

Food Establishment Inspection Report

Score: 91

Establishment Name: MAGNOLIA CREEK

Establishment ID: 3034160029

Location Address: 2560 WILLARD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 10 / 2017 Status Code: A

Zip: 27107 County: 34 Forsyth

Time In: 11 : 05 ☒ am ☐ pm Time Out: 01 : 20 ☒ am ☐ pm

Permittee: WRH WINSTON OP LLC

Total Time: 2 hrs 15 minutes

Telephone: (336) 650-0699

Category #: IV

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

FDA Establishment Type: Nursing Home

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

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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	<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"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<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	13	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<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"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<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"/>
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"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	<input 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"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	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"/>
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	1	0	<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	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			1	03	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"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
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	<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	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" 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"/>	0	<input checked="" type="checkbox"/>
Total Deductions: <u>9</u>										



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Comment Addendum to Food Establishment Inspection Report

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 Location Address: 2560 WILLARD RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27107
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: WRH WINSTON OP LLC
 Telephone: (336) 650-0699

Establishment ID: 3034160029
☒ Inspection ☐ Re-Inspection Date: 08/10/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: MAGED@MAGNOLIACREEKASSISTEDLIVING.COM
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Rodrigus lmes 10-23-17	00						
chlorine	dishmachine	50						
final rinse	dishmachine	141						
quat sanitizer	three comp sink	300						
ambient	walk in cooler	44						
final reheat	salisbury steak	172						
ambient	upright cooler	35						
hot water	three comp sink	135						

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 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Handwashing sink in dish room blocked with cart. Handwashing sink in main kitchen with pile of boxes beneath/slightly in front of at start of inspection. Handwashing sinks shall be maintained accessible at all times. CDI: Cart/boxes moved.//6-301.12 Hand Drying Provision - PF: REPEAT: No paper towels available at either handsink. Paper towels or other approved hand-drying devices shall be available at handwashing sinks at all times. CDI: Truck delivered with paper towels.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 27 plates, 5 bowls, tongs, 4 mixing bowls soiled. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 32 3-401.13 Plant Food Cooking for Hot Holding - PF: Mashed potatoes 96-105F and broccoli with cheese 111-139F. Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 135F. CDI: Both reheated (broccoli 139F and potatoes 144F).



Person in Charge (Print & Sign): *First* Veronica *Last* Haughton

Regulatory Authority (Print & Sign): *First* Michelle *Last* Bell REHS

Haughton

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 08 / 20 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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- 34 4-302.12 Food Temperature Measuring Devices - PF: No thermometer present in kitchen. FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. Verification of thermometer required by 8-20-17 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.
- 36 6-501.111 Controlling Pests - C: 0 pts. 2 flies present in kitchen. Measures shall be taken to control pests. Continue pest control.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: 0 pts. Employee food present in walk in cooler and freezer stored above food for pay. Employee food shall be stored to prevent contamination of food for pay (i.e. at bottom). CDI: All food moved to bottom.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Wet wiping cloth on prep surface. Wet wiping cloths shall be stored submerged in an effective sanitizer solution.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Most plates/bowls/cups stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing prior to stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: rusting present under drainboard of dishmachine/legs rusting/seal crevices underneath, cart for chemicals under dishmachine rusting, shelving wearing/chipping finish in dry storage room, shelving in walk in cooler chipping paint and rust present on walls, rusting present underneath prep table/seal crevices, plastic plate protectors chipping finish/flaking, shelving chipping and rusting in upright cooler, faucet broken/missing at connection to handsink in dishroom, right oven is broken and not working, lid to flour container cracked, remove juice machine if not being used. Equipment and utensils shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: The following nonfood contact surfaces need additional cleaning: carbon build-up on backs of pans, legs/underneath side of three comp sink, microwave, shelving under microwave, underside of prep tables, shelving in walk in cooler. Nonfood contact surfaces shall be clean.



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- 49 5-205.15 System Maintained in Good Repair - C: 0 pts. Tiny leak present from pipe underneath steam table. Drip from right faucet at three comp sink. Plumbing system shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: Employee toilet soiled. Sink in employee restroom rusting. Faucets to handwashing sink in kitchen soiled. Plumbing fixtures shall be cleaned as often as necessary.
- 52 5-501.114 Using Drain Plugs - C: Recyclables dumpster missing drain plug. Drain plugs for refuse containers shall be in place to prevent entrance for pests.//5-501.113 Covering Receptacles - C: Doors to both dumpsters open. Refuse and recycling containers shall be maintained closed to prevent attraction of pests.//5-501.115 Maintaining Refuse Areas and Enclosures - C: Trash debris in dumpster corral. Maintain dumpster corral clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Wall damage near baseboard in dry storage room and behind door knob, chipped wall paint/wall damage behind mopsink, walls bubbling/peeling paint in employee restroom, toilet caulk needed around base of toilet, rusted escutcheon plate behind toilet. Floors, walls, and ceilings shall be maintained easily cleanable.//Floor cleaning needed throughout (with special attention to areas of high soil and underneath/behind equipment). Wall cleaning needed in high soil/high dust areas. Ceiling splatter present. Floors, walls, and ceilings shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in ftd): walk in freezer 5-10, employee toilet 9, prep with sink 38-42, prep left of oven 39-45. Increase lighting to meet 10 ftd in areas of food storage, 20 ftd at fixtures in restrooms, and 50 ftd in areas of food prep.//6-202.11 Light Bulbs, Protective Shielding - C: REPEAT: Throughout kitchen: some bulbs need covers/some covers missing end caps. Light bulbs shall be shielded.



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Spell



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