Establishment Name:       SWEET POTATORS (WELL SHUT MY MOUTH)       Establishment ID: 304012474         Location Address:       607 NTRADE ST.       Sinspection Re-Inspection Re-Inspectintere-Inspection Re-Inspection Re-Inspection	Food Establishment Inspection Report Score: <u>98.5</u>							
Location Address: eor N TRADE ST. City: WINSTON SALEM City: WINSTON SALEM County: 34 Forsyth State: NC Date: 12 / 12 / 20   20 status Code: A Time In: 2 1: 12 @ pin Time Out: 93 itsus Code: A Time In: 2 1: 12 @ pin Time Out: 93 itsus Code: A Time In: 2 1: 12 @ pin Time Out: 93 itsus Code: A Time In: 2 1: 12 @ pin Time Out: 93 itsus Code: A Time In: 2 1: 12 @ pin Time Out: 93 itsus Code: A Time In: 2 1: 12 @ pin Time Out: 93 itsus Code: A Time In: 2 1: 12 @ pin Time Out: 93 itsus Code: A Time In: 2 1: 12 @ pin Time Out: 93 itsus Code: A Time In: 2 1: 12 @ pin Time Out: 93 itsus Code: A Time In: 2 1: 12 @ pin Time Out: 93 itsus Code: A Cotagoory f: N FOA Establishment Type: full-Served Rosteaurat No. of Risk Factors and Public Health Interventions Packs hash televalue of research protect functioned to come and protect and prot								
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Pormitto:     SWEET POTATOES, INC.     Total Time:     2 hs 20 minutes       Telephone:     (330) 727-8444     Category #: IV     Category #: IV       Wastewater System:     Municipal/Community     On-Site System     Municipal/Community     On-Site System       Water Supply:     MUnicipal/Community     On-Site System     No. of Risk Factor/Intervention Violations:     0       Foodbornel litless Risk Factors and Public Health Interventions     Good Retail Practices     One of Retail Practices     0       Bit onflw No     Compliance Status     01     08 hs     No. of Risk Factor/Intervention Violations:     0       Bit onflw No     Compliance Status     01     08 hs     01     08 hs     001     08 hs       Bit onflw No     Compliance Status     01     08 hs     01     08 hs     01     08 hs     01     08 hs       Bit Status     01     01     01     01     01     01     01     01     01       Bit Status     01     0	· • • • • • • • • • • • • • • • •		ו ו					
Category #: //         Category #: //           PDA Establishmetr Type: Ful-Service Restaurant           Water Supply:         Municipal/Community         On-Site System:           Mean State Control (1)         Category #: //           Foodborne Illness Risk Factors and Public Health Interventions         Control (1)								
HA Establishment 1/pce - union double doubl		Category #: _IV						
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Fondbornel Illiness Risk Factors and Public Health Interventions Risk factor: Contruintg losins the travess the drawed of divelops footborne lines or injust.       Source of the definition	No. of Risk Factor/Intervention Violations: 4							
Bits factor:       Contributing factors:       Description:       Bits factors:       Control transmission:       Control transmission: <thcontrol th="" transmission:<="">       Control</thcontrol>	Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0							
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2       X       Management. employees knowledge.       X       X       Management. employees knowledge.       X <t< td=""><td></td><td></td><td></td></t<>								
S       Proper use of reporting, restriction & exclusion       Image: Solution of Solutio								
Coord Hygeine Practices       2452.2653         4       X       Proper eating. tasking, cirking, or tobacco use       Z       X       Proper eating. tasking, cirking, or tobacco use       Z       X       Y         5       X       No discharge from eyes, nose or mouth       S       X       Y       X       Y								
4       X       Proper eating, tasting, drinking, or tobacco use       2110       X       X       Prequirementation of the monetary control       X <td></td> <td></td> <td></td>								
5       X       No discharge from eyes, nose or mouth       12       X       X       Preventing Contamination by Hands       2652, 2653, 2655, 2656         6       X       Hands clean & properly washed       12       X       X       Preventing Contamination by Hands       2652, 265, 2656         7       X       No bare hand contact with RTE foods or pre- approved alternate procedure properly clocked       12       X       Preventing Contamination prevented during food       12       0         9       X       Food contain with RTE foods or pre- approved Source       2653, 2657       Food during food       21       0       0       25       2563, 2567       76       0       0       12       0       12       0       12       0       12       0       12       0       12       0       0       12       0								
Preventing Contamination by Hands 2652, 2653, 2655, 2655       33       □       ▲ Approved thaving methods used       □       □       □       □       ▲ Approved thaving methods used       □       □       □       □       ■       □       □       □       ■       □								
