

Food Establishment Inspection Report

Score: 97.5

Establishment Name: SALEM GLEN COUNTRY CLUB

Establishment ID: 3034012733

Location Address: 1000 GLEN DAY DRIVE

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: SALEM GLEN HOLDINGS, LLC

Telephone: (336) 712-1010

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/16/2023 Status Code: A

Time In: 11:25 AM Time Out: 2:55 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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"/> 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"/> 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 OUT	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"/> IN OUT	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 OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	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"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN 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 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 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 OUT	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	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN 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"/> OUT	Food properly labeled: original container	2	1	0
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"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN	In-use utensils: properly stored	1	0.5	X
44	<input checked="" type="checkbox"/> OUT	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"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0	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"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					2.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: SALEM GLEN HOLDINGS, LLC
 Telephone: (336) 712-1010

Establishment ID: 3034012733
☒ Inspection ☐ Re-Inspection Date: 03/16/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: JACK@SAVEMYRESTAURANTS.COM
 Email 2: _____
 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
Servsafe - 4/7/2026	Pamela Browning	00	sliced bologna	make unit (reach-in)	38			
hot water	3-comp sink	135	sliced turkey	make unit (reach-in)	39			
hot water	handsink	114	cut pear	make unit (reach-in)	41			
dish detergent solution	3-comp sink (wash basin)	127	chili	steam well	151			
final rinse	dishmachine	166	taco meat	steam well	155			
lactic acid sanitizer (nm)	3-comp sink	704	cheese sauce	steam well	164			
lactic acid sanitizer (nm)	spray bottle	704	beef and veggie soup	steam well	140			
burger patty	final cook	160	hot dog	hot holding on stove	138			
black beans	cooling in display cooler @12:36nm	56	hot water	storage container for in-use utensils	140			
black beans	cooling in display cooler @12:59nm	52	shredded cheese	salad make unit (top)	41			
mashed potatoes	cooling in display cooler @12:36nm	53	goat cheese	salad make unit (top)	40			
mashed potatoes	cooling in display cooler @12:59nm	49	chopped lettuce	salad make unit (reach-in)	41			
diced tomatoes	make unit (top)	35	guacamole	display cooler	40			
American cheese	make unit (top)	40	cooked rice	display cooler	41			
cooked onions	make unit (top)	38	chili (before correction)	2-door upright cooler	45			
cooked mushrooms	make unit (top)	40	chicken salad (before correction)	2-door upright cooler	47			
sliced ham	make unit (top)	39	cheese sauce (before correction)	2-door upright cooler	45			
sliced turkey	make unit (top)	36	cooked carrots	walk-in cooler	37			
coleslaw	make unit (top)	36	chickpeas	walk-in cooler	39			
pepperoni	make unit (reach-in)	41	ham chub	walk-in cooler	40			

First
 Person in Charge (Print & Sign): Pamela

Last
 Browning

Pam Browning ☺

First
 Regulatory Authority (Print & Sign): Travis

Last
 Addis

Travis Addis

REHS ID: 3095 - Addis, Travis

Verification Required Date: 03/19/2023

REHS Contact Phone Number: (336) 830-2394

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: SALEM GLEN COUNTRY CLUB

Establishment ID: 3034012733

Date: 03/16/2023 **Time In:** 11:25 AM **Time Out:** 2:55 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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) 1 scoop and 1 knife were stored clean while visibly soiled. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: Both items were placed at the dishmachine to be rewashed. (0 pts)
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) All items in 2-door upright cooler including but not limited to: 2 containers of coleslaw, 2 containers of chicken salad, 1 container of cheese sauce, 3 containers of chili, 1 box of raw hamburger patties, 1 container of breaded, raw chicken, 3 containers of sliced ham, and various house-made sauces/dressings were measured at a range of 45-47F. Upon further inspection the cooler was holding an ambient temperature of 45F. Time/temperature control for safety food shall be maintained at 41F or less. CDI: Hamburger patties, breaded raw chicken, and containers of sliced ham were placed in the cooler at 10:30am and were outside of temperature control for <4 hours per PIC; these items were relocated to walk-in cooler and were measured at 41F or less by end of inspection. All other foods in the cooler were voluntarily discarded by PIC. (1.5 pts)
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) 2-door upright cooler is holding an ambient temperature of 45F. Maintenance company was called for repairs and will arrive 3/17 to service the unit. Establishment will not store any foods in this cooler until repairs are verified by REHS and currently has space in walk-in cooler to store additional foods at this time. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. VERIFICATION for repair to 2-door upright cooler is due on 3/19/2023. Please call Travis Addis @ 336.830.2394 if ready for verification before this date. (0.5 pts)
- 43 3-304.12 (C) In-Use Utensils, Between-Use Storage (C) 1 pair of tongs was stored on the oven door handle where it is exposed to soiled surfaces. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11. CDI: REHS intervention and education; tongs were relocated to dish area for rewashing. (0 pts)
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Replace torn gasket in right door of 2-door upright freezer. Equipment shall be maintained in a state of good repair. (0 pts)
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT with improvement. Additional cleaning is needed on the following equipment to remove food debris and residues: tops and interior of doors on make unit and wire-shelving in reach-in portion of make-unit. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. (0.5 pts)