

Food Establishment Inspection Report

Score: 93.5

Establishment Name: SPRINGHOUSE RESTAURANT

Establishment ID: 3034012158

Location Address: 450 SPRING STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: RHUBARB AND HONEY LLC

Telephone: (336) 293-4797

☒ 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: 2:50 PM Time Out: 5:50 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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
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 <input checked="" type="checkbox"/> N/A	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 <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	1.5	X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	0
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	X
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	X	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"/> OUT/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
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"/> OUT/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"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	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/N/O	Approved thawing methods used	X	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	X	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"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
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
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	0.5	X
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	X	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
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"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: RHUBARB AND HONEY LLC
 Telephone: (336) 293-4797

Establishment ID: 3034012158
☒ Inspection ☐ Re-Inspection Date: 09/22/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: tim@springhousesnc.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
rice/ veggie mix	final cook	177						
pimento cheese	cooling @ 3:00	58						
pimento cheese	cooling @ 4:00	42						
spinach dip	sautee station	39						
risotto	sautee station	38						
shredded beef	sautee station	37						
ambient	bottom of sautee station	36						
ambient	front beverage cooler	53						
quiona chilli	walk in cooler	40						
pasta	walk in cooler	38						
brisket	walk in cooler	38						
grits	upstairs make unit	38						
liquid egg	bar cooler	37						
ambient	bar cooler	39						
reheat	corn puree	177						
hot water	three comp sink upstairs	120						
hot water	dishmachine	162						
hot water	three comp downstairs	124						
quat sanitizer	three comp sink	300						
ServSafe	Manuel M. 1/10/27	00						

First
 Person in Charge (Print & Sign): Manuel

Last
 Martinez

Manuel Martinez

First
 Regulatory Authority (Print & Sign): Shannon

Last
 Maloney

Shannon Maloney

REHS ID: 2826 - Maloney, Shannon

Verification Required Date: 09/30/2022

REHS Contact Phone Number: (336) 703-3382

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034012158

Date: 09/22/2022 **Time In:** 2:50 PM **Time Out:** 5:50 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.

- 8 2-301.14 When to Wash (P)- One employee handled phone then began preparing food without washing hands. One employee entered kitchen and began working without washing hands. Food employees shall wash hands when going from raw to ready to eat products, before donning new gloves, when changing task and after contamination of hands. CDI- PIC spoke with employees, employees rewashed hands.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)-REPEAT- In reach in freezer on line, one package of raw chicken stored over ready to eat items. Both products had been removed from original containers. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. Store foods in order of final cook temperature to avoid cross contamination. CDI-Chicken was placed on bottom shelf.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- Several plates above dessert prep table soiled with food residue. Equipment, food contact surfaces and utensils shall be clean to sight and touch. CDI- all items were sent back to be rewashed.// 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P)- both ice machines (upstairs and downstairs) require additional cleaning. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: At a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf)/3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- REPEAT- Multiple foods and dressings were not datemarked (items include pimento cheese and various dressings made in house). Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI- Continue to improve, risk control plan or log can be created in order to maintain proper date marking procedures.
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf)- REPEAT- Consumer advisory not visible at host stand. Consumer advisory was on a paper on a second shelf behind a stack of menus and not visible to the public. Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. VERIFICATION: PLEASE CONTACT SHANNON MALONEY CONSUMER ADVISORY IS IN COMPLIANCE.
- 28 7-102.11 Common Name - Working Containers (Pf)- Spray bottle holding chemical was not labeled and could not be easily recognized. Working containers used for storing toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- PIC labeled bottle.
- 35 3-501.13 Thawing (Pf)- REPEAT- Raw meat thawing in water in downstairs kitchen. Water had a temperature of 80F. Potentially hazardous food shall be thawed under running water at a 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- PIC moved meat into walk in cooler. Once food is thawed, it should immediately be moved to refrigeration, and should never go above 41F.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises- REPEAT- Many foods in freezer/ or on top of prep tables without coverings. Food on floor in walk in freezer. Box of ginger in floor in walk in cooler. Food shall be stored in a clean, dry location, where it cannot be exposed to possible contamination.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required REPEAT- (Different violation then previously documented). About two stacks of metal containers stacked wet and ontop of one another. Air dry equipment and utensils after cleaning and sanitizing, do not towel dry.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment- Repair small make unit near beverage station in upstairs kitchen. Ambient temperature of cooler was 51 degrees. Continue to remove rust from various shelving throughout facility. Equipment shall be maintained in good repair.
- 48 4-302.13 Temperature Measuring Devices, Manual Warewashing (Pf) REPEAT- No thermometer or thermolabels available for measuring temperature of hot water in dish machine. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature. VERIFICATION REQUIRED: PLEASE CONTACT SHANNON MALONEY TEMPERATURE MEASURING DEVICE MEETS

COMPLIANCE.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods- REPEAT- (improvement from last inspection). Ceiling tile and grid damage above hand sink in downstairs kitchen. // 6-501.12 Cleaning, Frequency and Restrictions- Clean ceiling vent in kitchen. Facilities shall be maintained clean.

Additional Comments

Verifications for consumer advisory and dish machine thermometer due before 9/29/2022. Contact malonesm@forsyth.cc with questions.
