

# 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: 09/11/2020

Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 1:05 PM

Time Out: 3:30 PM

Permittee: WORLD FAMOUS PRIME TYME SOUL CAFE LLC

Total Time: 2 hrs 25 min

Telephone: (336) 829-8119

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: 3

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.						
IN	OUT	N/A	NO	Compliance Status	OUT	CDI
<b>Supervision</b> .2652						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	<input type="checkbox"/>
<b>Employee Health</b> .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<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	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	X	<input checked="" 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	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	<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	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653						
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	<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	<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	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	<input 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	<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	NO	Compliance Status	OUT	CDI
<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	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	<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	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	<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	<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	<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"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	<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"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	X	<input checked="" 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	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	<input 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"/>
<b>Total Deductions:</b>						10



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** PRIMETyme 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:** 09/11/2020  
**Comment Addendum Attached?**  **Status Code:** A  
**Water sample taken?**  Yes  No **Category #:** IV  
**Email 1:** curbingurappetite@gmail.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
ServeSafe	Tim Bess 9/9/25	0	gravy	hot holding	148	greens	hot holding	154
hot water	2 comp sink	132	mashed potatoes	hot holding	160	mac and cheese	walk in cooler	41
hot water	dish machine	120	sliced tomatoes	make unit	38	greens	walk in cooler	40
chlorine sanitizer room	dish machine	50	slaw	make unit	41	ribs	walk in cooler	41
mac and cheese	final cook temp	160	lettuce	reach in	41	potato salad	walk in cooler	41
burger	final cook temp	164	sausage	reach in	41			
wings	hot holding	145	porkchop	upright cooler	41			
rice	hot holding	168	hotdogs	upright cooler	41			

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

**Regulatory Authority (Print & Sign):** Lauren *First* Pleasants *Last*

*Tim Bess*

*Lauren Pleasants REHSI*

**REHS ID:** 2809 - Pleasants, Lauren

**Verification Required Date:**

**REHS Contact Phone Number:** (336) 703-3144



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PRIMETYME SOUL CAFE

Establishment ID: 3034012344

## 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 2-301.14 When to Wash - P - REPEAT- Observed one food employee wash hands and use bare hands to turn off the faucet. The same food employee touched face and was reminded to wash hands. To avoid recontaminating the hands, a barrier such as a paper towel may be used to turn off contaminated sink faucets. Hands shall be washed any time a contaminated surface is handled, such as bare body parts, clothing, and the face, when going from raw animal foods to ready to eat foods in preparation, and before donning gloves for working with food. CDI: Employee was educated and shown the correct procedure and washed hands correctly using a paper towel to turn off the faucets. Gloves were donned correctly.
- 8 6-301.11 Handwashing Cleanser, Availability - PF- // 6-301.12 Hand Drying Provision- PF- REPEAT- Handwashing sink by freezer pantry lacking soap and paper towels. Prep area handwashing sink lacking paper towels. Bar handwashing sink lacking paper towels. Each handwashing sink shall be provided with a supply of hand cleaning compound and individual, disposable towels or approved hand-drying device. CDI- All handwashing sinks restocked with soap and paper towels.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- REPEAT with improvement- Ice bin lids in bar and ice machine shield soiled with black buildup. Machines such as ice bins and machines shall be cleaned at a frequency necessary to preclude the accumulation of mold. CDI- Ice bins in bar cleaned during inspection. Shield of ice machine cleaned during inspection.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - REPEAT- Ice bin lid left open at bar. Maintain lid closed to prevent contamination from the premises.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - REPEAT- Wet wiping cloths observed on prep surfaces at cook line. Cloths used for wiping counters and food equipment surfaces shall be held between uses in a chemical sanitizer solution specified under 4-501.114 (50-200ppm chlorine).
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- REPEAT with improvement- Ice scoop stored with handle in ice at one bar ice bin. During pauses in food preparation, or dispensing, food utensils shall be stored with their handles above the top of the ice or in a clean, protected location. CDI- New ice scoop stored in ice correctly.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - REPEAT- Box of stirrers on floor under shelves in pantry. Stack of many single-service items including bowls stored on floor in dry storage. Single-service and single-use articles shall be stored in a clean, dry location; where they are not exposed to splash, dust, and other contamination; and at least 6 inches off the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT with improvement- Continue painting shelving and door of walk-in cooler and dry storage pantry. Repaint partition in men's restroom by toilet paper dispenser. Repair peeling laminate on last door stall in women's restroom. Replace or repair broken toilet paper holder in middle stall of women's restroom. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT- Detailed cleaning needed on bar mats and surfaces for cup storage, mixing area, and drink storage. Additional cleaning needed on pot storage shelving, light switches, rolling carts, shelves in walk-in cooler, and spice shelves. Additional cleaning needed around inside ledges of ice bins at bar. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris. CDI- Employee started cleaning bar area during inspection.
- 54 6-501.110 Using Dressing Rooms and Lockers - C - Employee cell phone stored on shelf above open container of macaroni and cheese. Employee purses stored on box of ketchup packets. Lockers or other suitable facilities shall be used for the orderly storage of employee possessions. CDI- Personal affects moved to another location.