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26 X Image: Conformance with Approved Procedures .2653, .2654, .2658							1 0.5		٦				_				
20 A Image: Substances property identified stored, a used Image: Substances property iden	++				-						\vdash				-	Meets ventilation & lighting requirements;	
						чш	54		ш			designated areas used					
										_		_	Total Deductions:	3.5			

applys

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

Establishment Name: CREEKSIDE TERRACE	Establishment ID: 3034012336								
Location Address: 3895 OLD VINEYARD RD City: WINSTON SALEM State: NC County: 34 Forsyth Zip: 27104 Wastewater System: Municipal/Community On-Site System Water Supply: ⊠ Municipal/Community On-Site System Permittee: PH CREEKSIDE LLC Telephone: (336) 768-5350	☑ Inspection □ Re-Inspection Date: 11/14/2019 Comment Addendum Attached? □ Status Code: A Water sample taken? □ Yes ☑ No Category #: IV Email 1: tim.carpenter@holidaytouch.com Email 2: Email 3:								
Telephone: (336) 768-5350	Email 3:								
Temperature	Observations								
Cold Holding Temperatur	Cold Holding Temperature is now 41 Degrees or less								

ltem chicken breast	Location final cook	Temp 178	ltem rice	Location walk-in cooler	Temp Item 39	Location	Temp
ambient air	upright cooler	39	pork loin	walk-in cooler	40		
hot water	3-compartment sink	150	lettuce	cooling (30 min)	48		
quat (ppm)	3-compartment sink	300	wrap	cooling (initial)	46		
quat (ppm)	mop sink dispenser	200	ambient air	reach-in cooler	39		
hot plate temp	dish machine	170	beef	final cook	180		
macaroni	walk-in cooler	41	pork	final cook	161		
ground beef	walk-in cooler	40	ServSafe	Mark Reinhalter 7-26-21	0		

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.

5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Rack of cups was stored directly in front of handwashing sink. Also, manager dumped sanitizer into handsink. Handwashing sinks shall be used only for employee handwashing and shall be used for no other purpose. Handwashing sinks shall also be maintained accessible and unblocked. CDI - Rack moved away from handwashing sink and manager educated on proper handwashing sink use.

Spell

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P Deli slicer had visible buildup on back side of blade. 2 saucers, 1 container and meat tenderizer had visible food residue on them and required additional cleaning. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - All listed items taken to warewashing area to be rewashed.
- 15 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food P Collection of bread and rolls in drawer had visible fuzzy mold. Food that is unsafe or adulterated must be discarded. CDI - Bread and rolls discarded during inspection.

Inck

Text					
Person in Charge (Print & Sign):	Mark	First	Reinhal	<i>Last</i> ^{ter}	Mm. Ruhiton
Regulatory Authority (Print & Sign): Andrew	First	Lee	Last	Antur Le RENS
REHS IE	<u>):</u> 2544	- Lee, Andrew			Verification Required Date://
REHS Contact Phone Numbe	\ <u> </u>	DHHS i 3	ivision of P s an equal	ublic Health ● opportunity emp ment Inspection F	

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CREEKSIDE TERRACE

Establishment ID: 3034012336

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.	

42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - New coffee urns were stored underneath handsink. Utensils, linens, and single-service and single-use articles shall not be stored underneath plumbing lines. CDI - Coffee urns moved to separate location. 0 pts.

- 47 4-602.13 Nonfood Contact Surfaces C Additional cleaning necessary underneath steam table. Nonfood contact surfaces shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 49 5-205.15 (B) System maintained in good repair C Handsink outside walk-in cooler was leaking. Plumbing fixtures shall be maintained in good repair. Repair leak. 0 pts.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures C Old couch present at refuse enclosure. Refuse enclosures shall be maintained free of any unnecessary items in order to prevent area from becoming a pest harborage. Remove couch. 0 pts.





Spell

Establishment Name: CREEKSIDE TERRACE

Establishment ID: 3034012336

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Spell

Establishment Name: CREEKSIDE TERRACE

Establishment ID: 3034012336

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Spell

Establishment Name: CREEKSIDE TERRACE

Establishment ID: 3034012336

Spell

NCPH

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