

Food Establishment Inspection Report

Score: 91

Establishment Name: DANBY HOUSE
Location Address: 3150 BURKE MILL RD
City: WINSTON-SALEM **State:** NC
Zip: 27103 **County:** 34 Forsyth
Permittee: KAPSON DANBY LLC
Telephone: (336) 659-0386
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 3034160018
 Inspection Re-Inspection
Date: 11 / 06 / 2019 **Status Code:** A
Time In: 10 : 10 ^{am} _{pm} **Time Out:** 01 : 08 ^{am} _{pm}
Total Time: 2 hrs 58 minutes
Category #: IV
FDA Establishment Type: Nursing Home
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4		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 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			13	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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		0	
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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1		0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03		
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		0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03		
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			1	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:								9



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 Telephone: (336) 659-0386

Establishment ID: 3034160018
 Inspection Re-Inspection Date: 11/06/2019
 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	Tracy P. 4-20-23	00	Catfish	Fried - final	200			
Hot water	3 comp sink	129						
Quat sani	3 comp sink - ppm	200						
Chlorine sani	Dishmachine - ppm	50						
Ham	Walk-in cooler	36						
Slaw	Prepped	41						
Fish	Baked - final	161						
Pintos	Final	203						

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C An employee's beverage (CNA assisting in food service) gatorade and cup lacking a lid with ice being stored on beverage prep counter above plates and bowls. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils and linens; unwrapped single-service and single-use articles; or other items needing protection can not result.
- 6 2-301.12 Cleaning Procedure - P // 2-301.14 When to Wash - P Person-in-charge washed hands and used cleaned hands to turn off faucet handles. When corrected by REHS to rewash, person-in-charge again, lathered hands with soap for less than 10 seconds, and used cleaned hands again to turn off faucet handles. A food employee shall clean their hands and exposed portions of their arms immediately before working with exposed food, clean equipment and utensils, and unwrapped single-service and single use articles and as often as necessary to remove contamination. To avoid recontaminating cleaned hands, use an effective barrier to operate faucet handles. CDI: Education to person-in-charge.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF An employee (CNA assisting in food service) dumped coffee into basin of handwashing sink. Use dump sink at dishmachine for this purpose. 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 employee.

Lock Text



Person in Charge (Print & Sign): First Last
 Regulatory Authority (Print & Sign): CHRISTY First Last
WHITLEY

Tracy Pratt

Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 11 / 16 / 2019

REHS Contact Phone Number: (336) 703 - 3157



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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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Six various size metal containers, grater, and two scoops on clean utensil shelving with food residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All sent to be cleaned and sanitized. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Juice machine with visible mold growth on interior around juice dispensers. Around exterior of juice machine by at nozzles, black build up. Recommend to following daily cleaning chart on inside of door of juice machine. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, syrup dispensing lines or tubes, etc (a) At a frequency specified by the manufacturer, or (b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. // 4-602.12 Cooking and Baking Equipment - C Interior of microwave
- 34 4-302.12 Food Temperature Measuring Devices - PF Establishments only thermometer not functioning during inspection. Food employee stated it had been sent through the dishmachine and would not turn on. A food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3. *Verification required by 11-16-2019 to Christy Whitley when complete. Contact 336-703-3157 or Whitleca@forsyth.cc*
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Clean trays on top of clean utensil shelving, with food debris. / Container storing cleaned scoops with residue in bottom of container. / Drink pitchers on soiled dishmachine rack. Cleaned equipment and utensils shall be stored where they are not exposed to other contamination. //
4-901.11 Equipment and Utensils, Air-Drying Required - C Dessert bowls, stack of plates, three stacks of metal containers, and drink pitcher and lid, all being stored as clean, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. // 4-904.11 Kitchenware and Tableware-Preventing Contamination - C Four whisks with handles down in container, exposing whisk to be contacted on clean utensil shelving. Invert. Cleaned and sanitized utensils shall be handled,
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Mayonnaise containers being reused for storage of dry ingredients. Recommend replacing with containers used for food storage. Single-service and single-use articles may not be reused.
- 45 4-501.12 Cutting Surfaces - C Wooden cutting board separated around edges and is no longer easily cleanable. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C Gasket to two door freezer is damaged on bottom, causing ice build up around door. / Containers used for holding bread and single-service are damaged and need to be replaced. / Missing shelving and rusted/chipping paint shelving in upright freezer and dry storage need to be replaced. / Equipment shall be maintained cleanable and in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Doors of dishmachine with heavy food build up. 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 Repeat. - (separate areas noted) Additional cleaning needed in the following areas: containers used for storage of single-service and food, interior, gaskets, and exterior of freezers, prep table and around drawer to remove splatter. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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- 49 5-205.15 (B) System maintained in good repair - C Repeat. Under three compartment sink, water leaking in multiple areas. / Dispenser at three compartment sink to fill up mop buckets is leaking. / Handwashing sink at dishmachine is slow to drain. / Both hand sinks are angled to allow water to pool on floor. / Left faucet of three compartment sink leaks when in use, and does not fully turn off. Repair all areas. A plumbing system shall be maintained in good repair. // 5-202.14 Backflow Prevention Device, Design Standard - P At can wash, current set up is a hose with pistol grip attached, and only an atmospheric backflow prevention device installed. Either remove pistol grip after each use or install a backflow prevention device rated for continuous pressure. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C Recyclables dumpster rusted, with several holes present. Contact waste management company to have a replaced. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair. // 5-501.113 Covering Receptacles - C One dumpster door remained open during inspection. Maintain doors and lids closed to prevent pest harborage.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C At handwashing sink by walk-in cooler, paper towel dispenser is hanging and is not sealed to wall. Reattach and seal around for cleanability. / Repair large crack in ceiling at dry storage room. / Door frame at back door is damaged, and trim is separating. Physical facilities shall be maintained cleanable and in good repair.



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