

# Food Establishment Inspection Report

Score: 92

Establishment Name: SPRINGHOUSE RESTAURANT

Establishment ID: 3034012158

Location Address: 450 SPRING STREET

City: WINSTON SALEM

State: NC

Zip: 27101

County: 34 Forsyth

Permittee: RHUBARB AND HONEY LLC

Telephone: (336) 293-4797

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

☒ Inspection ☐ Re-Inspection

Date: 06/09/2021

Status Code: A

Time In: 3:00 PM

Time Out: 6:05 PM

Total Time: 3 hrs 5 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices												
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												
IN	OUT	N/A	N/C	Compliance Status			OUT	CDI	R	VR	IN	OUT	N/A	N/C	Compliance Status			OUT	CDI	R	VR	
<b>Supervision .2652</b>										<b>Safe Food and Water .2653, .2655, .2658</b>												
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>	28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			1	0	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health .2652</b>										<b>Food Temperature Control .2653, .2654</b>												
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1	0	<input type="checkbox"/>	29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1	0	<input type="checkbox"/>	30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>										<b>Food Identification .2653</b>												
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>	31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0	0	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0	0	<input type="checkbox"/>	32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>												
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input 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	1	0	<input type="checkbox"/>	34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0	0	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<b>Proper Use of Utensils .2653, .2654</b>											
<b>Approved Source .2653, .2655</b>										<b>Utensils and Equipment .2653, .2654, .2663</b>												
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>	41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>	42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>	43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0	0	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>	44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>										<b>Physical Facilities .2654, .2655, .2656</b>												
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1	0	<input type="checkbox"/>	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"/>	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0	0	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>	47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>										<b>Total Deductions: 8</b>												
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	1	0	<input type="checkbox"/>												
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1	0	<input type="checkbox"/>												
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	1	0	<input type="checkbox"/>												
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	1	0	<input type="checkbox"/>												
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1	0	<input type="checkbox"/>												
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>												
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>												
<b>Consumer Advisory .2653</b>																						
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0	0	<input type="checkbox"/>												
<b>Highly Susceptible Populations .2653</b>																						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1	0	<input type="checkbox"/>												
<b>Chemical .2653, .2657</b>																						
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0	0	<input type="checkbox"/>												
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>												
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>																						
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	<input type="checkbox"/>												



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Food Protection Program

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: SPRINGHOUSE RESTAURANT

Location Address: 450 SPRING STREET

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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: 06/09/2021

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
ServSafe	M. Martinez 1-23-22	0.0	Rice	Reheat	189.0			
Hot water	3 comp sink D/S	147.0	Pulled pork	Reheat	189.0			
Hot water	3 comp sink U/S	137.0	Penne	1 door upright	39.0			
Hot water	Dishmachine	161.0	Asparagus	1 door upright	40.0			
Quat sanitizer	3 comp sink D/S/U/S	300.0	Ambient	Beverage cooler - bar	34.0			
Chicken	Delivery	41.0	Enchilada sauce	Reheat	189.0			
Gumbo	Walk-in cooler	39.0	Pimento cheese	Small reach-in	41.0			
Rice/beans	Walk-in cooler	38.0	Slaw	Walk-in cooler	39.0			
Tomatoes	Walk-in cooler	37.0						
Mushrooms	Saute reach-in cooler	36.0						
Chicken	Saute reach-in cooler	39.0						
Sweet potato hash	Saute make unit top	38.0						
Risotto	Saute make unit top	37.0						
Cherry tomato	Small reach-in	41.0						
Romesco sauce	Small reach-in	41.0						
Crema	Two door reach-in - bev station	41.0						
Chow chow	Two door reach-in - bev station	41.0						
Chickpeas	Glass door reach-in	38.0						
Risotto	Final	205.0						
Chz sauce	Reheat	186.0						

Person in Charge (Print & Sign): Manny First Last  
Martinez

Regulatory Authority (Print & Sign): Christy First Last  
Whitley

REHS ID: 2610 - Whitley, Christy

Verification Required Date:

REHS Contact Phone Number: (336) 703-3157



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# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** SPRINGHOUSE RESTAURANT

