

# Food Establishment Inspection Report

Score: 85.5

Establishment Name: RIVER BIRCH LODGE

Establishment ID: 3034011694

Location Address: 3324 ROBINHOOD ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 18 / 2020 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 01 : 00 <sup>am</sup>/<sub>pm</sub> Time Out: 05 : 50 <sup>am</sup>/<sub>pm</sub>

Total Time: 4 hrs 50 minutes

Permittee: RIVER BIRCH LODGE LLC

Category #: IV

Telephone: (336) 768-1111

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 8

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	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			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
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			<u>3</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<u>13</u>	<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
<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			<u>2</u>	<u>1</u>	<u>0</u>	<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
<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			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<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			<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>13</u>	<input type="checkbox"/>
<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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>2</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>03</u>	<u>13</u>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>13</u>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>13</u>	<u>0</u>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<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			<u>2</u>	<u>1</u>	<u>13</u>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>13</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<u>03</u>	<u>13</u>	<input 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			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
<b>Total Deductions:</b> <u>14.5</u>										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RIVER BIRCH LODGE

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: 02/18/2020

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	Ian Woodward	11-18-20	00	Quinoa	2 door- salad station	40	Meatloaf	Warmer table
Hot water	3 comp sink	134	Mixed greens	Salad station	41	Lasagna	Walk-in cooler	40
Hot water	Dishmachine	163	Gril. peppers	Drawers - at grill	41	Penne	Cooling 1:20	52
Quat sani	3 comp sink - ppm	300	Gril. veggies	Drawers - at grill	32	Penne	Cooling 2:20	43
Chlorine sani	Bar dishmachine - ppm	100	Ribs	Grill make unit reach-in	37	Pork	Warmer table	205
W. bean chili	Hot holding	174	Lasagna	Warmer	141	Spag. sauce	Warmer table	191
Clam chow.	Hot holding	169	Mashed	Warmer	146			
Wings	Drawers -lg make unit	45	Fries	Blanched	179			

## 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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF Person-in-charge contacted piece of lettuce, sliced tomato, and raw vegetable with bare hands during conversation regarding holding temperature. REHS instructed to discard food contacted and don gloves. / Person-in-charge removed whole block of cheese from reach-in cooler at salad station with bare hands. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Person-in-charge voluntarily discarded items contacted with bare hands.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Food employee observed obtaining water from handwashing sink across from ovens, dumping water, and rinsing container before taking to three compartment sink to obtain water. 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: Education to person-in-charge and food employee. Sink cleaned and sanitized during inspection prior to reuse for handwashing.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat. Raw ground beef being stored above whole muscle beef and pork at grill station top of make unit and in walk-in cooler. / Raw pork being stored on box of raw chicken in walk-in cooler. / Portioned and frozen raw fish stored on open box of vegetables in walk-in freezer. / Raw duck above raw fish in walk-in cooler. / Raw duck being stored behind salmon cake mixture in drawers below grill. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding and display from separating types of raw animals foods from each other by arranging each type of food in equipment so that contamination of one type with another is prevented. CDI: All items rearranged in order of final cook temperature. in

