

# Food Establishment Inspection Report

Score: 85

Establishment Name: CRT GOLDEN LAMB

Establishment ID: 3034160014

Location Address: 1515 GOLDEN LAMB COURT

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 08 / 2018 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 11 : 57 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 55 <sup>am</sup> <sub>pm</sub>

Permittee: CRT

Total Time: 4 hrs 58 minutes

Telephone: (336) 727-9119

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: 6

No. of Repeat Risk Factor/Intervention Violations: 4

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	NO	Compliance Status		OUT	CDI	R	VR
<b>Supervision</b> .2652									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties		2	0	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting		3	13	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion		3	13	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b> .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use		2	1	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth		1	03	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed		4	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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	<input type="checkbox"/>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible		2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b> .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source		2	1	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature		2	1	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction		2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654									
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected		0	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized		3	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food		2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures		3	13	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		3	13	<input type="checkbox"/>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures		3	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures		3	13	<input type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures		3	13	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition		0	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records		2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b> .2653									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods		1	03	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b> .2653									
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered		3	13	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used		1	03	<input type="checkbox"/>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used		2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b> .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	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices									
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	NO	Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658									
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required		1	03	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source		2	1	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods		1	03	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b> .2653, .2654									
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control		0	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding		1	03	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used		1	03	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate		1	03	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b> .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container		2	1	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .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	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display		0	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness		1	03	<input type="checkbox"/>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored		1	03	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables		1	03	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b> .2653, .2654									
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled		1	03	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used		1	03	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		1	03	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils and Equipment</b> .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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips		1	03	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure		2	1	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed		2	1	<input type="checkbox"/>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned		1	03	<input type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained		1	03	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean		1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used		1	03	<input type="checkbox"/>	<input type="checkbox"/>
<b>Total Deductions:</b>						15			



# Comment Addendum to Food Establishment Inspection Report

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 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: CRT  
 Telephone: (336) 727-9119

Establishment ID: 3034160014  
 Inspection  Re-Inspection Date: 01/08/2018  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: crtgoldenlamb@yahoo.com  
 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
Angela Brown	Serv safe 9-2-20	00	chicken pie	freezer 6 minutes later	110			
chicken pie	service	150	hot water	sanitizing vat	173			
fried chicken	leftover in cooler	47	hot water	3 comp sink -wash	124			
potato salad	cooler	35						
ham	leftover in cooler	35						
boiled eggs	wrapped in cooler	83						
boiled eggs	53 minutes later	73						
chicken pie	freezer	113						

## 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.

- 6 2-301.12 Cleaning Procedure - P -Employee lathered under running water and turned off faucet with hands. Proper procedure includes lathering for 10 seconds and then rinsing and using a barrier to turn off water to avoid recontamination of hands. CDI-Hands washed using correct procedure.//2-301.14 When to Wash - P -Employee licked thumb, rinsed soiled dishes and began to put away/cover food without washing hands first. Hands shall be washed after engaging in activities that contaminate the hands. CDI-Employee washed hands. ✓ Spell
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF- In reach in on tray: one container of ham uncovered and spoiled and one portion of salami spoiled. Foods shall be safe, unadulterated and honestly presented.//3-202.15 Package Integrity - PF - 3 dented cans in dry storage. Food packages shall be in good condition. CDI-Cans segregated. Opts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P -REPEAT-One bag of raw steak and trimmings on same tray as and on top of ready to eat foods (hot dogs, cheese, margarine, deli meat), one box of raw pork sausage on shelf above ready to eat potato salad, gravy. cooler. Raw animal products shall be stored to prevent cross-contamination and according to final cook temperature. CDI-steak and foods on tray discarded, sausage moved to bottom shelf.

Lock Text

Person in Charge (Print & Sign): Angela *First* Brown *Last*

Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

*Angela Brown*  
 \_\_\_\_\_  
*Nora Sykes*  
 \_\_\_\_\_

REHS ID: 2664 - Sykes, Nora

Verification Required Date: \_\_\_ / \_\_\_ / \_\_\_

REHS Contact Phone Number: ( 3 3 6 ) 7 0 3 - 3 1 6 1



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT-Multiple soiled pans, condiment bottles, pot and pan under rice container, grater, strainer basket. Can opener had an accumulation of metal shavings and food debris. Food contact surfaces shall be clean to sight and touch. CDI-Sent all to be cleaned. Recommend checking all pans/utensils for cleanliness.
- 18 3-501.14 Cooling - P -REPEAT-Boiled and peeled eggs cooked at 10:30 measured 83F at 12:33 and 73F at 1:26, 53 minutes later. Two pans of wrapped fried chicken left over from previous day measured 47F. Potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 45F. CDI-Eggs and chicken discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-REPEAT-The following foods were not datemarked: 1/2 and 1/2, two pans of rice, ham, a sandwich, a hot dog. Food shall be date marked and can be held for a maximum of 7 days at 41F or below, or for a maximum of 4 days between 42-45F. CDI-Some foods datemarked, some discarded, depending on prep day and verification of prep day.
- 31 3-501.15 Cooling Methods - PF -REPEAT-Upon arrival found boiled and cooling eggs in a deep container, tightly wrapped. Two pans of fried chicken in aluminum pans in reach in covered with aluminum foil. Employee placed chicken pie in deep pan and was planning on wrapping it to cool in the reach in, based on discussion. Foods shall be cooled quickly by placing them in shallow pans and in thin portions, loosely wrapped but still protected from contamination, by using ice water baths and frequent stirring, and by utilizing the freezer to help facilitate maximum heat transfer. CDI-eggs and chicken discarded, intervention on chicken pie by placing in shallower portions, loosely covering and placing in freezer.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C -REPEAT-- 3 cases of potatoes and two food shelves were less than 6 inches above the floor. Food shall be stored at least 6 inches above the floor. Relocate potatoes to shelving and adjust low shelves to be at least 6 inches above the floor.//3-307.11 Miscellaneous Sources of Contamination - C -Boxes of molded bread set aside for animals sitting on top of boxes of potatoes for establishment use. Food shall be protected from contamination. (Bread relocated)
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C -Scoop used for sugar had the handle in sugar. Utensils shall be stored so handles are not in the food. CDI-Utensil moved to sink for washing. Opts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C -REPEAT-Crates used for the sanitizer vat and the shelf above the 3-compartment sink are severely chipping. Equipment and utensils shall be maintained in good repair. Replace/recondition.  
4-202.11 Food-Contact Surfaces-Cleanability - PF-At least 5 plastic containers severely etched, one strainer basket broken, 2 scoops broken. Multiuse food contact surfaces shall be smooth and easily cleanable. CDI-All discarded.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C -REPEAT-Microwave interior, utensil drawer, salt/spice tray require additional cleaning. Nonfood contact surfaces of equipment shall be maintained clean. 0pts.
- 49 5-205.15 (B) System maintained in good repair - C -Bell missing from outside can wash and water flows out the top of hte faucet, instead of through the correct portion of the backflow protected faucet. Handsink is dripping at back of faucet. Plumbing systems shall be maintained in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C -REPEAT-Wall damage at 3 compartment sink and prep sink and above shelving in kitchen. Baseboard missing at mop sink. Floors, walls, and ceinlings shall be smooth and easily cleanable. 0pts.



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✓  
Spell



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Spell

