

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: SOUTHERN REVIVAL CATERING CO.

Establishment ID: 3034012532

Location Address: 420 HIGH ST.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 20 / 2018 Status Code: U

Zip: 27101 County: 34 Forsyth

Time In: 08 : 10 <sup>am</sup> <sub>pm</sub> Time Out: 01 : 20 <sup>am</sup> <sub>pm</sub>

Permittee: COMER KHORI, LLC

Total Time: 5 hrs 10 minutes

Telephone: (336) 777-3000

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 9

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

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
<b>Supervision</b> .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input type="checkbox"/>
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	13	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<input 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	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<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	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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	<input type="checkbox"/>

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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .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	<input type="checkbox"/>
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 type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
<b>Utensils and Equipment</b> .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 type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: 4.5										



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County: 34 Forsyth Zip: 27101

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

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

Permittee: COMER KHORI, LLC

Telephone: (336) 777-3000

Establishment ID: 3034012532

☒ Inspection ☐ Re-Inspection Date: 04/20/2018

Comment Addendum Attached? ☐ Status Code: U

Category #: IV

Email 1: alex@freshlocalgoodfoodgroup.com

Email 2:

Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	3 comp sink	162	Butter	Buffet	75	Air temp	Upstairs catering cooler	32
Hot water	Dish machine	169	Sausages	Alto-Shaam	144	Air temp	Downstairs catering	32
Quat sani.	3 comp sink	300	Milk	2 door cooler	44	Air temp	Outdoor walk-in	42
Milk	Buffet	46	Raw shell	Large make unit	43			
Cottage	Buffet	45	Chicken	Walk-in	38			
Grits	Buffet	158	Veggie	Walk-in	38			
Oatmeal	Buffet	138	Grits	Walk-in	37			
Sausages	Buffet	135	Salad	Walk-in	40			

## 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.

- 2-102.12 Certified Food Protection Manager - C- 0 pts. Person in charge with food protection manager certification was not available during inspection. Person in charge shall have an ANSI-accredited food protection manager certification and must be present during ALL hours of operation. Compliance with this violation must be corrected within 210 days from date permit was issued.
- 2-103.11 (M) Person in Charge-Duties - PF- 0 pts. No employee health policy in place. The person in charge shall ensure that food employees and conditional employees are informed of their responsibility to report in accordance with the law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. CDI- Employee health policy agreement was given to person in charge.
- 2-401.11 Eating, Drinking, or Using Tobacco - C- 0 pts. Two employee beverages were stored above food prep table and shelf in dry storage room that is above food. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles. CDI- One drink was discarded and other beverage was relocated to bottom of shelf.