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Image: Sink supplied a accessible       200         Sink intervention of Property labeled: original container       210         Sink intervention of Property labeled: original container       210         Approved Source       263, 265         Sink intervention of Property labeled: original container       210         Sink intervention of Property labeled: original container       210<	6     Image: Second state       Hands clean & properly washed     42 X Image: Second state							
8       Image: Structure S								
Approved Source       2.653, 2655         9       X       Food obtained from approved source       2       0       1         10       X       Food obtained from approved source       2       0       1         11       X       Food obtained from approved source       2       0       1         11       X       Food obtained from approved source       2       0       1         12       X       Food obtained from approved source       2       0       1         12       X       Food obtained from approved source       2       0       1         12       X       Food received at proper temperature       2       0       1         13       X       Projection from Contamination       2653, 2654       1       1         14       X       Food-contact surfaces: cleaned & sanitized       1       X       1 <td></td> <td></td> <td></td>								
9       X       Food obtained from approved source       21       10 <td></td> <td>26 🔽 🗖 Insects &amp; rodents not present; no unauthorized</td> <td></td>		26 🔽 🗖 Insects & rodents not present; no unauthorized						
10       X       Food received at proper temperature       21.00       X         11       X       Food in good condition, safe & unadulterated       21.00       X         12       X       Required records available: shellstock tags.       21.00       X         12       X       Required records available: shellstock tags.       21.00       X         14       X       Food condition. 2653. 2654       100       X         13       X       Concord charmination.       2653. 2654       100       X         14       X       Food-contact surfaces: cleaned & sanitized       31.30       X       In-use utensils. properly stored       100       X         15       X       Proper disposition of returned, reviously served, 21.00       11.30       In-use utensils. properly stored       100	9 ☑         Food obtained from approved source         210□         □	27 🔽 🗆 Contamination prevented during food						
11       X       Food in good condition, safe & unadulterated       2       10       1         12       X       Required records available: shellstock tags, 2       10       1         12       X       Required records available: shellstock tags, 2       10       1         13       X       Food contamination       2653, 2654       1       0       0       1         13       X       Food contact surfaces: cleaned & sanitized       3       3       0       1       <	10         □         ⊠         Food received at proper temperature         210         □         □							
12       M       parasite destruction         Protection from Contamination       2653, 2654         13       M       Food separated & protected         14       M       Food-contact surfaces: cleaned & sanitized         15       M       Food-contact surfaces: cleaned & sanitized         16       Proper disposition of returned, previously served, 200       1000         16       M       Proper cooking time & temperature       2653         16       Proper cooking time & temperatures       3000       44         18       M       Proper cooling time & temperatures       3000         18       M       Proper cooling time & temperatures       3000         19       Proper colling temperatures       3000       44       M       Gloves used properly       2000       2100								
13       A       A       Food separated & protected       3:3:0       A         14       A       Food separated & protected       3:3:0       A       A         14       A       Food separated & protected       3:3:0       A       A         15       A       Proper disposition of returned, previously served, 2:0       1:0       A handled         16       Proper disposition of returned, previously served, 2:0       1:0       A       A       A         16       Proper cooking time & temperatures       3:0       A       A       A       Gloves used properly       1:0       0       0       C         17       Proper cooking time & temperatures       3:0       C       A       A       Gloves used properly       1:0       0       0       C       C       A       A       C       Gloves used properly       1:0       0       0       C       C       A       A       C       Constructed, & used       C       C       C       A       D       C	12       Image: Construction       Required records available: shellstock tags, parasite destruction       Image: Construction							
13       1       Pool separate a protected       1								
15       M       Proper disposition of returned, previously served, 210       42       M       Otenisis, equipment & intents. property stoled, 1030       1030 <td></td> <td></td> <td></td>								
16 Image: reconditioned, & unsafe food Image: reconditioned, & unsafe <t< td=""><td>Draper dispesition of returned providually conved</td><td>42 X Utensils, equipment &amp; linens: properly stored,</td><td></td></t<>	Draper dispesition of returned providually conved	42 X Utensils, equipment & linens: properly stored,						
