Food Establishment Inspection Report

Establishment Name: ARBOR ACRES Location Address: 1240 ARBOR ROAD City: WINSTON SALEM State: North Carolina Zip: 27104 County: 34 Forsyth Permittee: ARBOR ACRES UNITED METH Telephone: (336) 724-7921 Inspection Re-Inspection Wastewater System: Municipal/Community On-Site System Water Supply: On-Site Supply

Establishment ID:	3034010628							
Date: 05/17/2022	_Status Code: A							
Time In: 9:00 AM	_Time Out:2:30 PM							
Category#: IV								
FDA Establishment Type: Nursing Home								
No. of Risk Factor/Interve	ention Violations: 2							
No. of Repeat Risk Factor/	Intervention Violations: 1							

Good Retail Practices

Score:

96.5

_		O	, IV	uii	icipal/Community On-Site Supply						
	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		Γ	CDI	R	۷R			
Supervision .2652											
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	X	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	×	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0			
5		оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
Good Hygienic Practices .2652, .2653											
7	12.3	OUT OUT		\vdash	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1	0.5	0			
				`ort	<u> </u>	-	0.3	L			
8	_	OUT	.y (2011	tamination by Hands .2652, .2653, .2655, .2656 Hands clean & properly washed	4	2	0			
9	Ĺ	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	OUT	N/A	Н	Handwashing sinks supplied & accessible	2	1	0			\vdash
		ove	_	our		_	1	10			
	-	OUT			Food obtained from approved source	2	1	0			
12	٠,	OUT		n X Ó	Food received at proper temperature	2	1	0			\vdash
13	X	оит			Food in good condition, safe & unadulterated	2	1	0			
14	IN	о)(т	N/A	N/O	Required records available: shellstock tags, parasite destruction	X	1	0	Х	Х	
Pı	ote	ectio	n fı	rom	Contamination .2653, .2654						
15	IN	о х (т	N/A	N/O	Food separated & protected	3	1.5	X	Х		
16	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
					rdous Food Time/Temperature .2653						
	-	-	-	-	Proper cooking time & temperatures	3	1.5	-			
19		OUT OUT			Proper reheating procedures for hot holding Proper cooling time & temperatures	3	1.5	-			-
20 21	-	OUT	_	-	Proper hot holding temperatures	3	1.5	-			$\vdash\vdash$
22	-	OUT	-	-	Proper cold holding temperatures	3	1.5	-			\vdash
23	X	оит	N/A	N/O	Proper date marking & disposition	3	1.5	0			
24	×	оит	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
Consumer Advisory .2653											
25	X	оит	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Highly Susceptible Populations .2653											
26	X	оит	N/A		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
		nica	_		.2653, .2657						
		OUT			Food additives: approved & properly used	-	0.5	-			
28	X	оит	N/A	Ш	Toxic substances properly identified stored & used	2	1	0	Ш		
Conformance with Approved Procedures .2653, .2654, .2658											
29	IN	оит	ηX		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			

	Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,										
and physical objects into foods.											
Compliance Status			OUT		г	CDI	R	VR			
Safe Food and Water .2653, .2655, .2658											
30	Ж	OUT	N/A		Pasteurized eggs used where required	1	0.5	0			
31	Ж	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	1)X A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34		OUT	_		Plant food properly cooked for hot holding	1	0.5	0			
35	$\overline{}$	0)X (⊤	N/A	N/O	Approved thawing methods used	1	0.5	X	Х		
36		OUT			Thermometers provided & accurate	1	0.5	0			
		lder		catio							
-		OUT	_	Ш	Food properly labeled: original container	2	1	0	<u> </u>	L	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39		о) (т			Contamination prevented during food preparation, storage & display	2	х	0			
		OUT			Personal cleanliness	1	0.5	0			
i—		OUT			Wiping cloths: properly used & stored	1	0.5	0			
-		OUT	_	Ш	Washing fruits & vegetables	1	0.5	0		L	
			se o	f Ute	ensils .2653, .2654						
43	X	OUT			In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45		о) (т			Single-use & single-service articles: properly stored & used	1	ð%5	0			
-	- `	OUT			Gloves used properly	1	0.5	0			
Ut	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	X	OUT			Non-food contact surfaces clean	1	0.5	0			
Pi	nysi	ical	Faci	ilitie	s .2654, .2655, .2656						
-		OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
-		OUT			Plumbing installed; proper backflow devices	2	1	0			
52	×	OUT		\square	Sewage & wastewater properly disposed	2	1	0			
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5				
55	IN	о) (т		\sqcup	Physical facilities installed, maintained & clean	1	0.5	X			
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
TOTAL DEDUCTIONS:				3.	5						





