

Food Establishment Inspection Report

Score: 85

Establishment Name: 6TH AND VINE WINE BAR AND CAFE

Establishment ID: 3034011657

Location Address: 209 W 6TH STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 10 / 2019 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 01 : 30 ^{am} _{pm} Time Out: 04 : 20 ^{am} _{pm}

Total Time: 2 hrs 50 minutes

Permittee: ZIN'S, INC.

Category #: IV

Telephone: (336) 725-5577

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 9

Water Supply: Municipal/Community On-Site Supply

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	N/O	Compliance Status	OUT	CDI
Supervision .2652						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0
Employee Health .2652						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13
Good Hygienic Practices .2652, .2653						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	10
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	10
Approved Source .2653, .2655						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	10
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	10
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	10
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	10
Protection from Contamination .2653, .2654						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	10
Potentially Hazardous Food Time/Temperature .2653						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	10
Consumer Advisory .2653						
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03
Highly Susceptible Populations .2653						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13
Chemical .2653, .2657						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	10
Conformance with Approved Procedures .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	10

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI
Safe Food and Water .2653, .2655, .2658						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	10
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03
Food Temperature Control .2653, .2654						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	3	13
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03
Food Identification .2653						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	10
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	10
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	10
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03
Proper Use of Utensils .2653, .2654						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03
Utensils and Equipment .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	10
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03
Physical Facilities .2654, .2655, .2656						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	10
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	10
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	10
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	3	13
Total Deductions:					15	



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 Water Supply: Municipal/Community On-Site System
 Permittee: ZIN'S, INC.
 Telephone: (336) 725-5577

Establishment ID: 3034011657
 Inspection Re-Inspection Date: 09/10/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: sixthandvine@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
grilled chicken	heat lamp	105	grits	upright cooler	41	rice	walk-in cooler	41
salmon	small make-unit	43	goat cheese	upright cooler	40	hot water	3-compartment sink	135
goat cheese	small make-unit	45	brussel sprout	upright cooler 2	46	hot plate temp	dish machine	161
potato	cooling (10AM)	57	cole slaw	upright cooler 2	44	quat (ppm)	3-compartment sink	0
brussel sprout	small make-unit	45	cheese sauce	upright cooler 2	43	quat (ppm)	3-comp sink (corrected)	300
vegetable	hot hold	180	crab dip	upright cooler 2	44	ServSafe	Tracy Williams 9-28-20	0
chicken	final cook	185	cole slaw	make-unit	40			
pasta	upright cooler	43	beans	make-unit	39			

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 - Employee observed washing soiled utensils at spray arm and went to handling and putting up clean utensils without washing hands. Employees must wash hands after contaminating their hands and prior to handling clean utensils or equipment. CDI - Employee instructed to wash hands and did so correctly. 0 pts.
- 7 3-301.11 Preventing Contamination from Hands - P,PF - Employee observed handling tortilla chips with bare hands within first 5 minutes of inspection. Ready-to-eat foods shall not be handled with bare hands. CDI - Tortilla chips discarded and employee educated on bare hand contact.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Raw eggs stored on shelf over ready-to-eat london broil. Raw animal foods shall not be stored above ready-to-eat foods. CDI - London broil moved to top of cooler. 0 pts.

Lock Text



Person in Charge (Print & Sign): Jeffrey *First* Browning *Last*
 Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

Andrew Lee REHS

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 09 / 20 / 2019

REHS Contact Phone Number: (336) 703 - 3128



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Repeat - Quat sanitizer in 3-compartment sink measured 0 ppm on test strip. Jug of concentrated sanitizer was empty and needed to be refilled. Quat sanitizer shall be 150-400 ppm. CDI - New jug connected and measured 300 ppm. Dishes at 3-compartment sink that were drying were placed back into sanitizer. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Deli slicer had large amount of buildup behind blade. Ice machine shield also had visible mold buildup and requires additional cleaning. CDI - Deli slicer taken to be rewashed.