Lock  
Text



Person in Charge (Print & Sign): *First* Julia *Last* Allen

Regulatory Authority (Print & Sign): *First* Eva *Last* Robert REHS

*[Signature]*

REHS ID: 2551 - Robert, Eva

Verification Required Date: 04 / 30 / 2018

REHS Contact Phone Number: (336) 703-3135



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- 8 6-301.11 Handwashing Cleanser, Availability - PF- 0 pts. One handwashing soap is needed at handwashing sink in downstairs catering kitchen. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI- Soap was placed at handwashing sink.// 6-301.14 Handwashing Signage - C- Handwashing sign is needed at handwashing sink in bar area and handicap restroom outside kitchen. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. CDI- Handwashing signs were given to person in charge.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF- Gnats were observed around box of rotten onions in dry storage room. Food shall be safe, unadulterated and honestly presented. CDI- Box of onions were discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 0 pts. Four omelette pans, buffalo chopper blade, six knives and orange lettuce mixer were all soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- All utensils were re-washed during inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- 0 pts. One bowl of butter packets on breakfast buffet line were held out temperature at 75F. Labeling on box of butter packets states butter shall be kept refrigerated. CDI- Butter was discarded. Person in charge expressed interest in using time as a public health to maintain butter on line. Write procedures and email to Eva Robert at robertea@forsyth.cc.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- 0 pts. One container of cooked mac and cheese was not labeled with date of preparation or discard. Employee stated mac and cheese was prepared two days prior. Potentially hazardous food prepared and held in food establishment for more than 24 hours shall be marked to indicate the or day by which the food shall be consumed on the premises, sold, or discarded after 7 days if held at 41F or below and 4 days at 45F or below. The day of preparation shall be counted as Day 1. CDI- Mac and cheese was discarded.
- 26 7-208.11 Storage-First Aid Supplies - P,PF- 0 pts. First aid box stored above food prep table in upstairs catering kitchen. First aid supplies that are in a food establishment for the employees' use shall be stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles. CDI- First aid box was removed.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P- Red apples were stored on breakfast buffet bar without tongs near and were not individually wrapped. Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means. CDI- Apples were taken away from buffet bar.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C- 0 pts. One wet wiping cloth stored on large food prep table across three-compartment sink. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114.
- 40 7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria - P- No test strips were available to test concentration of vegetable and fruit wash. Chemicals used to wash or peel raw, whole fruits and vegetables shall meet the requirements specified in 21 CFR 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables. Verification required within 10 days. Contact Eva Robert at (336)703-3135 or at robertea@forysth.cc.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- 0 pts. Soap and paper towel dispensers are stored above prep sink drainboard in downstairs catering kitchen. Cleaned equipment shall be stored where they are not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Equipment repair/replacement is needed on the following: minor chipping on shelving in Delfield 2-door refrigerator, red handle on omelette pan, leak present inside main freezer, loose cabinet doors underneath buffet bar, rusty shelving inside 1-door cooler in downstairs catering kitchen, rust on wall of outdoor walk-in cooler. Delfield cooler is currently down and maintenance workers were observed working on equipment during inspection. Outdoor storage shed has been cleared and hotel plans to use this space in the future. Person in charge stated cabinet in wait station area and the bar will be removed and renovated. Submit plan applications for remodel to City of Winston Salem and Michelle Kirkley. Equipment shall be maintained in good repair./ The sanitizing 3rd vat of three compartment sink has old booster heater holes (2) that are connected to wastewater plumbing and cannot hold water to sanitizer. Find stoppers that work for these
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed on the following: inside Alto-Shaam shelving, front panel and handles of Delfield cooler, large make-unit, 1-door refrigerator, shelving in dry storage room and outside of walk-in cooler door, inside cooler of downstairs catering kitchen, floors of outdoor walk-in cooler, and fan guards of outdoor walk-in cooler. Nonfood-contact surfaces shall be kept clean.
- 51 5-501.17 Toilet Room Receptacle, Covered - C- 0 pts. Covered trash can is needed in handicap restroom outside of kitchen door. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- Coved base is needed inside handicap restroom and in carpeted storage closet. In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than 1 mm (one thirty-second inch).// 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Seal loose electrical outlet to wall in carpet storage closet. Seal all pipe penetrations throughout. Physical facilities shall be easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C- Clean all floor drains and floor inside chemical storage closet. Physical facilities shall be kept clean. Continue to work on improvements mentioned on transitional addendum.



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- 54 6-303.11 Intensity-Lighting - C- 0 pts. Low lighting was measured at the following areas: ice bin in bar 20 foot candles, drink/food prep counter near ice bin in bar area 28 foot candles, buffet line 8-21 foot candles, self-service beverage station 2-4 foot candles, small storage closet with exposed wood 3 foot candles, prep table in downstairs catering kitchen 20 foot candles, toilets in women's restrooms 8-13 foot candles. Lighting shall be at least 50 foot candles in areas of food pre, 20 foot candles at self-service areas and restrooms. Increase lighting.// 6-305.11 Designation-Dressing Areas and Lockers - C- Two cell phone chargers were stored on drainboard of vegetable prep sink. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

✓  
Spell



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