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034010628 Establishment Name: ARBOR ACRES Date: 05/17/2022 Location Address: 1240 ARBOR ROAD X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A Zip: 27104 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:bgalaski@arboracres.org Water Supply: Municipal/Community On-Site System Permittee: ARBOR ACRES UNITED METH Email 2: Telephone: (336) 724-7921 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Item Location Temp Item Location Location Temp 39 130 178 hot water three compartment sink shredded cheese pizza make area broccoli and cheese" three compartment sink in ham and cheese 200 41 38 quat sanitizer flounder short order grill book nook display case sandwich 50 41 33 chicken salad chlorine sanitizer book nook dishmachine salmon 167 41 0 ServSafe Janell Reynolds 02/09/2027 final rinse main kitchen hot dogs 41 35 beef walk-in cooler chicken 35 36 pork grouper 2 door refrigerator 37 36 cheese flounder 41 187 cole slaw chicken final cook temp 38 202 pork chicken final cook temp 38 187 baked potato hot holding rice 29 165 spagetti sauce flounder hot holding 37 180 cole slaw make unit broccoli 38 160 chow chow mac and cheese 38 180 pico de gallo black-eyed peas 39 35 shredded lettuce book nook make unit pimento cheese 40 54 chicken strips shredded cheese 40 38 sliced tomatoes shredded cheese 41 39 air temp grab and go sliced tomatoes 37 39 pizza make area sliced turkey lettuce

First Last Person in Charge (Print & Sign): Jolie Shafer First Last Regulatory Authority (Print & Sign): Craig **Bethel** REHS ID: 1766 - Bethel, Craig Verification Required Date:

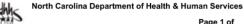
book nook hot holding

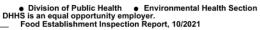
REHS Contact Phone Number: (336) 703-3143

sausage

39

tomato soup





160





Comment Addendum to Inspection Report

Establishment Name: ARBOR ACRES Establishment ID: 3034010628

Date: 05/17/2022 Time In: 9:00 AM Time Out: 2:30 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.

14 3-203.12 Shellstock, Maintaining Identification (Pf)(Repeat)

Establishment has had shellstock (mussels) in the past 90 days; 2 tags were retained, but dates were not recorded on the tags. The date when the last shellstock from the container is sold or served shall be recorded on the tag or label, then tags must be retained for 90 days from that date.

CDI - PIC referred to menu for date the mussels were served and dated the tags appropriately.

15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)(0pts)

Unwashed produced being stored over ready to eat foods.

Separating fruits and vegetables, before they are washed as specified under § 3-302.15 from Ready-To-Eat Foods.

CDI - Unwashed was moved below washed produce.

35 3-501.13 Thawing (Pf)(0pts)

Beef being thawed in a prep sink with water at 75F

Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment.

CDI - Beef was removed from sink and placed back into refrigeration.

39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)

Several opened packages were saran wrapped and not being properly protected. Food shall be protected from contamination by storing the food from other sources of contamination.

45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C)

Single use cups in the main service area and in the book nook were not being properly protected.

Display and handle single-use and single-service articles to prevent contamination.

Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.

55 6-501.12 Cleaning, Frequency and Restrictions (C)(0pts)

Paint chipping on the floor into the dry storage area.

All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.