16       Image: construction of the propert cooling time & temperatures       3       3       Image: construction of the propert cooling time & temperatures       3       3       Image: construction of the propert cooling time & temperatures       3       1       Image: construction of the propert cooling time & temperatures       3       1       Image: construction of the propert cooling time & temperatures       3       1       Image: construction of the propert cooling time & temperatures       2       1       Image: construction of the propert cooling time & temperatures       2       1       Image: construction of the propert cool construction of the propert cool constructed & used       2       1       Image: construction of the propert cool construction of the propert cool constructed & used       2       1       Image: constructed & used       1       1       Image: constructed & used       1       1       Image: constructed & used       1       1       Image: constructed & used	Ib     Image: Second tioned and the second tioned and tioned a	Single-use & single-service articles: properly						
17       Image: Consumer Advisory       2653       2654       2654       2653         18       Image: Consumer Advisory       2653       2654       2654       2654         19       Image: Consumer Advisory       2653       2654       2654       2654       2654         20       Image: Consumer Advisory       2653       2654       2656       21       Image: Consumer Advisory       2653       2653       21       Image: Consumer Advisory       2653       2653       21       Image: Consumer Advisory       2653       2653       21       Image: Consumer Advisory       2653       21       Image: Consumer Advisory       2653       2653       2653       2653								
1       1								
19       Image: Second Se		Equipment, food & non-food contact surfaces						
1       2       1		constructed, & used						
21       X       Proper date marking & disposition       3       X       Physical Facilities       .2654, .2655, .2656         22       X       Time as a public health control: procedures & 2110       Hot & cold water available; adequate pressure       2100       Image: consumer advisory provided for raw or undercooked foods       10000       10000       10000       10000								
22       Image: Second se								
22       23       263         23       23       Consumer Advisory       2653         49       24       Sewage & waste water properly disposed       21         1030       1030       50       Sewage & waste water properly disposed       21         124       25       Pasteurized foods used; prohibited foods not offered       3130       1030								
23       Consumer advisory provided for raw or undercooked foods       1030       Sewage & waste water properly disposed       210         Highly Susceptible Populations       .2653         24       Pasteurized foods used; prohibited foods not offered       3130       Toilet facilities: properly constructed, supplied       030         25       Sewage & refuse properly disposed; facilities       1030       Sale       Physical facilities installed, maintained       1030       Sale         26       Toxic substances properly identified stored, & used       210       Sale       Meets ventilation & lighting requirements;       1030       Sale         Conformance with Approved Procedures       .2653, .2654, .2658       .2653								
24       24       263       3130       50 × 1       Sewage & waste water property disposed       2100       1030         24       24       263, 2657       3130       3130       25 × 28       7000       7	22 Consumer advisory provided for raw or							
24       A       Pasteurized foods used; prohibited foods not offered       3       3       4       A       Cleaned       A       Cleaned       1								
Chemical       .2653, .2657       52 🛛 🗍       Sample a rease property displaced, itemical of the property displaced areas used         26 Ø 0       Toxic substances property identified stored, & used       2100       54 Ø       Meets ventilation & lighting requirements; the property displaced areas used       1030       1030       1030       1030       1030       1030       1030       1030       1030       1030 <td< td=""><td>24 Pasteurized foods used; prohibited foods not</td><td></td><td></td></td<>	24 Pasteurized foods used; prohibited foods not							
26       X       Image: Conformance with Approved Procedures       .2653, .2654, .2658	Chemical .2653, .2657							
20 X     1     10xx substances properly identified stored, & used     1     1     designated areas used     1       Conformance with Approved Procedures     .2653, .2654, .2658     1     1     1     1	25       Image: Second additives: approved & properly used       Image: Second additives: approved & properly used							
	26 🛛 🗆 🖾 Toxic substances properly identified stored, & used 210 🗆	54     Image: Second state s						
	Conformance with Approved Procedures       .2653, .2654, .2658         27       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan       Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	Total Deductions: 1.5						

