

Food Establishment Inspection Report

Score: 94.5

Establishment Name: SALEMTOWNE RETIREMENT CENTER KITCHEN Establishment ID: 3034012687

Location Address: 1000 SALEMTOWNE WAY

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: MORAVIAN HOMES, INC.

Telephone: (336) 767-8130

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 05/13/2024 Status Code: A

Time In: 9:50 AM Time Out: 3:10 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	0 X X
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> OUT	N/O Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	0 X X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	X X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	X	0 X
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	X
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	X	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	X	0.5	0 X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

SALEMTOWNE RETIREMENT CENTER
 Establishment Name: KITCHEN AT DORCAS
 Location Address: 1000 SALEMTOWNE WAY
 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: MORAVIAN HOMES, INC.
 Telephone: (336) 767-8130

Establishment ID: 3034012687
☒ Inspection ☐ Re-Inspection Date: 05/13/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: twicks@salemtowne.org
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
soup/steam table	190	chicken salad /reach in cooler	31	quat sanitizer /3 comp sink bistro - ppm	200
swordfish /reach in cooler 10:18	103	melon /reach in cooler	39	hot water sanitizer /dish machine	172
swordfish /reach in cooler 11:19	70	shrimp/reach in cooler 10:58	45		
beef strip/reach in cooler	38	shrimp/reach in cooler 11:16	41		
tomato bisque/final cook	173	tomatoes /make top	41		
pepperoni/reach in cooler	36	pimento cheese /make top	41		
chicken gravy/reach in cooler	37	ham/reach in cooler	37		
sausage /walk in cooler	40	slamon/walk in cooler	37		
kale /walk in cooler	41	potatoes /walk in cooler	41		
cheese /walk in cooler	41	sausage/make top	41		
egg roll/delivery	35	pepperoni/make top	41		
spinach /delivery	41	toamtoes /make top	40		
hot water /3 comp sink	153	chicken salad /reach in cooler	40		
quat sanitizer/3 comp sink - ppm	200	tuna/reach in cooler	41		
hot water sanitizer /dish machine	174	hot dog /reach in cooler	41		
chicken pie /hot hold cabinet	192	turkey/reach in cooler	42		
baket sweet potato /hot hold cabinet	184	chili/reach in cooler	35		
baked potatoes /hot hold cabinet	181	pepperoni/reach in cooler	38		
chicken salad /reach in cooler	31	boiled egg/reach in cooler	40		
melons/reach in cooler	41	hot water /3 comp sink bistro	115		

First
 Person in Charge (Print & Sign): Tina

Last
 Wicks

First
 Regulatory Authority (Print & Sign): Shannon

Last
 Craver

Tina Wood

Shannon Craver


REHS ID: 2848 - Craver, Shannon

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (743) 236-0012

Authorize final report to
 be received via Email: 



North Carolina Department of Health & Human Services

Page 2 of • Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: SALEMTOWNE RETIREMENT CENTER KITCHEN AT DORCAS

Establishment ID: 3034012687

Date: 05/13/2024 **Time In:** 9:50 AM **Time Out:** 3:10 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Tina Wicks		Food Service		08/31/2027

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 2-301.14 When to Wash (P). Multiple employees in the main kitchen and in the bistro put on gloves without washing hands.
**Food Employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service animals or aquatic animals as specified in 2-403.11(B); (D) Except as specified in 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with ready-to-eat food; (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.
CDI: All employees were asked to wash hands and hands were washed.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). Several utensils stored soiled on the clean utensil rack in main kitchen and in the Bistro. The cleanliness of utensils in the main kitchen is better (left at half credit).
**(A) Equipment food contact surfaces and utensils shall be clean to sight and touch.
CDI: the utensils were moved to the 3 compartment sink and the dish machine.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C). The ice machines in the main kitchen and in the bistro need to be cleaned.
**(E) Surfaces of utensils and equipment contacting food that is not time/temperature control for safety food shall be cleaned:(4) 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.
- 20 3-501.14 Cooling (P). Grilled chicken in the reach in cooler at the bistro was at 87F at 11:38 and was cooked at 9:50 and was taken to the bistro at 10:30.
**(A) Cooked time/temperature control for safety 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.
CID: The grilled chicken was moved to the reach in freezer and cooled to 62 by 11:56.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P). Marinara in the small walk in cooler was dated 5/6 and pimento cheese in the reach in cooler was thawed on 5/6. These should have been discarded on 5/12 and 5/11.
**(A) A food shall be discarded if it: (3) is inappropriately marked with a date or day that exceeds a temperature and time combination or 7 days at 41F or less with date of opening or preparation counting as day 1.
CDI: Foods were discarded.
- 33 3-501.15 Cooling Methods (Pf). The grilled chicken in the bistro was cooling in a tightly covered container and was in the reach in cooler.
**(A) Cooling shall be accomplished in accordance with time and temperature criteria by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) separating the food into smaller or thinner portions; (3) using rapid cooling equipment; (4) stirring the food in a container placed in an ice water bath; (5) using containers that facilitate heat transfer; (6) adding ice as an ingredient; (7) other effective methods.
CDI: The chicken was moved to the reach in freezer where it cooled to 62 in 18 minutes.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C). There is a sugar container in the large dry stock room that was 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, salt, spices, and sugar shall be identified with the common name of the food.
- 40 2-402.11 Effectiveness - Hair Restraints (C). All employees in the bistro did not have hair restraints on.
**(A) Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

- 42 3-302.15 Washing Fruits and Vegetables (C). Broccoli was being cut on the counter and was being pulled from the box to the cutting board without washing.
**(A) 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.
Once produce is washed it needs to go into a clean container and not the soiled container the produce came out of.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C). There was a container full of lids on the clean utensil rack in the main kitchen that has debris in the bottom.
**(A) Cleaned equipment and utensils, laundered linens, and single-service and single-use articles 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.
- 4-901.11 Equipment and Utensils, Air-Drying Required (C). Utensils and containers in the bistro were stacked wet.
**After cleaning and sanitizing, equipment and utensils: (A) Shall be air-dried or used after adequate draining a
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C).
**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.
- 51 5-205.15 System Maintained in Good Repair (C). The sanitizer compartment in the bistro is leaking and needs to be replaced.
**A plumbing system shall be: (B) maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C). The threshold on the big walk in freezer needs to be repaired so it is smooth and easily cleanable. The floor is damaged in front of the fryer.
**Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C). The wall behind the hose for the sanitizer dispenser about the dirty drainboard needs to be cleaned and the floor needs to be cleaned in the small dry stock room.
**Physical facilities shall be maintained in good repair.
**(A) Physical facilities shall be cleaned as often as necessary to keep them clean.