to be resealed to the sink basins. Gaskets are torn on two of the make units, Replace. Bottom shelf to table in back room is falling off and needs to be adjusted to be properly installed. Can opener on back prep table is pulled off from table surface and needs to be tightly sealed to the table top. All make units need screws tightened onto the lids of the make units to prevent tops from being removed. Equipment must be maintained in good repair.
49	5-205.15 System Maintained in Good Repair - P Three compartment sink had plastic bottles attached to bottom of drain pipes that went into the floor drain. Only approved piping may be used on system drains. No extra attachments of unapproved materials may be used. CDI: PIC removed the plastic bottles during inspection. // One drain pipe leading from prep sink is tied to the bottom brace of the scrap sinks legs with plastic wrap. Drains must be held by approved brackets or their own construction. Do not tie piping to equipment.



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Observations and Corrective Actions

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Item Number	Observations and Corrective Actions
53	<p>6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Holes are present in frp panels and need to be sealed. clean or replace the stained ceiling tiles above the storage shelf in the back of the kitchen. Clean the walls of the mop sink where splash has occurred. The back storage room must be finished as per the transitional permit addendum. Dining room storage room has an electrical outlet hanging and attached to raw wood. All raw wood must be sealed and utilities must be mounted in a way that is easily cleanable. Hole in the wall in the dining room storage room must be sealed to be easily cleanable. //</p> <p>6-501.16 Drying Mops - C Mop was stored with head upright in the can wash and one mop was stored with head up against the soap dispenser. All mops must be stored at the mop sink with the heads down to prevent contamination. Corrected during inspection. //</p> <p>6-501.12 Cleaning, Frequency and Restrictions - C Storage room that is an unused restroom in the dining area must be cleaned and organized to allow for easy cleaning and to prohibit potential pest harborage. // Replace missing ceiling tiles where air vents enter ceiling.</p>
54	<p>6-303.11 Intensity-Lighting - C Lighting low in both restrooms at 1 - 5 foot candles. Lighting in restrooms must be minimum of 20 foot candles. Lighting low at drink and soup prep stations at 20-40 foot candles, these areas require a minimum of 50 foot candles. Increase lighting intensity in these areas.</p>

Person in Charge (Print & Sign): _____

Regulatory Authority (Print & Sign): Joseph Chrobak

REHS ID: 2450 Chrobak, Joseph

REHS Contact Phone Number: (336)703-3164





Verification Required Date: _____