this

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

Comment A	<u>ddendum to Food Es</u>	stablishment Inspection	Report				
Establishment Name: SWEET POTATC RESTAURANT	ES (WELL SHUT MY MOUTH) A	Establishment ID: 3034012474					
Location Address: 607 N TRADE ST.		⊠Inspection □Re-Inspection	Date: <u>12/12/2019</u>				
City: WINSTON SALEM	State: NC	Comment Addendum Attached?	Status Code: A				
County: 34 Forsyth	Zip: 27101	Water sample taken? 🗌 Yes 🔀 No	Category #: _IV				
Wastewater System: X Municipal/Community Water Supply: X Municipal/Community		Email 1: sweetpotatoes@bellsouth.net					
Permittee: SWEET POTATOES, INC.		Email 2:					
Telephone: (336) 727-4844		Email 3:					
Temperature Observations							
Cold Holding Temperature is now 41 Degrees or less							
Item Location T	emp Item Location	Temp Item L	_ocation	Temp			

roasted potato	walk-in cooler	39	mushrooms	reheat	77	quat (ppm)	3-compartment sink	300
spaghetti	cooling (15 min)	69	tomato	salad cooler	39	hot water	3-compartment sink	116
sweet potato	cooling (since 1:15PM)	60	pickled egg	salad cooler	40	hot plate temp	dish machine	167
ribs	walk-in cooler	40	curry chicken	salad cooler	40	spaghetti	cooling (1 hr)	60
meat loaf	walk-in cooler	35	cole slaw	salad cooler	39	sweet potato	cooling (45 min later)	60
creole sauce	hot hold	155	roast beef	low boy	33	ServSafe	Vivian Joiner 4-22-22	0
cheese sauce	reheat	170	hamburger	low boy	31			
collard greens	hot hold	160	meat loaf	low boy	33			

## 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.

- 6 2-301.12 Cleaning Procedure P Employee observed washing hands for less than 10 seconds and also dispensing paper towels with his hands after he finished. Employees shall wash hands using warm water, by scrubbing vigorously for 10-15 seconds, and by using a clean barrier, such as the paper towel, to touch faucet handles or the dispenser handle to avoid recontaminating hands. CDI Manager spoken to about handwashing as employee went to go take order before EHS could instruct him to wash hands again. All other employees wash hands correctly and at right times throughout inspection so no points deducted. 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P Deli slicer had visible debris on the back side of blade and housing and had not yet been used today. Food-contact surfaces of equipment shall be cleaned to sight and touch. CDI - Deli slicer to be taken to dish washing area to be rewashed before use. 0 pts.
- 18 3-501.14 Cooling P Mashed sweet potatoes were cooling in walk-in cooler in plastic pan with lid on it. Sweet potatoes measured 60F and manager stated that they had been cooling for 15 minutes after they were mashed. Sweet potato temperature was taken again 45 minutes later and it still measured 60F. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. Foods prepared at ambient temperature have 4 hours to cool to 41F. The sweet potatoes would not cool quickly enough to reach 41F in 4 hours at this rate. CDI - Sweet potatoes moved to sheet pan as Lock corrective action.

Text

$\bigcirc$	First		Last			
Person in Charge (Print & Sign):	Vivian	Joiner	Luoi	Ville im		
Regulatory Authority (Print & Sign)	<i>First</i> Andrew	Lee	Last	Churrens Lev KEWS		
REHS ID	: 2544 - Lee, Andı	rew		Verification Required Date: / /		
REHS Contact Phone Number:       (336) 703 - 3128         North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section       • Food Protection Program         DHHS is an equal opportunity employer.       Page 2 of       Food Establishment Inspection Report, 3/2013						

Spell

## **Comment Addendum to Food Establishment Inspection Report**

Establishment Name: SWEET POTATOES (WELL SHUT MY MOUTH) A

Establishment ID: 3034012474

## 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

- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition P Nicoise (cooked green beans, tomatoes, other ingredients) was prepared on the 5th and had not yet been discarded. Potentially hazardous ready-to-eat foods shall be date marked and used within 7 days of preparation with day 1 being the date of preparation. CDI Nicoise discarded. 0 pts.
- 31 3-501.15 Cooling Methods PF Mashed sweet potatoes were cooling in plastic container with lid and were not cooling at a sufficient rate to reach 41F within 4 hours. Potentially hazardous foods shall be cooled using methods such as using ice wands, sheet pans, ice baths, leaving foods uncovered, small portions, etc. to ensure that food cools according to cooling parameters cooling from 135F to 70F within 2 hours, from 135F to 41F within a total of 6 hours, and for foods that are cooled after preparing at room temperature - to 41F within 4 hours. CDI - Sweet potatoes moved to sheet pan. 0 pts.
- 4-501.11 Good Repair and Proper Adjustment-Equipment C Make-unit lid handle missing on small make-unit and lid loose on salad cooler. Equipment shall be maintained in good repair. // 4-501.12 Cutting Surfaces C Repeat Small cutting board attached to soup well has deep scoring marks and needs to be reconditioned or replaced. Cutting surfaces shall be easily cleanable. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability C Reseal handwashing sink to wall at waitress station. Floors, walls and ceilings shall be easily cleanable. Recaulk to wall. 0 pts.





Establishment Name: SWEET POTATOES (WELL SHUT MY MOUTH) A Establishment ID: 3034012474 RESTAURANT

> 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 Establishment Name: SWEET POTATOES (WELL SHUT MY MOUTH) A RESTAURANT

Establishment ID: \_3034012474

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



Establishment Name: SWEET POTATOES (WELL SHUT MY MOUTH) A RESTAURANT

Establishment ID: \_3034012474

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