

Food Establishment Inspection Report

Score: 91.5

Establishment Name: OAK FOREST HEALTH AND REHABILITATION

Establishment ID: 3034160025

Location Address: 5680 WINDY HILL RD

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: NC BAPTIST HOSPITAL

Telephone: (336) 776-5009

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/10/2022 Status Code: A

Time In: 10:50 AM Time Out: 5:30 PM

Category#: 1

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> IN	Procedures for responding to vomiting & diarrheal events	1	0.5	X
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"/> OUT	Hands clean & properly washed	4	2	0
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"/> IN	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN	Food in good condition, safe & unadulterated	2	1	X
14	<input checked="" type="checkbox"/> IN	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	1.5	0
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	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN	Proper hot holding temperatures	3	1.5	X
22	<input checked="" type="checkbox"/> OUT	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<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	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN	Toxic substances properly identified stored & used	2	X	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN	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"/> OUT	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	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	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	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	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"/> OUT	Washing fruits & vegetables	1	0.5	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	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
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"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	X	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: REHABILITATION
 Location Address: 5680 WINDY HILL RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: NC BAPTIST HOSPITAL
 Telephone: (336) 776-5009

Establishment ID: 3034160025

☒ Inspection ☐ Re-Inspection Date: 05/10/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: I

Email 1: carspencer@liberty-ltc.com

Email 2: kkiger@liberty-ltc.com

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Carla Spencer 9/13/26	ServSafe	00	sliced turkey	upright reach in	51			
wash water	3-comp sink	109	sliced turkey@ 1:40	upright reach in	41			
oatmeal cooling @ 11:23	walk in cooler	106	bag of lettuce	upright reach in	40			
oatmeal cooling @11:51	walk in cooler	95	turkey & cheese sandwich	upright reach in	42			
oatmeal cooling @12:38	walk in cooler	76	mashed potatoes	steam table	135			
oatmeal cooling @1:40	walk in freezer	55	hot water	3-comp sink	150			
eggs cooling @ 11:23	walk in cooler	78						
eggs cooling @ 11:51	walk in cooler	73						
eggs cooling @ 12:38	walk in cooler	68						
hot water sanitizing	dishwasher rinse	164.8						
vegetable lasagne	prep table	145						
pureed carrots	hot holding	155						
pureed lasagne	hot holding	141						
carrots	final reheat	200						
bread puree	service table	116						
lasagne small, soft bites	hot holding	145						
raw turkey	walk in cooler	38						
shredded cheddar	walk in cooler	41						
salad mix	upright reach in	61						
salad mix @1:40	upright reach in	47						

Person in Charge (Print & Sign): Carla *First* Spencer *Last*

Regulatory Authority (Print & Sign): Leslie *First* Easter *Last*

REHS ID: 1908 - Easter, Leslie

Verification Required Date: 05/13/2022

REHS Contact Phone Number: (336) 703-3138



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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Comment Addendum to Inspection Report