- 18 3-501.14 Cooling - P - Potatoes in small make-unit were cooling since 10AM and measured 57F. Potatoes would not have made it to 41F within 6 hours at that rate. Potatoes were in deep plastic pan with tightly wrapped plastic wrap. CDI - Potatoes discarded because they did not make it to 41F by 4PM. 0 pts.

- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Grilled chicken underneath heat lamp measured 105F. Potentially hazardous foods in hot holding shall measure 135F or above. CDI - Grilled chicken discarded. 0 pts.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat - Salmon, goat cheese balls, and cooked brussel sprouts in small make-unit measured 43-45F. Pasta in first upright cooler measured 43F. Crab dip, cheese sauce, brie cheese, cole slaw, and brussel sprouts in upright cooler measured 43-46F. Potentially hazardous foods in cold holding shall measure 41F or less. CDI - Manager educated about cold holding temperature requirements.

- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Crab dip and pasta in upright cooler were date marked for 9-6 and both measured above 41F. Potentially hazardous ready-to-eat foods shall be discarded 7 days from preparation if held at 41F below. PH RTE foods shall be discarded 4 days from preparation if held at 42-45F with day 1 always being the date of preparation. CDI - Both items discarded. // 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat - Pea/bean mixture in make-unit had no date and was prepared Sunday. Cheese sauce, goat cheese, and grits from Sunday had no dates in upright cooler. PH RTE foods shall be date marked if held for 24 hours or longer in the establishment. CDI - Dates placed on items.

- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - Brunch menu has several menu items that have egg in them that may be ordered undercooked, but these items are not tied to the consumer advisory at the bottom of the menu. VR - Place asterisk by the brunch items that have eggs that may be ordered undercooked. Complete by 9-20-2019 and contact Andrew Lee at (336) 703-3128 when completed.

- 31 3-501.15 Cooling Methods - PF - Repeat - Potatoes in small make-unit cooling in plastic container with tight fitting plastic wrap. Potatoes measured 57F and had been cooling since 10AM. CDI - Potatoes discarded.



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- 38 2-303.11 Prohibition-Jewelry - C - 3 members of the kitchen staff have watches/wristbands on. Food employees shall not have jewelry on their hands or wrists with the exception of a plain band ring. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - At least 5 stacks of metal pans were still wet. Utensils shall be air dried prior to stacking.
- 45 4-501.12 Cutting Surfaces - C - 4 cutting boards are damaged/uncleanable. Cutting surfaces shall be maintained smooth and easily cleanable. Replace/resurface cutting boards. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Shelves in bar cooler are beginning to rust/chip. Equipment shall be maintained in good repair. Replace rusted shelves. // 4-205.10 Food Equipment, Certification and Classification - C - Hamilton Beach blender is listed by manufacturer as "for household use only". Remove from establishment. 0 pts.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Detail cleaning necessary on all shelves throughout the kitchen. Cleaning also necessary in the bus tubs that hold utensils on shelf by dish machine. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Repeat - Spray gun attached to hose outside did not have correct backflow prevention. Hose bib had an atmospheric backflow preventer, but the atmospheric backflow preventer is not rated for continuous pressure applications. Remove the spray gun attachment after each use or install a backflow preventer rated for continuous pressure on hose connection. CDI - Spray gun removed during inspection. // 5-205.15 (B) System maintained in good repair - C - PVC pipe plumbing underneath the 3-compartment sink is being held up by 2 wooden blocks. Repair plumbing. 0 pts.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Replace missing ceiling tiles throughout kitchen/bathrooms. Also, floor near mop sink is not smooth/easily cleanable and needs to be resurfaced/repainted. Floors, walls and ceilings shall be easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Cleaning necessary underneath ice machine on floor. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low in both restrooms (0-10 foot candles). Lighting shall be at least 20 foot candles at plumbing fixtures in restrooms. Replace burnt out bulbs.



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✓
Spell



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