

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: SIR WINSTON WINE LOFT AND RESTAURANT

Establishment ID: 3034012609

Location Address: 104 WEST 4TH ST.

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: SIR WINSTONS-WS, LLC

Telephone: (336) 722-0795

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/02/2024

Status Code: A

Time In: 9:45 AM

Time Out: 12:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> IN OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
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"/> IN OUT/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	<input checked="" type="checkbox"/> 1.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT	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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN OUT	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 OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT/N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT/N/A	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN OUT	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> IN OUT	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN OUT	Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
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"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					4.5



# Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 05/02/2024

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: Anthony.bonner@hotelequities.com

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
montery jack cheese/walk in	36	grits/hot hold	163		
ribs/walk in	36	french onion soup/hot hold	175		
shrimp/walk in	35	pimento cheese/reach in	41		
sausage/walk in	35	liquid eggs/reach in	41		
french onion soup/walk in	36	hot water/three comp sink	128		
sliced tomato/make unit	35	sanitizer (QAC)/three comp sink (ppm)	200		
coleslaw/make unit	34	hot plate/dish machine	167		
pico/make unit	34				
corn mix/make unit	40				
breakfast sausage/cooler	35				
sliced ham/cooler	41				
turkey/cooler	41				
steak/cooler	40				
salmon/low boy	38				
grouper/low boy	37				
raw chicken/low boy	41				
chicken thighs/low boy	38				
raw burger/low boy	39				
potato cakes/low boy	37				
meatloaf/low boy	38				

First  
Person in Charge (Print & Sign): Anthony

Last  
Bonner

First  
Regulatory Authority (Print & Sign): Joseph

Last  
Chrobak





REHS ID: 2450 - Chrobak, Joseph Verification Dates: Priority:

Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3164

Authorize final report to  
be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section  
DHHS is an equal opportunity employer.  
Food Establishment Inspection Report, 12/2023

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** SIR WINSTON WINE LOFT AND RESTAURANT

**Establishment ID:** 3034012609

**Date:** 05/02/2024 **Time In:** 9:45 AM **Time Out:** 12:15 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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) One employee cup of coffee on shelf over clean side of three compartment sink. Employee drinks shall be handled in a manner that prevents potential contamination of clean equipment, utensils, food, linens, and single service / single use articles. CDI: PIC discarded drink.
- 10 6-301.12 Hand Drying Provision (Pf) Hand washing sink at three compartment sink was not dispensing paper towels at start of inspection. Establishment shall provide paper towels or approved alternative for hand drying at each hand washing sink. CDI: PIC adjusted unit to properly dispense paper towels.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT: One sheet pan of foods for omelets stored on top of cold holding wells on top of make unit cooler outside of the cold holding part of the unit. Foods included sausage 46F, pico 44F, cooked fennel 46F, onions 46F. One sheet pan of foods for omelets on counter with ice bath that was only touching bottom of individual pans. Foods included salmon at 59F, pimento cheese 54F, Egg whites 52F, and liquid eggs 56F. Time/ Temperature control for safety (TCS) foods held cold must be maintained at 41F or lower at all times throughout the product. CDI: Foods in sheet pans for breakfast were moved to mechanical cooler storage where they cooled to 40 - 44 within 40 minutes with cooling rates at 0.20 - 0.48
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) In walk in cooler several food items were stored past their seven day hold time for date marking. Fennel was date marked for 4/22. Pumpkin puree dated 3/24, cooked onions dated 4/18, and salsa dated 4/13. TCS ready to eat foods held for more than 24 hours must be date marked with a maximum of seven day hold time at 41F with the date of prep as the first of seven days. With labelled dates fennel was held 4 days past its 7 day hold time, pumpkin 32 days past, onions 7 days past, and salsa 12 days past. Have staff monitor dates and remove foods as soon as their time expires. CDI: Noted foods discarded.
- 39 6-404.11 Segregation and Locations - Distressed Merchandise (Pf) Several cans of pumpkin puree and cranberries stored on can rack with rims of cans rusting. PIC identified products as being for a thanksgiving special. Damaged and distressed merchandise shall be removed from in use supplies. Designate a separate area for items that are not for use and are being held for credit, such as dented cans or recalled products. CDI: PIC and staff discarded cans. // 3-305.11 Food Storage - Preventing Contamination from the Premises (C) One box of marinara sauce cans on the floor in dry storage. Foods must be stored a minimum of six inches off the floor to prevent potential contamination. CDI: Employee moved cans to storage shelving.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Knife stored in gap between make unit and flat top cooler. Utensils shall be stored in clean dry locations. Do not store utensils in gaps between equipment and between equipment and walls. CDI: Employee removed knife and washed it during inspection.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Cutting board on make unit cooler has deep cuts and melt spots and is badly stained. Multiple smaller cutting boards have melt damage and are stained badly. Equipment shall be kept in good repair. Repair or replace cutting boards - Staff discarded smaller damaged cutting boards during inspection, work order placed for larger cutting board.
- Currently ice machine is not working - establishment has repair ordered for the unit and is currently purchasing ice and storing it in downstairs walk in freezer.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Minor cleaning needed under lid of make unit cooler where debris and fries have fallen. Non food contact surfaces shall be kept clean. Clean behind the make unit lids.

### Additional Comments

No final cook temperatures noted during inspection - no orders during visit.