Establishment Name: OAK FOREST HEALTH AND REHABILITATION

Establishment ID: 3034160025

Date: 05/10/2022 **Time In:** 10:50 AM **Time Out:** 5:30 PM

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 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf). Establishment did not have written procedures for cleaning up vomiting or diarrheal incidents that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. CDI - REHS left template procedures with PIC.
- 13 3-202.15 Package Integrity (Pf). Unlabeled dented can in dry stock room. Food packaging shall be in good condition, intact and protect the food inside. CDI - can removed from stock by Assistant Administrator.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) In walk in cooler, raw chicken stored over ground beef, pork puree (safe handling instructions provided) over tortillas, and open package of raw, frozen catfish over frozen vegetables & rice in upright freezers. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI - foods rearranged to proper stacking order.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). Several multiuse pans, bowls, plates, robocoupe lid, measuring cup, measuring spoons, etc. soiled with food debris and/or greasy residue; deli slicer soiled but covered with protective plastic, splash guard on Hobart mixer soiled but not used today. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI - all items either cleaned properly or discarded. Hobart mixer pointed out to Assistant Administrator to be cleaned.
- 20 3-501.14 Cooling (P). Oatmeal cooled from 106F - 76F in the two hour cooling window; this does not meet cooling parameters. Salad mix rose to 60F during prep, item was placed in reach in unit to cool, but only cooled to 47F. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. Quickly cool foods that have risen in temperature during preparation to 41F or below. CDI - oatmeal and salad mix discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Pureed garlic bread (made with reconstituted chicken broth) held on serving line at 116F without temperature control. Mashed potatoes placed in holding well that does not function; temperature started at 140F but dropped to 118 before service was over. Time/Temperature Control for Safety (TCS) foods shall be held hot at 135F or greater. CDI - discussion with PIC and foods served then discarded promptly after service (less than 4 hours). Recommend utilizing TPHC for foods that do not respond well to heat (gluten products) and equipment issues.
- 28 7-201.11 Separation - Storage (P). Multiple hand sanitizers (boxes and singles) stored in office over food products for establishment. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. Verification required by Friday, 5/13/22 for the correct storage of chemicals.
- 33 3-501.15 Cooling Methods (Pf). Oatmeal and eggs were served today for breakfast and tightly covered with plastic wrap in the walk in cooler. Salad mix and sliced turkey used in lunch prep were placed in the upright refrigerator and tightly covered. Foods shall be rapidly cooled by loosely covering foods, utilizing rapid cooling equipment, adding ice as an ingredient, shallow/metal pans, small portions, or other effective means. CDI - salad mix and oatmeal discarded, eggs and turkey uncovered to allow to cool effectively.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C). Large bin of sugar not labeled. Once removed from original packaging, foods that are not easily recognizable shall be labeled with the common name.
- 40 2-303.11 Prohibition - Jewelry (C). Food employees observed wearing watches and rubber bands on wrists while actively involved with food preparation and service. Food employees shall not wear hand or wrist jewelry other than a plain band ring, such as a wedding ring.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C). Several pans stacked wet. Allow adequate time for air drying prior to stacking. // 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Large bin of multiuse utensils stored in a bin with debris and soiled paper liner in bottom of bin. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor. CDI - PIC took entire bin to dishwasher to be washed once dishwasher is in use again.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf). Rubber spatula in disrepair, metal ladle cracked, plastic containers with cracks. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI - items discarded. // 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Gaskets on upper and lower doors of hot holding cabinet are in poor repair and need to be replaced. Shelving units in walk in cooler are rusty and no longer cleanable. The inside of the walk in cooler door is in poor repair (peeling sheet metal). Equipment shall be maintained in good repair.

- 48 4-302.13 Temperature Measuring Devices, Manual Warewashing (Pf). Establishment does not have an irreversible registering temperature indicator (thermometer or labels) to verify the hot water sanitizing dish machine. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature. CDI - education with PIC. // 4-302.14 Sanitizing Solutions, Testing Devices (Pf). Establishment is utilizing Lactic Acid for sanitizing multiuse utensils, but does not have test strips available. CDI - Ecolab brought test strips at the conclusion of the inspection.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). The following nonfood contact surfaces need additional cleaning: inside of microwave, fan covers, dry goods bins and scoop holders, inside of refrigeration and freezer equipment. Non-food contact surfaces and utensils shall be cleaned at a frequency to prevent accumulation of soil or debris.
- 51 5-203.14 Backflow Prevention Device, When Required (P). Folgers coffee machine and tea machine do not have backflow prevention devices installed on the fixtures. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. Verification required of proper backflow prevention devices on both fixtures by 5/13/22. 5-205.15 (B) – Repair. Stopper handles on rinse and sanitize vat of 3-comp sink have leaks around them. Plumbing fixtures shall be maintained in good repair.
- 53 5-501.17 Toilet Room Receptacle, Covered (C). Ladies restroom in service hall does not have a covered trash receptacle; covered receptacles are required for the disposal of sanitary napkins.
- 54 5-501.113 Covering Receptacles (C). Two lids open on dumpster. Keep dumpsters covered to eliminate pest or rodent harborage.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C). Cracked light shield over ovens. The following areas in the kitchen are in poor repair: door frame of the walk in cooler, wall behind 3-comp sink, wall in dry stock room near can storage, 2-comp sink needs to be reattached to wall, FRP wall under trough in dishmachine area is coming away from the wall. Mop sink in chemical storage room has substantial wall and baseboard damage. Ceiling patches shall be sealed with a washable paint/sealant. 6-501.12 Cleaning, Frequency and Restrictions (C). Additional cleaning needed on floors in walk in units, dry stock room, office (food & chemical storage).
- 56 6-303.11 Intensity - Lighting (C). Increase lighting to 50 ft-cd in the following areas: under the hood, and along the serving line (currently 13-16 ft-cd at range, 6 ft-cd at ovens, serving line is 19-28). Increase lighting in women's restroom in service hall to 20 ft-cd (currently 2 ft-cd). // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition (C) Air intake/exhaust vent in rear of kitchen is heavily soiled. Change the filters and clean the intake and exhaust air ducts so they are not a source of contamination by dust, dirt or other materials. // 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C). Employee belongings (jackets, beverage, and purse) stored in dry stock room comingled with food products for the establishment. Face mask and touchless forehead thermometer stored above prep surface near steamer. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.

Additional Comments

Ownership changed in summer 2021 to Liberty Commons Nursing Rehab LLC, 2334 S. 41st Street, Wilmington NC 28403