

Food Establishment Inspection Report

Score: 91.5

Establishment Name: KERNER RIDGE ASSISTED LIVING

Establishment ID: 3034160020

Location Address: 250 HOPKINS RD

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 09 / 17 / 2018 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 12 : 30 ^{am} _{pm} Time Out: 03 : 30 ^{am} _{pm}

Permittee: KRAL INC

Total Time: 3 hrs 0 minutes

Telephone: (336) 993-1881

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: 4

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		
Employee Health .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	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
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	
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	
Approved Source .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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	X	0	X
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .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	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	X	0	X
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
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	
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	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	X	0	X
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	

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	
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	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	X	0	X
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	X	0	X
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .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	X	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
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	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
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	
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	1	X	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	X	03	0	X
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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	X	X
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	X	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	X	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	X	03	0	X
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					8.5			



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: KRAL INC
 Telephone: (336) 993-1881

Establishment ID: 3034160020
 Inspection Re-Inspection Date: 09/17/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: KERNER@RIDGECARE.COM
 Email 2:
 Email 3: 4

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Suzanne Belt	06/17/20	0						
Hot water	3 comp sink	153						
Quat sani.	Active wash	100						
Quat sani.	Dispenser	0						
Oatmeal	Cooling	88						
Eggs	Cooling 12:40 PM	68						
Eggs	Cooling 1:25 PM	59						
Tomatoes	3 door cooler	37						

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.

- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF- One package of molded strawberries were observed inside 3 door cooler. FOOD shall be safe, unADULTERATED, and, as specified under 3-601.12, honestly presented. CDI- Strawberries were discarded. ✓ Spell
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- Observed employee actively washing and concentration of quat sanitizer was measured from the vat at 100ppm. Sanitizer did not register on test strip when checked from the dispenser. Quat sanitizer shall be maintained between 200-400 ppm as stated on the manufacturer's bottle. CDI- Person in charge left establishment and brought new sanitizer bottle. Sanitizer is currently dispensing at 200 ppm. Washed utensils were sent through the dish machine before person in charge left.// 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 8 blue ceramic plates, 3 bowls, 2 cups, bottom of mixer bowl, and food-contact surfaces of the ice machine required additional cleaning to remove the dried, grease, and mold buildup. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils were sent back to be washed and PIC cleaned ice
- 18 3-501.14 Cooling - P- At beginning of inspection, oatmeal was found cooling inside reach-in cooler at a temperature of 88F. Person in charge stated oatmeal has been cooling since 9:30AM. Cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cooled: Within 2 hours from 57°C (135°F) to 21°C (70°F). CDI- Oatmeal was discarded.

Lock Text



Person in Charge (Print & Sign): Suzanne ^{First} Belt ^{Last}

Regulatory Authority (Print & Sign): Eva ^{First} Robert REHS ^{Last}




REHS ID: 2551 - Robert, Eva

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3135



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



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- 26 7-201.11 Separation-Storage - P- REPEAT. One bottle containing sanitizer was stored on table storing clean linen, napkins, silverware, and individually packaged condiments. POISONOUS OR TOXIC MATERIALS shall be stored so they can not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES. CDI- Bottle was removed and stored underneath three compartment sink drainboard.
- 31 3-501.15 Cooling Methods - PF- Oatmeal was found cooling in cambro pan that was covered with lid. Food being cooled shall be: placed in shallow pans; separated into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer. When placed in cooling or cold holding equipment, food containers in which food is being cooled 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- Oatmeal was discarded.
- 34 4-502.11 (B) Good Repair and Calibration - PF- Two of the thermometers in the establishment measured 16F and 38F when checked in ice water. Thermometers shall be in good repair and proper calibration. CDI- Person in charge calibrated thermometers to 32F in ice water.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- 0 pts. The bottom shelving on the three metro shelves in the dry storage room are maintained below 6 inches. Items such as flour, breading, oil, sauces, and condiments are stored on the shelving. FOOD shall be protected from contamination by storing the FOOD: At least 15 cm (6 inches) above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0 pts. Equipment repair/replacement is needed on the damaged corner of the tomato container inside the 3 door cooler and stopper underneath the rinse vat of the 3 comp sink. Evaluate the source of water leak inside the 3 door cooler and behind the tea machine and repair as needed. Currently no food is being stored underneath the leak. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT. Detail cleaning is needed on the bottoms of the freezers, fan guard on the black floor fan, bottoms of the prep tables, and outer surface of the gray trash bins. Nonfood-contact surfaces shall be maintained clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P- 0 pts. Atmospheric backflow preventer is needed on the open-ended side of the splitter at the canwash near the staff restroom. A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW. CDI- Splitter was disconnected since chemical tower is not being used.// 5-205.15 (B) System maintained in good repair - C- Repair the water leak present on the hot water faucet at the prep sink near the freezers. Plumbing systems shall be maintained in good repair.



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- 51 6-202.14 Toilet Rooms, Enclosed - C- 0 pts. Restroom door to staff restroom near the laundry room does not self-close. Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door.
- 52 5-501.113 Covering Receptacles - C- Lids were maintained open on refuse and recycling dumpsters. Receptacles shall be maintained closed at all times.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT. Floor cleaning is needed throughout especially underneath equipment and along baseboards. Clean ceiling above dish machine. Clean floor drains. Clean wall behind steam table, steamer and prep sink across from the three compartment sink. Physical facilities shall be kept clean.// 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Repair damaged wall corner guards. Physical facilities shall be easily cleanable.



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