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## 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 Food employee entered downstairs kitchen from outside and contacted container of food without washing hands. Food employees shall clean their hands and exposed portions of their arms .. immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles. CDI: Employee educated and hands washed correctly.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Employee at bar rinsed soda nozzle cover in handwashing sink. / Bottle pourer in basin of handwashing sink at bar. A handwashing sink shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. CDI: Person-in-charge educated employee.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Slicer was unused day of inspection with food residue on blade and components. / Four frying pans, four bread plates, three appetizer plates, two soup spoons, and one scooping spoon with food residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All cleaned and sanitized. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Both soda nozzles at bar with heavy black build up. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, shall be cleaned: at a frequency specified by the manufacturer, or at a frequency necessary to preclude accumulation of soil or mold. // 4-602.12 Cooking and Baking Equipment - C Interior of microwave at ice machine with heavy food residue. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Repeat. (1/2 credit due to improvement) Cooked penne, carrots, and asparagus in upright cooler lacking date mark. / Pork Belly with discard date of 6/18 in glass door reach-in cooler. / Cooked chicken in reach-in cooler lacking date mark. A food shall be discarded if it: (1) Exceeds the temperature and time combination (if held at 41F and below for 7 days) except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination. CDI: Penne, carrots, asparagus all voluntarily discarded. Appropriate date mark placed on chicken and pork belly.
- 33 3-501.13 Thawing - C Repeat. Vacuumed sealed portions of raw salmon being thawed under running water measuring 75F and in manufacturers packaging stating to remove from vacuum seal prior to thawing. / Potentially hazardous food shall be thawed: 1) under refrigeration that maintains the food at 41F and below; 2) under running water that is 70F or below, as long as the food is below 41F; or 3) as a part of the cooking process.
- 37 3-305.14 Food Preparation - C Repeat. Two sheet pans of biscuits brought from lower preparation kitchen to main preparation kitchen, via outside stairwell, was uncovered during transport. As a part of establishments permit conditions, food transported must be protected during transport. Cover and or wrap food. During preparation, unpackaged food shall be protected from environmental sources of contamination. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C Unwrapped containers of food, cheese, bread, desserts, spices, and dry ingredients being stored without coverings in upper and lower kitchens. Maintain lids/coverings on containers in between uses to protect from contamination. Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
- 38 2-303.11 Prohibition-Jewelry - C Food employee during active food prep, wearing watch on wrist and bracelet on wrists. / Employee at bar cutting fruits with jewelry on wrist. While preparing food, food employees may not wear jewelry. // 2-402.11 Effectiveness-Hair Restraints - C Servers wrapping silverware lacking hair restraints. / Employee at dishmachine lacking hair restraint. / Food employee with beard lacking beard guard. / Employee at bar cutting fruits lacking hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, and linens; unwrapped single-service and single-use articles.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Two scoops in sugar and flour with handle laying in contact with ingredient. / Ice scoop at ice machine in soiled container. / Smaller ice scoop stored on top of microwave (soiled surface). / Tongs being stored on oven handles between use. During pauses in food preparation or dispensing, utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a specified frequency, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous or in a container of water if the water is maintained at a temperature of at least 135F or above.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Containers storing clean utensil with food and debris in bottoms of containers, in contact with clean utensils. Ensure employees are cleaning and sanitizing containers holding clean utensils frequently. Cleaned equipment and utensils shall be stored: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Downstairs - replace two shelves in walk-in cooler, shelving under prep table with rust/chipping finish, and shelving with offset shelves. / Replace torn gaskets on upright freezer and reach-in cooler at cook line. / Repair leak to glass door reach-in cooler. / Remove rust from castors of table with alto shaam. / Remove cardboard from under shelving legs. / Remove broken and unused equipment - such as the ROP machine, blenders, etc. Equipment shall be maintained cleanable and in good repair. // 4-205.10 Food Equipment, Certification and Classification - C Meat grinder with label of 'household use only'. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program. // 4-202.16 Nonfood-Contact Surfaces - C Beverage crate being used as shelving in walk-in freezer. Remove and obtain cleanable shelving. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed in the following

areas: inside of alto shaam, interior of make unit reach-ins, shelving with frying pans and upright freezer at cook line; shelving below prep table and dry ingredients - downstairs; and hood vents. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. Floor is damaged in downstairs kitchen under food preparation tables. / Ceiling tiles and grid above downstairs handwashing sink need to be repaired. Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Additional floor cleaning is needed in dry storage room with ice machine and under food prep tables downstairs. Physical facilities shall be cleaned as often as necessary to be maintained.