

Food Establishment Inspection Report

Score: 91.5

Establishment Name: SIMPLY SONYA'S SOUTHERN CUISINE &

Establishment ID: 3034012791

Location Address: 3050 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: SIMPLY SOUL LLC

Telephone: (336) 777-7344

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 09/20/2022 Status Code: A

Time In: 12:00 PM Time Out: 4:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 4

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0		X
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		X	0		X
Employee Health .2652					
3	OUT <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	OUT <input checked="" type="checkbox"/>				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	OUT <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	OUT <input checked="" type="checkbox"/>				
Proper eating, tasting, drinking or tobacco use		1	0.5	X	
7	OUT <input checked="" type="checkbox"/>				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	OUT <input checked="" type="checkbox"/>				
Hands clean & properly washed		4	2	0	
9	OUT <input checked="" type="checkbox"/> N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	IN <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	X	0	X
Approved Source .2653, .2655					
11	OUT <input checked="" type="checkbox"/>				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	IN <input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	X	X
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	X	X
16	OUT <input checked="" type="checkbox"/>				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	OUT <input checked="" type="checkbox"/>				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	X	0	X
20	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		X	1	0	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	X
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Approved thawing methods used		1	0.5	X	X
36	OUT <input checked="" type="checkbox"/>				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	OUT <input checked="" type="checkbox"/>				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Contamination prevented during food preparation, storage & display		2	1	X	
40	OUT <input checked="" type="checkbox"/>				
Personal cleanliness		1	0.5	0	
41	OUT <input checked="" type="checkbox"/>				
Wiping cloths: properly used & stored		1	0.5	0	
42	OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	OUT <input checked="" type="checkbox"/>				
In-use utensils: properly stored		1	0.5	0	
44	OUT <input checked="" type="checkbox"/>				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	OUT <input checked="" type="checkbox"/>				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	OUT <input checked="" type="checkbox"/>				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
48	OUT <input checked="" type="checkbox"/>				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Non-food contact surfaces clean		1	0.5	X	
Physical Facilities .2654, .2655, .2656					
50	OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Plumbing installed; proper backflow devices		2	1	X	
52	OUT <input checked="" type="checkbox"/>				
Sewage & wastewater properly disposed		2	1	0	
53	OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	OUT <input checked="" type="checkbox"/>				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Physical facilities installed, maintained & clean		1	0.5	0	X
56	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	X
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: COCKTAILS
Location Address: 3050 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: SIMPLY SOUL LLC
Telephone: (336) 777-7344

Establishment ID: 3034012791
 Inspection Re-Inspection **Date:** 09/20/2022
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: SonyaWaddell@icloud.com
Email 2:
Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
mac and cheese	hot cabinet	96	water	3 comp	124			
meatloaf	"	80	milk	small walk in	40			
ribs 1.5 pans	" 97 and 90	97	chlorine-ppm	dish machine/bucket	100			
chicken legs	"	94						
chicken breast	"	63						
rice	flat top	82						
ground beef	"	120						
beans	"	57						
corn	"	78						
peas	"	77						
mash potato	steam unit	55						
pintos	"	66						
collards	"	73						
sweet potato	"	41						
cabbage	"	88						
greens	3 door cooler	33						
mac and cheese portion	"	36						
wings and chicken breast	sitting on cart	56						
lettuce/cabbage	walk in	41						
chicken wings	final cook	180						

Person in Charge (Print & Sign): *First* Joi *Last* Jeter
Regulatory Authority (Print & Sign): *First* Nora *Last* Sykes

Joi Jeter

Nora Sykes

REHS ID: 2664 - Sykes, Nora
REHS Contact Phone Number: (336) 703-3161

Verification Required Date: 09/30/2022

Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: SIMPLY SONYA'S SOUTHERN CUISINE & COCKTAILS

Establishment ID: 3034012791

Date: 09/20/2022 **Time In:** 12:00 PM **Time Out:** 4:45 PM

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.

