

Food Establishment Inspection Report

Score: 92

Establishment Name: CREEKSIDE TERRACE

Establishment ID: 3034012777

Location Address: 3895 OLD VINEYARD ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: SABRA IL NORTH CAROLINA, LP

Telephone: (336) 768-5350

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/20/2023 Status Code: A

Time In: 12:05 PM Time Out: 3:05 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 10

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



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 768-5350

Establishment ID: 3034012777
☒ Inspection ☐ Re-Inspection Date: 03/20/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: LICENSING@HOLIDAYSENIORLIVING.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
Spinach	Serve Line	152						
Sliced Potato	Serve Line	187						
Turkey	Serve Line	159						
Spinach	Final	198						
Collard Greens	Serve Line	158						
Slaw	Walkin	38						
Ham	Walkin	38						
Ambient	Upright Cooler	35						
Hot Water	Prep Sink	129						
Hot Water	Dish Machine	173						
Quat Sanitizer	Three-Comp	150						

Person in Charge (Print & Sign):
 First
 Regulatory Authority (Print & Sign): Ebonie

Last
 Last
 Wilborn

Reed
Ebonie Wilborn REHS

REHS ID: 3122 - Wilborn, Ebonie
 REHS Contact Phone Number:

Verification Required Date:

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: CREEKSIDE TERRACE

Establishment ID: 3034012777

Date: 03/20/2023 **Time In:** 12:05 PM **Time Out:** 3:05 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.

- 1 2-103.11 Duties (Pf) Several priority and priority foundation items found during today's inspection and addressed in report. PIC shall ensure rules in the code for food safety and handling are met.
- 2 2-102.12 (A) Certified Food Protection Manager (C) No employee present currently holds a food protection certification. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drinks on counter where coffee machines are stored. Employee water bottle on prep where portioning food. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 8 2-301.14 When to Wash (P) Employee went from handling soiled utensils at the dish machine to removing food from serve line. Food employees must wash hands after engaging in activities that contaminate the hands. CDI Employee washed hands.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Front hand sink had coffee grinds pour in basin. Hand sinks may only be used for handwashing. CDI Sink rinsed out.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT Raw shell eggs were stored above produce and milk inside walk-in cooler. Raw bacon was stored above deli meat inside walk-in cooler. Potentially hazardous foods must be stored in a manner that prevents the potential for contamination. CDI Eggs and bacon moved to bottom shelf.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Salmon measured 115F-132F on serve line. Maintain TCS foods in hot holding at 135F or above. CDI Salmon was discarded after service.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Boiled eggs (67F), salad (60F), shredded cheese (70F) and egg sandwich (50F) were all found along the serve line off temperature control. Maintain TCS foods in cold holding at 41F or less. CDI Food was discarded.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Cooked broccoli found inside walk-in has a prep date of 3/12 and slaw had a prep date of 3/13. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI Broccoli and slaw discarded.
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf) Menu provided to residents states "consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness" for eggs being offered cooked to order. Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. CDI Person in charge will reprint menu to include disclosure.
- 35 3-501.13 Thawing (Pf) Two whole turkeys were found on prep sink drainboard thawing. 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 Turkey were moved into walk-in cooler.
- 38 6-501.111 Controlling Pests (C) Several fruit flies seen in dry stock and around trash can in back prep area. Keep the premises free of insects, rodents, and other pests.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Wheel rubber separating from shelf in dry stock. Smooth weld repairs in meat prep sink and rinse sink at three-comp. Upright cooler has a torn gasket on top right door and lower left door. One of the fan covers inside the walk-in cooler is damaged. Equipment shall be kept in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted.
- 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning needed inside microwave and dish machine. Clean top surface around stand mixer. Clean walk-in cooler gasket. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Floor tiles behind floor drain under back prep sink are lifting and creating an area for debris to hold. Physical facilities shall be kept in good repair.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Plug holes in wall through-out kitchen. Hole

in ceiling above drainboard at dish machine. Recaulk hand sink in dish area to wall. Recaulk the soiled drainboard at the dish machine. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions (C) Clean wall between where plexiglass attached in dry stock. Clean wall in dish area and around front hand sink. Clean wall under prep sink. 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.

56 6-303.11 Intensity - Lighting (C) Replace light bulbs above hood that are out.

6-501.110 Using Dressing Rooms and Lockers (C) Pocket knife and cellphone stored on prep table where employee is portioning food. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.