

Food Establishment Inspection Report

Score: 100

Establishment Name: NOVANT REHABILITATION HOSPITAL CAFETERIA

Establishment ID: 3034012572

Location Address: 2475 HILLCREST CENTER CIRCLE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 17 / 2020 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth

Time In: 09 : 15 ^{am} _{pm} **Time Out:** 12 : 00 ^{am} _{pm}

Permittee: NOVANT HEALTH REHABILITATION HOSPITAL OF WS, LLC

Total Time: 2 hrs 45 minutes

Telephone: (336) 754-3500

Category #: IV

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

FDA Establishment Type:

No. of Risk Factor/Intervention Violations: 0

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	☒	☐	☐	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0	
Employee Health .2652							
2	☒	☐	☐	Management, employees knowledge; responsibilities & reporting	3	15	0
3	☒	☐	☐	Proper use of reporting, restriction & exclusion	3	15	0
Good Hygienic Practices .2652, .2653							
4	☒	☐	☐	Proper eating, tasting, drinking, or tobacco use	2	1	0
5	☒	☐	☐	No discharge from eyes, nose or mouth	1	05	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
6	☒	☐	☐	Hands clean & properly washed	4	2	0
7	☒	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	15	0
8	☒	☐	☐	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655							
9	☒	☐	☐	Food obtained from approved source	2	1	0
10	☐	☐	☒	Food received at proper temperature	2	1	0
11	☒	☐	☐	Food in good condition, safe & unadulterated	2	1	0
12	☐	☐	☒	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
13	☒	☐	☐	Food separated & protected	3	15	0
14	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	3	15	0
15	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
16	☒	☐	☐	Proper cooking time & temperatures	3	15	0
17	☒	☐	☐	Proper reheating procedures for hot holding	3	15	0
18	☐	☐	☒	Proper cooling time & temperatures	3	15	0
19	☒	☐	☐	Proper hot holding temperatures	3	15	0
20	☒	☐	☐	Proper cold holding temperatures	3	15	0
21	☒	☐	☐	Proper date marking & disposition	3	15	0
22	☐	☐	☒	Time as a public health control: procedures & records	2	1	0
Consumer Advisory .2653							
23	☐	☐	☒	Consumer advisory provided for raw or undercooked foods	1	05	0
Highly Susceptible Populations .2653							
24	☐	☐	☒	Pasteurized foods used; prohibited foods not offered	3	15	0
Chemical .2653, .2657							
25	☐	☐	☒	Food additives: approved & properly used	1	05	0
26	☒	☐	☐	Toxic substances properly identified stored, & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
27	☐	☐	☒	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	☐	☐	☒	Pasteurized eggs used where required	1	05	0
29	☒	☐	☐	Water and ice from approved source	2	1	0
30	☐	☐	☒	Variance obtained for specialized processing methods	1	05	0
Food Temperature Control .2653, .2654							
31	☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control	1	05	0
32	☒	☐	☐	Plant food properly cooked for hot holding	1	05	0
33	☒	☐	☐	Approved thawing methods used	1	05	0
34	☒	☐	☐	Thermometers provided & accurate	1	05	0
Food Identification .2653							
35	☒	☐	☐	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
36	☒	☐	☐	Insects & rodents not present; no unauthorized animals	2	1	0
37	☒	☐	☐	Contamination prevented during food preparation, storage & display	2	1	0
38	☒	☐	☐	Personal cleanliness	1	05	0
39	☒	☐	☐	Wiping cloths: properly used & stored	1	05	0
40	☒	☐	☐	Washing fruits & vegetables	1	05	0
Proper Use of Utensils .2653, .2654							
41	☐	☒	☐	In-use utensils: properly stored	1	05	☒ ☒
42	☒	☐	☐	Utensils, equipment & linens: properly stored, dried & handled	1	05	0
43	☒	☐	☐	Single-use & single-service articles: properly stored & used	1	05	0
44	☒	☐	☐	Gloves used properly	1	05	0
Utensils and Equipment .2653, .2654, .2663							
45	☐	☒	☐	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	☒ ☒
46	☒	☐	☐	Warewashing facilities: installed, maintained, & used; test strips	1	05	0
47	☒	☐	☐	Non-food contact surfaces clean	1	05	0
Physical Facilities .2654, .2655, .2656							
48	☒	☐	☐	Hot & cold water available; adequate pressure	2	1	0
49	☒	☐	☐	Plumbing installed; proper backflow devices	2	1	0
50	☒	☐	☐	Sewage & waste water properly disposed	2	1	0
51	☒	☐	☐	Toilet facilities: properly constructed, supplied & cleaned	1	05	0
52	☒	☐	☐	Garbage & refuse properly disposed; facilities maintained	1	05	0
53	☒	☐	☐	Physical facilities installed, maintained & clean	1	05	0
54	☒	☐	☐	Meets ventilation & lighting requirements; designated areas used	1	05	0
Total Deductions:						0	



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 Telephone: (336) 754-3500

☒ Inspection ☐ Re-Inspection Date: 02/17/2020
 Comment Addendum Attached? ☐ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: wesley.holt@healthsouth.com
 Email 2: _____
 Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Christopher Stanley 4/22	0	cut melon	walk in cooler	37			
chicken pot	cook temp	172	hot water	3 compartment sink	146			
soup	reheat temp	177	hot water	dish machine	166			
potato	hot holding	144	quat sanitizer	bucket 1	250			
ultra	upright cooler	42	quat sanitizer	bucket 2	250			
air temp	upright cooler	41	butter	upright kithcen cooler	40			
air temp	cold drawer	38						
cheese	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.

- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Ice scoop stored in ice machine with handle touching top of ice. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain. All other ice scoops stored properly. CDI. Scoop moved to appropriate holder.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. Upright cooler at front serve line showing air temp of 41F. Non potentially hazardous creamers and bottled water inside 42-43F. Recommend adjusting temperature so that if potentially hazardous foods placed inside, food temperatures would hold at 41F or less. Equipment shall be in good repair. CDI. Adjustments made to thermostat.

Lock
Text



Person in Charge (Print & Sign): Christopher Stanley

Regulatory Authority (Print & Sign): Amanda Taylor

[Handwritten signatures]

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3136



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