

Food Establishment Inspection Report

Score: 92.5

Establishment Name: BRADFORD VILLAGE WEST

Establishment ID: 3034160004

Location Address: 602 PINEY GROVE RD

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: BRADFORD VILLAGE WEST, LLC

Telephone: (336) 993-8711

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/23/2021 Status Code: A

Time In: 11:40 AM Time Out: 4:25 PM

Category#: IV

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 8

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		X	0	X	
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		X	0		
Employee Health .2652					
3	OUT <input checked="" type="checkbox"/>				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	OUT <input checked="" type="checkbox"/>				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	OUT <input checked="" type="checkbox"/>				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	OUT <input checked="" type="checkbox"/>				
Proper eating, tasting, drinking or tobacco use		1	0.5	X	
7	OUT <input checked="" type="checkbox"/>				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	IN <input checked="" type="checkbox"/> T				
Hands clean & properly washed		4	2	X	X
9	OUT <input checked="" type="checkbox"/> N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	OUT <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	OUT <input checked="" type="checkbox"/>				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Food received at proper temperature		2	1	0	
13	IN <input checked="" type="checkbox"/> T				
Food in good condition, safe & unadulterated		2	1	X	X
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Food separated & protected		3	1.5	X	X
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	X	0	X
17	OUT <input checked="" type="checkbox"/>				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper date marking & disposition		3	1.5	X	X
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Food additives: approved & properly used		1	0.5	0	
28	OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
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	OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	OUT <input checked="" type="checkbox"/>				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	OUT <input checked="" type="checkbox"/>				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Approved thawing methods used		1	0.5	0	
36	OUT <input checked="" type="checkbox"/>				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	OUT <input checked="" type="checkbox"/>				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	IN <input checked="" type="checkbox"/> T				
Insects & rodents not present; no unauthorized animals		2	1	X	
39	OUT <input checked="" type="checkbox"/>				
Contamination prevented during food preparation, storage & display		2	1	0	
40	OUT <input checked="" type="checkbox"/>				
Personal cleanliness		1	0.5	0	
41	OUT <input checked="" type="checkbox"/>				
Wiping cloths: properly used & stored		1	0.5	0	
42	OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	OUT <input checked="" type="checkbox"/>				
In-use utensils: properly stored		1	0.5	0	
44	OUT <input checked="" type="checkbox"/>				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	OUT <input checked="" type="checkbox"/>				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	OUT <input checked="" type="checkbox"/>				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	
48	IN <input checked="" type="checkbox"/> T				
Warewashing facilities: installed, maintained & used; test strips		1	X	0	X
49	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	X	0	
Physical Facilities .2654, .2655, .2656					
50	OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	X	0	X
52	IN <input checked="" type="checkbox"/> T				
Sewage & wastewater properly disposed		2	X	0	X
53	OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	OUT <input checked="" type="checkbox"/>				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	X	0	
56	OUT <input checked="" type="checkbox"/>				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					7.5



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 602 PINEY GROVE RD
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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: BRADFORD VILLAGE WEST, LLC
 Telephone: (336) 993-8711

Establishment ID: 3034160004
 Inspection Re-Inspection Date: 11/23/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 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
meatloaf	on stove-cooked	161						
potatoes	"	174						
dishwasher	final rinse	186						
sausage	walk in	41						
water	3 comp	131						

Person in Charge (Print & Sign): Beverly *First* Laughlin *Last*
 Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

Beverly Laughlin
Nora Sykes

REHS ID: 2664 - Sykes, Nora Verification Required Date: 11/24/2021

REHS Contact Phone Number: (336) 703-3161



Comment Addendum to Inspection Report

Establishment Name: BRADFORD VILLAGE WEST

Establishment ID: 3034160004

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.

