

# Food Establishment Inspection Report

Score: 90

Establishment Name: PRIMETIME SOUL CAFE

Establishment ID: 3034012344

Location Address: 2730 UNIVERSITY PARKWAY

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 20 / 2017 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 12 : 00 <sup>am</sup>/<sub>pm</sub> Time Out: 03 : 30 <sup>am</sup>/<sub>pm</sub>

Total Time: 3 hrs 30 minutes

Permittee: TONYA BESS LLC

Category #: IV

Telephone: (336) 829-8119

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

FDA Establishment Type:

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

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	<input type="checkbox"/>
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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	<input checked="" type="checkbox"/>	<input checked="" 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	15	0	<input type="checkbox"/>
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"/>
Approved Source .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	<input 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"/>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	<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"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input 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"/>
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	<input type="checkbox"/>
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	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	<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
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	<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	05	0	<input type="checkbox"/>
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	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0	<input 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	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0	<input type="checkbox"/>
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"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<input checked="" type="checkbox"/>	<input 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	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	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 checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions:										10	

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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: 06/20/2017

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	cook line	400	cooked	walk in cooler	39	slaw	prep unit	43
chix livers	upright cook line	42	cheese	walk in cooler	40	eggs	inside prep unit	42
chix	upright cook line	41	yams	steam unit	142	turnip greens	cook temp	204
servsafe	Tonya Bess 8/13/20	0	chix	steam unit	160	macaroni	steam unit right	154
hot water	dish sink	139	rice	steam unit	200	green beans	steam unit right	172
chlorine	dish machine	100	salmon	on ice	49	beans	steam unit right	182
air temp	pepsi cooler	39	burger meat	on ice	56	hot water	hand sink ladies room	124
potato salad	walk in cooler	40	tomato	prep unit	42			

## 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 0 points. Employee observed washing hands then using bare hands to turn off faucet. Food employees shall use paper towels to turn off faucets to avoid recontaminating hands. Discussed proper handwashing procedure with PIC. Employee rewashed hands.
- 8 6-301.12 Hand Drying Provision - PF Repeat violation(different circumstances). Hand sink near 3 door freezer had no paper towels. Each hand sink shall have a sanitary hand drying provision. CDI. Paper towels stocked during inspection.  
6-301.11 Handwashing Cleanser, Availability - Newly installed splash guard in bar area has soap dispenser on opposite side of hand sink. Hand cleanser must be available at hand sink, not other side of splash guard where clean dishes are stored. Recommend dismantling wall mounted dispenser and keeping hand cleanser bottles at hand sink.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw seafood stored over fully cooked hot dogs and fries in upright cooler at cook line. Raw bacon and fat back stored over beans and potato salad in walk in cooler. Always store raw foods below ready to eat foods to avoid contamination. Raw foods must then be stored in order of cook temperature with raw seafood on top, the raw chicken on bottom. CDI. Items moved to reflect proper order of storage.

Person in Charge (Print & Sign): Tonya *First* Bess *Last*

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

*Tonya Bess*

*Amanda Taylor*

REHS ID: 2543 - Taylor, Amanda

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3136



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Salmon salad and hamburger stored on ice 49-56 degrees. Potentially hazardous food shall be stored at 45 degrees or below. Ice added to container to cool foods more effectively.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P Chlorine sanitizer at cook line tested well above 300ppm. Maintain chlorine sanitizer between 50 and 200 ppm. Chlorine that is too strong is not approved for food contact surfaces as it is toxic. CDI. Sanitizer remixed to 100 ppm.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat violation. Collard greens stored on tray on floor in walk in cooler. Delivery had just come in and employees had not had time to put it on shelving. Boxes of single use trays and cups stored on floor in dry storage room. Store food at least six inches off of the floor. Store single use items off of the floor. CDI. Items moved off of floor during inspection.
- 39 3-304.14 Wiping Cloths, Use Limitation - C 0 points. Wet wiping cloth found on prep surface in kitchen. Once wiping cloths become wet, they shall be stored in sanitizer of appropriate strength.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat violation. Utensils along prep line stored in containers of water. Do not store utensils in containers of water. Utensils may be stored in the food or changed out every 4 hours.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation(improvement shown). Shelving throughout facility is damaged and no longer smooth and easily cleanable. Have shelving replaced or resurfaced. Several pan lids in clean dish area severely warped/cracked. When equipment becomes damaged so that it is smooth and easily cleanable, it must be discarded. Keg cooler has been serviced and is no longer leaking, but is extensively damaged on top insides. Have cooler repaired. Alternatively, remove cooler if not using.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Clean sides and insides of fryers. 0 points taken due to great improvement in non food contact surfaces since last inspection.



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Caulk gaps in between newly installed tiles in front of 3 door freezer. Seal all surfaces of newly installed door at bar so that wood is not porous. Full credit not taken due to improvements made since last inspection.  
6-501.12 Cleaning, Frequency and Restrictions - C Continue to eliminate unnecessary debris from back of building, including old kitchen equipment. Remove dead insects from light lenses in mens room.
- 54 6-303.11 Intensity-Lighting - C Repeat violation. Lighting improved since last inspection, but still not fully compliant. Bar area only has 30 footcandles of light but needs 50. Walk in cooler light not working. Repair light. Full credit not taken due to improvements made since last inspection.  
6-202.11 Light Bulbs, Protective Shielding - C Replace missing light shield under hood. Replace non working lights under hood.



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