

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: RIVER BIRCH LODGE

Establishment ID: 3034011694

Location Address: 3324 ROBINHOOD ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 05 / 15 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 11 : 10 ☒ am ☐ pm Time Out: 02 : 50 ☒ am ☐ pm

Permittee: RIVER BIRCH LODGE LLC

Total Time: 3 hrs 40 minutes

Telephone: (336) 768-1111

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 0

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

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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	<input checked="" type="checkbox"/>	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	<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	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .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	1	<input checked="" type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>4.5</u>										



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



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 3324 ROBINHOOD ROAD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: RIVER BIRCH LODGE LLC  
 Telephone: (336) 768-1111

Establishment ID: 3034011694  
☒ Inspection ☐ Re-Inspection Date: 05/15/2019  
 Comment Addendum Attached? ☐ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Robert W. 2/25/21	0	Mozarella	Make Unit	40	Lettuce	Salad Reach In	41
Hot Water	3 Compartment Sink	110	Hot Dog	Drawer	38	Tomato	Salad Make UnitCooli	51
Quat Sani.	3 Compartment Sink	200	Cantaloupe	Drawer	41	BBQ	Hot Holding	152
Hot Water	Dish Machine	163	Lettuce	Drawer	40	Gravy	Hot Holding	164
Chlor. Sani.	Bar Dish Machine	50	Pasta	Loboy	50	TomatoBisqu	Hot Holding	180
Chicken	Final Cook	170	Roast Beef	Loboy	41			
Salmon	Final Cook	126	Chkn Salad	Walkin Cooler	41			
Chicken	Make Unit	38	Prime Rib	Walk in Cooler	45			



## 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 observed touching face and hair before donning gloves. Food employees must wash hands after engaging in activities that contaminate the hands. CDI: Employee educated and rewashed hands. 0pts.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C-Black growth observed in the inner components of the ice machine (inner walls, and chute). In enclosed components of equipment, such as ice makers shall be cleaned at a frequency to necessary to preclude accumulation of soil or mold. 0pts.
- 18 3-501.14 Cooling - P- Prime rib cooked last night measured 45F today around 12pm in the walk in cooler. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. CDI: Prime rib was voluntarily discarded by person in charge. REHSI suggests cutting prime rib into smaller pieces to facilitate cooling process.

Lock  
Text  
☒

Person in Charge (Print & Sign): Telford First Willis Last  
 Regulatory Authority (Print & Sign): Iverly First Patteson Last

REHS ID: 2744 - Patteson, Iverly

Verification Required Date: 05 / 25 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3141



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Cooked pasta in the lobby measured 44F-50F. Pasta was prepared Friday. Potentially hazardous foods shall be maintained at 41F or below. CDI: The pasta was voluntarily discarded by person in charge. Opts.
- 22 3-501.19 Time as a Public Health Control - P,PF- Butter is being held on time with no procedure or indication of time to discard. PIC stated that butter will be cooled down and placed back in cooler after service. If time without temperature control is used as the public health control for a working supply of potentially hazardous foods written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory upon request that specify. If time without temperature control is used as the public health control up to a maximum of 4 hours the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control and discarded after 4 hours. CDI: Emergency Time as a public health control was used for the butter during the lunch service.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens PF- Consumer advisory on menu missing disclosure. If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to eat form or as an ingredient in another ready to eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder. DISCLOSURE shall include:(1) A description of the animal-derived foods, such "hamburgers (can be cooked to order)"; or (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Verification required by 5/25/2019. Contact Iverly Patteson at (336) 703-3141 or pattesic@forsyth.cc
- 31 3-501.15 Cooling Methods - PF- Multiple items in cooling process tightly wrapped in plastic. Whole prime rib left intact in cooling process. Cooling shall be accomplished in accordance with the time and temperature criteria by placing the food in shallow pans and separating the food into smaller or thinner portions. When placed in cooling or cold holding, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination. CDI: Person in charge educated on proper cooling methods.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- A box of english muffins and pork shoulders observed on the floor in the walk in freezer. A bin of lettuce stored on floor of walk in cooler. Frying oil stored on floor next to fryer. Food shall be protected from contamination by storing it at least 6 inches above the floor.
- 40 3-302.15 Washing Fruits and Vegetables - C-Observed two apples that still contained stickers in cold drawer in contact with cut fruits. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. Remove stickers prior to washing produce.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Multiple stacks of plates throughout kitchen stored with food contact surface exposed. Four ice paddles stored directly on racks and boxes in the walk in freezer. Equipment and Utensils shall be in clean, dry location and not exposed to splash, dust and contamination. Opts.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Torn gasket observed in the right door of the salad reach-in. Chipping paint observed on the stand mixer. Rusted/chipping paint observed on the clean utensil shelving. Peeling observed on dish crates. Equipment shall be maintained in good repair. //4-202.16 Nonfood-Contact Surfaces - C Beverage crate being reused in walk-in cooler to store boxes of food items on. Replace with approved and 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. Opts.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF- Facility is missing sanitizer strips for Quaternary solution used in the three compartment sink. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. A verification will be required by 5/25/2019, contact Iverly Patteson at (336) 703-3141 or pattesic@forsyth.cc
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Additional cleaning is needed on all shelving units throughout kitchen. Non food contact surfaces of equipment shall be maintained clean. Opts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Wall cleaning is needed under the three compartment sink, under the pre-rinse sink and in the dry storage area. Floor cleaning is needed in the walk in freezer and behind/under grill equipment. Physical facilities shall be maintained clean. Opts.



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Spell

