

Food Establishment Inspection Report

Score: 90

Establishment Name: PRIMETyme SOUL CAFE

Establishment ID: 3034012344

Location Address: 2730 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: WORLD FAMOUS PRIME TYME SOUL CAFE LLC

Telephone: (336) 829-8119

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/22/2022 Status Code: A

Time In: 10:50 AM Time Out: 4:34 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

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	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	0 X X
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	X X
14	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	X	0 X X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	0 X X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	X X
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	X	0 X
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	X X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	X	0 X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	X	0 X
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	X
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0 X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	X	0.5	0 X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	X	0 X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	X X
TOTAL DEDUCTIONS:					10



Comment Addendum to Food Establishment Inspection Report

Establishment Name: PRIMETIME SOUL CAFE
 Location Address: 2730 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: WORLD FAMOUS PRIME TYME SOUL CAFE LLC
 Telephone: (336) 829-8119

Establishment ID: 3034012344
☒ Inspection ☐ Re-Inspection Date: 09/22/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: curbingurappetite@gmail.com
 Email 2: grittycafe@hotmail.com
 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
Chicken	final cook	208.0						
Macaroni	reheat	184.0						
Collards	reheat	208.0						
Cabbage	reheat	182.0						
Black-eye peas	hot holding	138.0						
Green Beans	hot holding	190.0						
Corn on the Cob	hot holding	196.0						
Cole Slaw	sandwich unit	34.0						
Potato Salad	sandwich unit	39.0						
Tomatoes	sandwich unit	34.0						
Potatoes	walk-in cooler	40.0						
Black-eye Peas	walk-in cooler	41.0						
Macaroni	walk-in cooler	40.0						
Baked Beans	walk-in cooler	40.0						
Collard Greens	cooled night previously	46.0						
Cabbage	cooled night previously	45.0						
Hot Water	2-compartment sink	131.0						
C.Sani	bottle	100.0						
C.Sani	dish machine	100.0						

First
 Person in Charge (Print & Sign): Timothy

Last
 Bess

Tim Bess

First
 Regulatory Authority (Print & Sign): Victoria

Last
 Murphy

V. Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: 09/23/2022

REHS Contact Phone Number: (336) 703-3814

Authorize final report to
 be received via Email: _____

Tim Bess



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
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• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: PRIMETIME SOUL CAFE

Establishment ID: 3034012344

Date: 09/22/2022 **Time In:** 10:50 AM **Time Out:** 4:34 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Timothy Bess		Food Service	09/09/2020	09/09/2025

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.

- 8 2-301.14 When to Wash-P: The PIC made contact with his face/nose several times and proceeded to task before intervention was given. Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms. CDI: After education, the PIC washed hands appropriately.//2-301.12 Cleaning Procedure-REPEAT-P: The PIC washed hands for less than 20 seconds and turned faucet off with bare hands. (A) Except as specified in (D) of this section, food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under § 5-202.12 and Subpart 6-301;(C) To avoid recontaminating their hands or surrogate prosthetic devices, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink or the handle of a restroom door. CDI: The PIC was shown the correct handwashing procedure and washed hands appropriately.
- 13 3-202.15 Package Integrity-PF: Several cans were stored dented in the dry storage area. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI: All items were put in a designated area to be discarded.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation-REPEAT-P: Ground beef was stored on top of collards in the walk-in cooler/raw turkey sausage stored on boxes of yogurt in the walk-in cooler/raw steak stored over ribs in the walk-in cooler/raw chicken wings stored on boxes of fries in the upright freezer. (A) Food shall be protected from cross contamination by:(1) Except as specified in (1)(d) below, separating raw animal foods during storage, preparation, holding, and display from: cooked ready-to-eat food. CDI: Educational information was given and the items were rearranged
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-P: The following items were stored soiled in the clean dish area:1 spoon, 11 pairs of tongs,and 6 pans Food-contact surfaces shall be clean to sight and touch. VR: VR required by 09/23/22 Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc.
- 20 3-501.14 Cooling-P: The following items cooked and cooled the day prior measured at the following temperatures: collards (46 F) and cabbage (45 F). (A) Cooked potentially hazardous food shall be cooled:(1) Within 2 hours from 57C (135F) to 21C (70F); (2) Within a total of 6 hours from 57C (135F) to 5C (41F) or less. CDI: Education was given and the items were discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: The following items measured at temperatures below 135 F: macaroni (69 F), collards (69 F), cabbage (69 F). Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI : All items were reheated to the following temperatures: macaroni (184 F), collards (208 F), and cabbage (182 F).
- 28 7-202.11 Restriction - Presence and Use-PF: Raid was observed throughout the establishment as means for pest control. (A) Only those poisonous or toxic materials that are required for the operation and maintenance of a food establishment, such as for the cleaning and sanitizing of establishment and utensils and the control of insects and rodents, shall be allowed in a food establishment. CDI: PIC was informed that items were not used for commercial use and to increase pest control visits.
- 33 3-501.15 Cooling Methods-PF: The following items cooked and cooled the day prior measured at the following temperatures: collards (46 F) and cabbage (45 F).(A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled:(1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment;(4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) Other effective methods. CDI: PIC discarded items
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-C: Label condiments throughout establishment. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 38 6-501.111 Controlling Pests-REPEAT -C: Several gnats were observed in mechanical warewashing area and in the indoor canwash area. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and

other pests shall be controlled to eliminate the presence on the premises.//6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests-C: Dead roaches were scattered throughout the establishment. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing-C: A container of single-service jugs were stored on the floor in the dry storage. (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:
(1) In a clean, dry location;(2) Where they are not exposed to splash, dust, or other contamination.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT- C: Legs and shelves of tables on cook line are rusting/dish shelving is rusting/ walk-in cooler shelving is rusting, spice racks are rusting/resurface and repaint fryers, tables, and walk-in cooler door/replace torn gasket on walk in cooler door/ repaint lower shelves of prep tables. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: make unit ledge and inside, right side of steam well, sides and between fryers, hood filters, all hood equipment, lower shelves of prep tables, base of 2 door freezer, spice racks, walk in cooler shelves, top of dish machine, soiled drainboard and spray sink, all handwashing sink faucets, condiment bottles in the walk-in cooler and in bottoms of upright freezers. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) System Maintained in Good Repair-C: Leaks were observed at the ice machine, handwashing sink, and under the dish machine. A plumbing fixtures shall be maintained in good repair. CDI: The plumber arrived to the establishment during the inspection to correct the violations*
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair-C: Replace rusting/leaking receptacle. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.//5-501.115 Maintaining Refuse Areas and Enclosures-C: Waste leaking on dumpster pad from cracked dumpster. storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Re-set ceiling tiles next to hood and set others flush to the grid/RegROUT between tiles in walk in cooler/remove rust from grease trap lid in dish pit/replace broken floor tiles in freezer room/repair light shield above dish machine/replace missing tiles at dish machine ledge/recaulk toilets to floor in men's restroom/recondition floor of can wash, remediate water damage, and replace FRP/recaulk handwashing sinks/recaulk prep sink to wall. Physical facilities shall be maintained in good repair. //6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Wall cleaning needed throughout the facility/ ceiling tiles stained and need cleaning throughout/cleaning needed around all floor drains. Physical facilities shall be maintained clean.
- 56 6-303.11 Intensity - Lighting-C: The light in the dry storage area measured at 3 ft candles on the left side of the dry storage area. The light intensity shall be:(A) At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning //6-501.110 Using Dressing Rooms and Lockers-REPEAT-C: Employee coat and hat stored on clean dish shelf. Employee personal items shall be stored to avoid contaminating items in the food establishment.