Food Establishment Inspection Report

Score: 96

Establishment Name: REGENCY CARE OF CLEMMONS
Location Address: 3905 CLEMMONS RD
City: CLEMMONS   **State:** NC
Zip: 27012   **County:** 34 Forsyth
Permittee: DOMINION MANAGEMENT, INC.
Telephone: (336) 766-9158
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034160022
☒ Inspection ☐ Re-Inspection
Date: 07 / 29 / 2015 **Status Code:** A
Time In: 10 : 30 ☒ am ☐ pm **Time Out:** 12 : 30 ☐ am ☒ pm
Total Time: 2 hrs 0 minutes
Category #: I
FDA Establishment Type: Nursing Home
No. of Risk Factor/Intervention Violations: 0
No. of Repeat Risk Factor/Intervention Violations: _____

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	R	VR
Supervision					.2652						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					.2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☒	☐	☐		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing 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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water					.2653, .2655, .2658						
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐		☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	1	☒	☒	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	☒	1	0	☐	☒	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒	0.5	0	☐	☒	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	☒	0.5	0	☐	☒	☐

Total Deductions: 4

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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CR Off

Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth   Zip: 27012

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Permittee: DOMINION MANAGEMENT, INC.

Telephone: (336) 766-9158

Establishment ID: 3034160022

☒ Inspection   ☐ Re-Inspection   Date: 07/29/2015

Comment Addendum Attached? ☐   Status Code: A

Category #: I

Email 1: adm@rcclemmons.com

Email 2:

Email 3:

Temperature Observations

Item 12-9-15 ss	Location Robert Tysinger	Temp 0	Item pimento	Location walk in cooler	Temp 43	Item	Location	Temp
Hot water	prep sink	152	milk	walk in cooler	43			
Sanitizer	dish machine (ppm)	100						
sanitizer	three comp sink (ppm)	200						
green beans	steam table	190						
mashed	steam table	181						
chicken	steam table	182						
chicken (fried)	final cook	193						

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.

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C two trays of puree food in walk in freezer were uncovered. Keep foods covered when stored to prevent contamination. CDI: Food covered with sheet pan during inspection.

✓ Spell

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: Legs of dish machine drain boards are severely rusted. Repair the legs of the drain boards. If any legs cannot be adequately repaired, such as having rust holes in them, then replace those legs. Wire shelf in dish room is rusted, replace rusted shelf. Two compartment prep sink has one leg partially detached, reweld the leg to the sink. Remove plastic film from the bottom of the two compartment prep sink. Rust is present on the hood for the dish machine, remove rust build up. Replace the missing end cap on the left handle of the dish machine. Walk in freezer has a heavy condensation leak, have leak repaired by maintenance and remove the ice build up. Light rust colored staining on wire shelves in walk in freezer, repair/clean to remove rust. Hot water handles to scrap sink is leaking, repair the leak. Extend drain pipe from coffee table to the floor drain to properly drain wastewater without contaminating the floors. Equipment shall be maintained in

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Light cleaning needed on shelves in walk in cooler where food debris have collected. 0 pts

Person in Charge (Print & Sign):   *First* Robert   *Last* Tysinger

Regulatory Authority (Print & Sign):   *First* Joseph   *Last* Chrobak

REHS ID: 2450 - Chrobak, Joseph

REHS Contact Phone Number: (336) 703-3164

Verification Required Date: ___ / ___ / _____

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53   6-201.11 Floors, Walls and Ceilings-Cleanability - C All Baseboards are currently in process of being renovated. Old baseboards have been torn out and walls are being repaired before tile base boards are installed. The new tiles will not form a coved base the way they are being installed, Use grouting to finish the bottom of the tiles to create a coved base to allow for easy cleaning where the floor meets the walls. Rubber ceiling trimming is pulling from the wall and needs to be resealed to aid in cleaning. Grouting on the floor in the dish room has been worn out, replace the grouting to allow for easily cleaned floors. The door frame to the back loading dock is rusted through and needs to be replaced. Recaulk the grill hood to the wall and replace caulking on the hand sinks. Physical facilities shall be kept in good repair to aid in cleaning. // 6-501.12 Cleaning, Frequency and Restrictions - C Floor cleaning needed in walk in cooler and freezer to remove food spills, clean the wall in the walk in cooler to remove mildew build up.

54   6-303.11 Intensity-Lighting - C Repeat: Lighting low in the walk in cooler (0.8 - 9 ft/cl) and in the men's restroom (4-13 ft/cl). Lighting in walk in cooler shall be provided at 10 foot candles and in restrooms at 20 foot candles minimum.

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Spell

✓

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Spell

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