- 1 2-102.11 (A), (B) and (C) (1), (4) - (16) (PF) REPEAT-Priority items out of compliance at time of inspection. Due to the inherent risks of a food establishment, the person in charge must demonstrate knowledge and enforcement of foodborne disease prevention measures and requirements of the Food Code. CDI-Items addressed during inspection and under violation numbers where they occurred.
2-103.11 (A) - (P) (Pf)- Permit holder is not in charge of the breakfast operation, therefore the breakfast is operating as an illegal food service operation and persons unnecessary to the operation of the permitted establishment are in the kitchen area, using the equipment and sharing the space. CDI-Cease order issued to hotel.
- 2 2-102.12 (A) Certified Food Protection Manager (C) REPEAT-Certified food protection manager certification expired. The person in charge shall be a certified food protection manager who has passed a test and course through an accredited program.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)- Employee cup of ice water without lid, and a coconut water beverage on prep table. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 10 6-301.12 Hand Drying Provision (Pf) REPEAT-Hand sink at back of kitchen did not have paper towels. All hand washing sinks must have sanitary hand drying provisions provided at all times. CDI: Employees brought paper towels for the sink.
6-301.11 Handwashing Cleanser, Availability (Pf)- Soap not available in ladies restroom. Hand cleanser shall be available at lavatories. CDI-Soap provided.
5-202.12 Handwashing Sinks, Installation (C)- Water at bar hand sink (and potentially others) was less than 100F. Bar sink measured 80F. Maintain water at hand sinks at 100F or greater.
- 13 3-101.11 Safe, Unadulterated and Honestly Presented (P) (Pf) Boxes of sweet and white potatoes were past the point of consumption in walk in cooler. Food shall be safe for consumption, unadulterated and honestly presented. CDI-Potatoes discarded.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- In walk in with freezer: raw sausage above ready to eat foods. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Foods rearranged according to final cook temperature to avoid contamination.
- 19 3-403.11 Reheating for Hot Holding (P) Multiple foods that were heated and cooled were in process of reheating and did not reach 165F within 2 hours. All foods were in hot box, tabletop steam units, and on top of flat top grill. The following temperatures are after the two hour time frame allotted for reheating: mac and cheese 93F, sweet potatoes 87F, meatloaf 115F, chicken legs 118F, ribs 147/140F, mash potato 129F, cabbage 138F, collards 123F, rice 106F, gravy 98F, chicken breasts 76F, beans 84F, peas 126F, corn 121F. Reheat all TCS foods to 165F within 2 hours if food is to be hot held until service. CDI-All items discarded by PIC.
- 28 7-201.11 Separation - Storage (P) REPEAT: Bottle of window cleaner sitting on shelf with clean dishes. Various hand sanitizers on prep table. Bottle of fabuloso hanging on shelf with clean dishes. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, or single service / single use articles. CDI- Chemicals all moved.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf)- Hot box, large oven, flat top grill, left side oven of large stove/oven/grill combo are not functional. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Verification required within 10 days that equipment is repaired. In the interim, establishment is going to limit menu to a cook/serve menu and potentially doing a special of the day that can be cooked and held reasonably in one day. Cooling shall be limited due to inability to reheat foods effectively.
- 35 3-501.13 Thawing (Pf)- Fish sitting in water on side of prep sink. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI- Currently water from tap is at 74F, so fish was moved to walk in cooler.

- 38 6-501.111 Controlling Pests (C)- Fruit flies present in multiple areas of establishment. Keep the premises free of insects, rodents, and other pests.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Food stored on floor in walk in freezer and dry storage. Maintain food at least 6 inches above floor.
- 47 4-205.10 Food Equipment, Certification and Classification (C) REPEAT- Plastic folding table used in kitchen to hold fryer and waffle iron, only approved equipment and tables shall be used in the establishment, Remove the plastic table. Deep fryer stored on folding table is labelled For Household Use Only. Upright glass door cooler is labelled for packaged products only and holding prepared foods. Except for toasters, mixers, microwaves, water heaters, and hoods, food equipment shall be used in accordance with manufacturers intent and certified or classified for sanitation by an ANSI accredited program. Remove the fryer from the establishment and only use the glass door cooler for packaged goods. // 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Flat top grill, left side of oven, large stand alone oven, two door true cooler are all not in working order. Hinge to the walk in freezer door is broken and door is beginning to come apart. Heavy ice build up present on walk in freezer drain lines and left fan is not functioning. Fan covers on walk in freezer compressor box are cut down box fan covers and are not approved. Feet missing on meat prep sink and sink is being held up by a cinder block. Uneven weld at dish machine soiled area. Household fixture for dish sprayer. Equipment shall be kept in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- Clean outside surfaces of ice bin at coke machine. Clean area at dishwasher behind fixtures.
- 51 5-205.15 (B) Good Repair- Faucet at 3 comp sink will not turn off at secondary valve when chemical dispenser is running. Chemical dispenser is not properly functioning. (Chlorine is being used as sanitizer).
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT- Floor cleaning needed around dish machine, in servers alley, at bar under equipment and in kitchen in heavy traffic areas. Clean drains. Physical facilities shall be kept clean.
6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Missing wall tiles at meat prep sink and a 3 comp sink. Recaulk 3 comp sink to wall. Replace missing dome strainer in floor sink by prep area. Resituate ceiling tiles in grids in kitchen and wait station alley.
- 56 6-303.11 Intensity - Lighting (C) REPEAT-Lighting low in dry storage at less than 1 foot candle at back area due to fixture missing bulbs. Lighting at dry storage must be maintained at 20 foot candles minimum throughout. Replace missing bulbs. Restroom with low lighting in womens toilet area, increase to 20fc. 3 comp sink with lights at 6 foot candles. Increase to 20 fc.

Additional Comments

The following items were found to be out of compliance in the breakfast area/breakfast walk in cooler:

Food stored on floor and on crates.

Apples wrapped and had stickers still attached.

Raw bacon and raw sausage above ready to eat foods.

Gravy tightly wrapped at 74F.

Wrap condensate pipe to intercept any drips.

Backflow prevention device needed on juice machine, or documentation needed to verify it is present in the design of the machine.

Cups with mouth contact portion exposed.

Sanitizer in bottle not at effective strength. Chlorine and quat were both tested.

Hand sanitizer in cabinet with single service items.

Hotel is required to contact the plan review section at the department to apply and be approved for a shared use kitchen.