

# Food Establishment Inspection Report

Score: 97Establishment Name: DANBY HOUSEEstablishment ID: 3034160018Location Address: 3150 BURKE MILL RD☒ Inspection ☐ Re-InspectionCity: WINSTON-SALEMState: NCDate: 03 / 15 / 2017 Status Code: AZip: 27103County: 34 ForsythTime In: 11 : 40 ☒ am ☐ pmTime Out: 01 : 45 ☐ am ☒ pmPermittee: KAPSON DANBY LLCTotal Time: 2 hrs 5 minutesTelephone: (336) 659-0386Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Nursing HomeWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 3No. of Repeat Risk Factor/Intervention Violations: 0

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0	0	0	0	0	0
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	15	0	0	0	0	0
3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	15	0	0	0	0	0
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	0	0	0	0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	05	0	0	0	0	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	0	0	0	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	0	0	0	0
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	0	0	0	0	0	0
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	0	0	0	0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	0	0	0	0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	0	0	0	0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	0	0	0	0
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	15	0	0	0	0	0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	15	0	0	0	0	0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	0	0	0	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	0	0	0	0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	15	0	0	0	0	0
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	15	0	0	0	0	0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	15	0	0	0	0	0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	15	0	0	0	0	0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	15	0	0	0	0	0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	0	0	0	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	0	0	0	0
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	15	0	0	0	0	0
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	05	0	0	0	0	0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	0	0	0	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	0	0	0	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	05	0	0	0	0	0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	0	0	0	0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	05	0	0	0	0	0
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	05	0	0	0	0	0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	05	0	0	0	0	0
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	05	0	0	0	0	0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	05	0	0	0	0	0
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	0	0	0	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	0	0	0	0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	0	0	0	0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	05	0	0	0	0	0
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0	0	0	0	0	0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	05	0	0	0	0	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	0	0	0	0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	05	0	0	0	0	0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	05	0	0	0	0	0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	05	0	0	0	0	0
Utensils and Equipment .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	1	0	0	0	0	0
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	0	0	0	0	0
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	05	0	0	0	0	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	0	0	0	0
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	0	0	0	0	0	0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	0	0	0	0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	05	0	0	0	0	0
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	05	0	0	0	0	0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	05	0	0	0	0	0
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	05	0	0	0	0	0
Total Deductions:										3	

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: DANBY HOUSE

Establishment ID: 3034160018

Location Address: 3150 BURKE MILL RD

☒ Inspection ☐ Re-Inspection Date: 03/15/2017

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

Email 1:

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

Email 2:

Permittee: KAPSON DANBY LLC

Email 3:

Telephone: (336) 659-0386

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Twana Woods 1-20-20	00	Hot water	3-compartment sink	141			
Pizza	Final cook	168	Chlorine ppm	Dish machine	100			
Pizza	Hot hold	146	Quat ppm	Bucket	0			
Salad	Ice bath	47	Quat ppm	3-compartment sink	200			
Ham	Ice bath	40						
Tuna salad	Walk-in cooler, cooling	55						
Tomatoes	Walk-in cooler	39						
Lettuce	Walk-in cooler	38						

## 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.

- 3 2-201.11 (D) and (F) Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsibility of the PIC to Exclude or Restrict - P - 0 pts - An employee health policy was not available for the food service employees. An employee health policy that includes the 5 major foodborne illnesses and symptoms shall be available so that each food employee knows which illnesses and symptoms need to be reported to the person in charge. Food employees shall be excluded from work if they have any of the 5 major illnesses/symptoms. CDI - Two employee health policies were provided.
- 8 6-301.11 Handwashing Cleanser, Availability - PF - The soap dispenser beside of the walk-in cooler does not dispense soap. Handwashing cleanser shall be available at each handsink in a food establishment. Repair the dispenser. CDI - Soap provided at the handsink.//6-301.12 Hand Drying Provision - PF - The rolls of paper towels provided do not fit in the dispensers. Obtain dispensers/new towels so that the dispenser operates correctly and paper towel rolls are not contaminated.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 0 pts - The can opener blade and 4 scoops were soiled. Food-contact surfaces of food and equipment shall be clean to sight and touch. CDI - Soiled utensils washed, rinsed, and sanitized.

Person in Charge (Print & Sign): Tracy First Pratt Last

Regulatory Authority (Print & Sign): Grayson First Hodge Last

*[Signature: Tracy Pratt]*  
*[Signature: Grayson Hodge]*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 03 / 24 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3383



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - Cans of pizza sauce and beans were stored on the floor in the dry storage room. Food shall be stored at least 6 inches above the floor. Relocate cans to shelving.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 2 wet wiping cloths were stored outside of sanitizer and the sanitizer bucket measured 0 ppm quat. Wet wiping cloths shall be stored in a chemical sanitizer between uses that is maintained at the correct concentration (150-400 ppm quat). CDI - Wet wiping cloths relocated to the bucket and concentration adjusted to 200 ppm quat.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair/replace the following: The hatch on the walk-in cooler door so that can properly hold the door closed, chipping paint on the left dry storage shelf, torn gasket on the left door of the upright freezer, Add PVC pipe wrap around the insulation on the drain line of the walk-in cooler, heat damaged scoop, level/remount the handsink beside of the dish machine so that water does not drain on the floor, weld or seal the drainboard to the right of the dish machine so that water does not drip onto the floor, provide documentation to show can opener is NSF and seal mount to be flush with the prep table (if it is not NSF, obtain can opener that is easily cleanable). Equipment and utensils shall be maintained in good repair.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - Chlorine test strips were not available for the dish machine. Test strips or other testing devices shall be used to accurately measure the concentration of sanitizers used in the establishment. Verification of test strips is required by 3-24-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc
- 49 5-203.14 Backflow Prevention Device, When Required - P - Backflow preventers were not observed on the water lines of the tea and coffee urns. Backflow preventers shall be installed at each point of water use in a food establishment. Install backflow preventers rated ASSE 1022 on the water lines, or provide documentation of a built-in air gap or backflow preventer. Verification of backflow preventers is required by 3-24-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc//5-202.13 Backflow Prevention, Air Gap - P - An air gap of at least 1 inch is required between the end of the prep sink and dish machine drain pipes and the flood rim of the floor sink. Adjust or cut the pipes. Verification by 3-24-17.//5-205.15 System Maintained in Good Repair - P - Repair the 3-compartment sink to dispense cold water. Plumbing systems shall be maintained in good repair.
- 52 5-501.113 Covering Receptacles - C - 0 pts - One lid and one door were open on the outdoor dumpster. Doors and lids shall remain closed when not in use.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - 0 pts - The outdoor shed, used to store single-service cups and other utensils, does not have finished shelving or a coved base where the wall meets the floor. If single-service articles, equipment, or utensils are going to be stored in the shed, a coved baseboard and finished shelves are required. Finish the shed or relocate cups and utensils to the kitchen.



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✓  
Spell



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✓  
Spell