Person in Charge (Print & Sign): TELFORD WILLIS

Regulatory Authority (Print & Sign): CHRISTY WHITLEY

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 02 / 19 / 2020

REHS Contact Phone Number: ( 336 ) 703 - 3157



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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Repeat. Black build up observed around interior of ice machine at the chute. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment: (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Dicer, one knife, three metal containers, portions of table top and floor mixer, and two strainer pans observed with food/sticker residue remaining. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All cleaned and sanitized during inspection.
- 18 3-501.14 Cooling - P Two pans of cooked potatoes au gratin initially measuring between 115-120F at 120 (at room temperature). After being moved into walk-in freezer to rapidly cool, potatoes remeasured in walk-in freezer at 216 measuring 91-99F, with a cooling rate of .38 degrees/min. (Initial temperature - second temperature / minutes). Cooked potentially hazardous food shall be cooled: (1) Within 2 hours from 135F to 70F; and (2) within a total of 6 hours from 135F to 41F or less. CDI: Potatoes au gratin reheated above 165F to begin cooling process.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Two pieces of chicken breast on flat top, measuring below 135F, being held to be used for service. After cooking initially to 165F, chicken and all other potentially hazardous foods shall be held at 135F and above. CDI: Food employee placed back on grill to reheat above 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. The following foods measuring above 41F: in large make unit (top) - overstacked: diced cherry tomatoes (36-48F), grilled onion (41-46F), sliced sausage (46F), chicken (44-45F), grilled onion (46F); in large make unit drawers sliced tomatoes (56-58F), lettuce, slaw, sausage, chicken all holding at 50F, bean mixture (45F), cooked mushroom (42F), rice, collards, cooked potato slices, portioned wings all 44-45F, three pans of cut melons 44-46F; in grill make unit double panned pimento cheese (48F) and bleu cheese (47F); at salad station on ice bath with ice slurry not fully surrounding container: Feta (51F) and goat cheese dressing (54F); in salad make unit: bleu cheese (48F) and shredded cheese (50F); appetizer cooler portions of bison dip and spinach dip 43-44F; and lasagna sauce in walk-in cooler 44F. Ready-to-eat, potentially hazardous food shall be held cold at 41F and below.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Pickled onion, using hot brine being held beyond disposition in walk-in cooler, with date label of 2-1. Ready-to-eat, potentially hazardous food shall be discarded after 7 days if being held at 41F and below. CDI: Voluntarily discarded.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Repeat. Large make unit and drawers holding multiple items above 41F as indicated in #20. Unit has ice build up on top, as sauce bottles and utensils are extending beyond lid, allowing air to circulate in unit. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures specified under Chapter 3. \*Verification required by 2-19-20 for equipment repair. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc\* // 3-501.15 Cooling Methods - PF Blanched fries placed into walk-in cooler directly on top of and in contact with actively cooling Bison dip, thus raising the temperature from initial temperature measured. Large container of chili being cooled in walk-in freezer not actively being monitored. Mixed vegetables and potatoes au gratin left to cool at room temperature. Cooling shall be accomplished by using one or more of the following methods based on the type of food
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Bottles containing sauces and oil mixtures stored at service line and salad station unlabeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.



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- 37 3-307.11 Miscellaneous Sources of Contamination - C Employee obtained ice from main machine and while dispensing ice placed ice bucket on floor. / Block of cheese unwrapped and not in covered container inside salad make unit with food debris fallen on top of cheese. / Containers of ingredients and dressings uncovered at salad station. Use lids/wrapping to protect food. Food shall be protected from miscellaneous sources of contamination.
- 39 3-304.14 Wiping Cloths, Use Limitation - C One bucket of wiping cloths being stored on prep table at appetizer make unit. / One bucket of sanitizer for wiping cloths being stored on floor at bar. Containers of chemical sanitizing solutions .. in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service or single-use articles.
- 40 3-302.15 Washing Fruits and Vegetables - C Lime for use on cutting board at large make unit, with sticker remaining on outside of lime. 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.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat. Container storing cleaned knives at pass thru shelving, stored in soiled container. / Base of immulsifer stored on soiled shelving at dry storage. Cleaned equipment and utensils shall be stored: 1) in a clean, dry location; 2) where they are 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 The following equipment requires repair: taped handle at beer cooler at bar, rusted shelving inside grill make unit reach-in, clean utensil shelving chipping finish, yellow hand-held juicer heavily chipping paint, melted and cracked lexan containers, and repair trim to walk-in cooler entering freezer, as this has been removed/damaged. Replace/repair as needed. Equipment shall be maintained cleanable and in good repair.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C Wash water brown with heavy food debris. The wash, rinse, and sanitize solutions shall be maintained clean. // 4-501.14 Warewashing Equipment, Cleaning Frequency - C Soiled table top slicer stored on clean drainboard of three compartment sink during active use of sanitize basin. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C The following areas require additional cleaning: shelving inside walk-in cooler, clean dry storage shelving with dry ingredients, inside of hot holding cabinet, shelving above prep area with single-service stored. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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✓  
Spell



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Spell