- 1 2-103.11 (A) - (P) (Pf)- The person in charge did not have test strips or know how to test sanitizer solution. Solution measured 0ppm quat. Multiple people entered the kitchen during inspection. The person in charge shall ensure that Persons unnecessary to food establishment operation are not allowed in permitted space and that employees are properly sanitizing multi use utensils through routine monitoring of solution concentration. CDI-Education and verification due under number 16 of this report.
- 2 2-102.12 (A) Certified Food Protection Manager (C)- Person in charge is not a certified food protection manager.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)- PIC eating upon start of inspection at stove while engaged in food prep. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 8 2-301.12 Cleaning Procedure (P)/2-301.14 When to Wash (P)- Food employee did not later for sufficient amount of time and used cleaned hands to turn off faucet. Food employees must wash hands after engaging in activities that contaminate the hands./Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds. CDI-Education and hands were re-washed.
- 13 3-202.15 Package Integrity (Pf)- A few dented cans in dry storage. Separate any dented cans from intact cans. Food packages shall be in good condition. CDI-Removed form shelves.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- REPEAT- Raw shell eggs above juice and pasteurized egg product in walk in cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Raw shell eggs relocated appropriately.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P)- Sanitizer at 3 comp sink measuring 0ppm quat after PIC stated it was ready to use. Maintain sanitizer at correct concentrations. Verification required within 24 hours of dispenser repair and sanitizer at correct concentration. //4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency - Tea nozzle heavily soiled. Ice machine in need of cleaning. Clean at a frequency to avoid build up. Tea nozzle removed for cleaning.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P)- Clean can opener. Food contact surfaces shall be clean to sight and touch. CDI-Removed for cleaning.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf)- Open bag of salad with no datemark. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. CDI-Salad discarded by PIC
- 38 6-202.15 Outer Openings, Protected (C)- Daylight seen through the cracks around the AC unit in window in kitchen. Protect outer openings from entry on insects.
- 47 4-101.19 Nonfood-Contact Surfaces (C)- Wooden table holding tea and coffee brewing equipment is heavily stained and rotting through in places. Nonfood contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material.// 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- Dish machine with doors that are not properly on track and they come detached form machine. Ice machine door cracked and has been repaired using screws, screws in door that keep the door on track when opening (machine has been altered from original state). Rusting shelves in walk in cooler.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf)- No test strips available for chemical sanitizing. Obtain test strips for sanitizer. Verification required by December 3, 2021. Cotnact information provided. //4-501.14 Warewashing Equipment, Cleaning Frequency (C)- Clean 3 comp sink and inside/outside of dish machine. Warewashing equipment shall be cleaned: before use, 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, if used, at least every 24 hours.
- 49 4-602.13 Nonfood Contact Surfaces (C)- Cleaning needed in the following, including, but not limited to: walk in cooler floor and ceiling and fan and shelving; both AC units (very heavy dust and soil build up); insides of cabinets, can opener housing.

- 51 5-203.13 Service Sink (C)- No service sink available. Mop water is being disposed out of back door in grassy/dirt area. At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.//
5-202.13 Backflow Prevention, Air Gap (P)- Two pipes at dish machine and one at 3 comp sink in floor sink below flood rim. An air gap between the water supply inlet and the flood level rim of the PLUMBING FIXTURE, EQUIPMENT, or nonFOOD EQUIPMENT shall be at least twice the diameter of the water supply inlet and may not be less than 25 mm (1 inch). Create air gap within 24 hours. Verification required. Contact information provided.
- 52 5-402.13 Conveying Sewage (P)- Sewage back up in kitchen from 3 comp sink floor sink and floor drain in middle of kitchen area. SEWAGE shall be conveyed to the point of disposal through an APPROVED sanitary SEWAGE system or other system, including use of SEWAGE transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to LAW. CDI-Facility stopped operating. Plumber contacted.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Wall damage throughout, including at hood, at dish machine, at beverage table, etc. Repair walls to be smooth and easily cleanable. Raw wood at door frame at dry storage entrance. //6-501.12 Cleaning, Frequency and Restrictions (C)- Clean floors, walls, and ceilings throughout.