

# Food Establishment Inspection Report

Score: 94

Establishment Name: WINSTON SALEM NURSING &amp; REHABILITATION

Establishment ID: 3034160036

Location Address: 1900 W 1ST STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 21 / 2014 Status Code: A

Zip: 27104

County: 34 Forsyth

Time In: 10 : 30 <sup>am</sup> <sub>pm</sub> Time Out: 01 : 15 <sup>am</sup> <sub>pm</sub>

Permittee: GRACE HEALTHCARE, LLC

Total Time: 2 hrs 45 minutes

Telephone: (336) 724-2821

Category #: 1

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: .

No. of Risk Factor/Intervention Violations: 5

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

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	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<input checked="" type="checkbox"/>	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	<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	<input checked="" type="checkbox"/>	0	<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	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	05	0	
Highly Susceptible Populations .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .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	0	

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			1	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .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	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	<input checked="" type="checkbox"/>	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	0	
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	
Total Deductions:							6			

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034160036

Location Address: 1900 W 1ST STREET

☒ Inspection ☐ Re-Inspection Date: 08/21/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27104

Category #: 1

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: WINADMI@HEALTHTIQUEGROUP.COM

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: GRACE HEALTHCARE, LLC

Email 3:

Telephone: (336) 724-2821

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot Water	3-comp	145	Applesauce	WIC	42			
Sanitizer	Dishwasher Initial	0	Milk	WIC	44			
Sanitizer	Dishwasher Final	75	Polish	Final Cook	192			
Sanitizer	3-comp Initial	0	Polish	Processed	175			
Sanitizer	3-comp Final	200	Green Beans	Hot Holding	195			
Scrambled	WIC	95	Polish	Hot Holding	175			
Sausage	WIC	75						
Green Peas	WIC	35						

## 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 2-102.12 Certified Food Protection Manager - C. The person in charge could not provide their Certified Food Protection Manager certificate. A Certified Food Protection Manager must be present during all hours of operation and the certificate must be provided to the inspector. Bring certificate to establishment so it can be provided during the inspection.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C. General Comment-An employee drink was located on top of a prep table with no lid. Employee drinks must be located underneath & away from food for the establishment and must have a lid & straw. CDI-Drink discarded.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P. General Comment-A box of fully cooked sausage was stored on top of raw bacon. Ready-to-eat food must be stored above raw food. CDI-Sausage relocated to appropriate location.



Person in Charge (Print & Sign): Jack Mahaffey

Regulatory Authority (Print & Sign): Jo Farmer, REHS Carolyn Griffin, REHS

REHS ID: 2443 - Farmer, Johanna 1245

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

REHS Contact Phone Number: (336) 703-3136



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P. Sanitizer in the 3-comp measured at less than 100 ppm. Sanitizer in the dish machine was 0 ppm. After washing & rinsing utensils, they must be air-dried. Sanitizer was out in the dish machine. CDI-Sanitizer replaced in the dish machine & ecolab representative came & replaced the tip in the 3-comp sink. Sanitizer was 75 ppm in dish machine & 200 ppm in 3-comp after correction.
- 18 3-501.14 Cooling - P. General Comment-Scrambled eggs from breakfast were 95-100 degrees F. Manager was unable to say exactly when they were put into walk-in cooler. When cooling you have 2 hours to cool from 135 to 70 F and an additional 4 hours to cool from 70 to 41 F. CDI-Eggs transferred to a shallow container & vented to facilitate cooling.
- 31 3-501.15 Cooling Methods - PF. Repeat Violation-Scrambled eggs were in the walk-in cooler in a deep, plastic pan, with a lid tightly secured. Sausage & bacon were in a plastic container with lid on securely as well. When cooling, put foods into shallow metal pans & loosely cover them to facilitate heat transfer. CDI-Lid loosened on sausage & eggs transferred to a shallow metal pan to facilitate cooling.
- 37 6-404.11 Segregation and Location-Distressed Merchandise - PF. General Comment-Dented cans are segregated from other food but were stored above dry pasta & other dry goods. Distressed merchandise must be located underneath & away from other food. CDI-Moved all dented cans to a bottom shelf.
- 38 2-303.11 Prohibition-Jewelry - C. <sup>2</sup>Two employees were wearing elaborate rings and/or watches. Food employees are not allowed to wear jewelry on their wrists or hands except for a simple ring such as a wedding band.
- 39 3-304.14 Wiping Cloths, Use Limitation - C. General Comment-Wet wiping cloths were stored in a soapy water bucket. When not in use, wet wiping cloths must be stored, completely submerged, in sanitizer solution to prevent bacterial growth. CDI-Bucket poured out & operator educated.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C. General Comment- Plates were stacked wet. All other utensils were stacked to facilitate drying. After washing, rinsing, & sanitizing dishes, air-dry them before stacking them.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C. Floors need cleaning/crack tile replacement throughout facility./6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C. Remount the soap dispenser in the men's restroom. Remove all kitchen storage from outside container so that no kitchen single-service items or cambros are stored there, strong mildew scent present.
- 54 6-303.11 Intensity-Lighting - C. Bulb is out in men's restroom. Replace./Dish room lighting is low.



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Spell

