

Food Establishment Inspection Report

Score: 94.5

Establishment Name: BABCOCK HEALTH CARE CENTER KITCHEN

Establishment ID: 3034012466

Location Address: 1550 BABCOCK DR.

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 13 / 2018 **Status Code:** A

Zip: 27106 **County:** 34 Forsyth

Time In: 10 : 35 ^{am} _{pm} **Time Out:** 04 : 40 ^{am} _{pm}

Permittee: THE MORAVIAN HOME, INC.

Total Time: 6 hrs 5 minutes

Telephone: (336) 767-8130

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:

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
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 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		0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3		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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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			
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2			
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
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			
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03		
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 5.5										



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Telephone: (336) 767-8130

☒ Inspection ☐ Re-Inspection Date: 03/13/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: salemtowne@salemtowne.org

Email 2:

Email 3:

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
veg soup	WIC-main kitchen	51	baked potato	hot holding-main	140	turkey	prep cooler-Salem Sq	40
salmon	RIC-Rehab	52	tomatoes	prep cooler-Rehab	40	cole slaw	prep cooler-Salem Sq	40
oatmeal	RIC-Salem Square	71	chicken salad	prep cooler-Rehab	38	baked potato	hot holding-Salem Sq	141
ServSafe	John Turner 8-27-18	0	ham	prep cooler-Rehab	41	pasta salad	RIC-Westerly	45
rice	hot holding-main	151	broccoli	hot holding-Rehab	182	baked potato	RIC-Westerly	42
s/s pork	hot holding -main	154	pork	hot holding-Mill place	166	peas	RIC-Westerly	43
pork puree	hot holding-main	189	chicken salad	prep cooler-Mills place	40	hamburger	cook to- Mills place	161
minestrone	WIC	34	cooked pasta	prep cooler-Mills place	42			

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- Empty tea pitchers stored at handsinks in Salem Square and Westerly. Also, an employee beverage stored on the handsink in Salem Square. A handwashing sink may not be used for purposes other than handwashing and shall be accessible at all times for employee use. CDI- all items were moved to approved areas.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- A ziploc bag of chicken livers was stored with a package of RTE beef brisket and salami in the walk in freezer (main kitchen). Ziploc bag of raw chicken in small prep freezer (Salem Square) next to RTE foods. Ziploc bag of raw chicken and salmon in plastic wrap in small prep freezer (Westerly) next to RTE foods. Only frozen, commercially processed and packaged raw animal food may be stored with or above RTE foods. Store raw animal foods according to final cook temperature with RTE foods above raw animal foods. CDI- meats were moved in the walk in freezer. Chicken was placed into pans in the small freezers.
- 18 3-501.14 Cooling - P-Vegetable soup in walk in cooler (main kitchen) at 51F from the previous day. Cooked salmon in reach in cooler (rehab) at 52F from previous day. Cooked oatmeal from breakfast in reach in cooler (Salem Square) at 71F. Carrots and mashed potatoes from lunch in reach in cooler (Westerly) at 92F and 104F, respectively. All were covered with tight lids or plastic wrap. Hot foods shall be cooled from 135F to 70F within 2 hours and from 70F to 45F within 4 hours. Cooling should not exceed 6 hours. CDI- soup, salmon, oatmeal were discarded. Carrots and mashed potatoes (because we intervened) were placed in an ice bath and in less than 30 minutes were at 72F and 78F, respectively.

Lock
Text



Person in Charge (Print & Sign): John First Turner Last

Regulatory Authority (Print & Sign): Angie First Pinyan Last

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 2618



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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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Opened packages of deli ham, turkey, mozzarella cheese in the walk in cooler (main kitchen) were not marked with a date. Package of mozzarella cheese in reach in cooler (rehab) with no date.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Package of ham in walk in cooler (main kitchen) was marked 3/6 and package of chili in prep cooler (Salem Square) was marked 3/4. Refrigerated, RTE, PHF's shall be marked with date opened or date prepared. These foods may be held for 7 days when held at 41F or less. The prep/open date counts as Day 1. The ham should have been discarded on 3/12 and chili on 3/10. CDI- all foods not marked were discarded. Ham and chili were discarded, also.
- 31 3-501.15 Cooling Methods - PF- Vegetable soup in the walk in cooler was cooled in a large plastic container with only a cooling wand. Cooked oatmeal, carrots and potatoes had tight plastic wrap coverings in reach in coolers. Use approved cooling methods when cooling hot foods: shallow pans, loose covers, break down foods into smaller portions, ice baths with cooling wands. CDI-soup, salmon and oatmeal were discarded. Carrots and potatoes were placed in an ice bath to cool.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Large dry food containers in the main kitchen are not labeled with name of the food. Also, small working containers of dry foods in Westerly were not labeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- One cart in the main kitchen had duct tape on the handle. Another cart has been been melted on the top shelf. The ice machine in the Rehab kitchen has duct tape around the edges. Duct tape and the melted area are not easily cleanable. One of the prep coolers in the Mills Place kitchen is not working at this time. A new compressor has been ordered for the unit. Equipment shall be maintained in good repair and shall be easily cleanable. Contact Angie Pinyan at 336-703-2618 or pinyanat@forsyth.cc when prep cooler has been properly repaired.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF- The only quat test strips available for use in the Rehab kitchen had not been opened. When they were opened, they were wet and could not be used. An appropriate test kit shall be available at all times and used to check the strength of the sanitizer. CDI- the PIC obtained more test strips for the Rehab kitchen. *it is recommended to always have extra in each kitchen at all times.



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✓
Spell



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