

Food Establishment Inspection Report

Score: 90

Establishment Name: ARBOR ACRES AL

Establishment ID: 3034012150

Location Address: 1351 SUSANNA WESLEY DRIVE

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 12 / 2018 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 09 : 55 ☒ am ☐ pm Time Out: 04 : 00 ☒ am ☐ pm

Permittee: ARBOR ACRES UMRC INC.

Total Time: 6 hrs 5 minutes

Telephone: (336) 724-7921

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 6

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.										
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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	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	13	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 type="checkbox"/>	<input checked="" 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	0	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
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	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			0	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	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	03	0	
Highly Susceptible Populations .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	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	

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	03	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	03	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			1	0	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0	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	0	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			0	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			0	03	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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										10



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☐ Inspection ☒ Re-Inspection Date: 02/12/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: rdobrowski@arboracres.org

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
CAULI/RICE	PREP 10:15	121	VEG SOUP	CAMBRO-MAIN	154	SOUP	SERVER AREA	162
CAULI/RICE	REHEAT 11:05	191	ZUCCHINI	FCT-FRY-MAIN	200	DISH (3)	HW SANI 163-172	163
QUICHE	FCT	186	GRN PEA	WIC 1-MAIN	40	3 COMP (2)	HW-ALL (140-144F)	140
SALMON	HH OVEN-MAIN	160	MILK	WIC 3-MAIN	45	QAC (2)	SANI- ALL	200
SHRIMP	FCT-MAIN	205	SL TURK	SL-EMPLOYEE	116	SERV SAFE	S. STANLEY 5/4/22	00
POTATOES	FCT-MAIN	193	SOUP	SL-EMPLOYEE	190	DELI SLICES	3 SATELLITE (50-52F)	52
PEPP/ONION	BLAST CHILL 10:50	209	QUICHE	KIOSK-MAIN	114			
PEPP/ONION	BLAST CHILL 11:30	62	AU JUS/RB	KIOSK-MAIN	122			

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.

- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF-Observed strawberries containing white growth on top shelf of reach-in cooler in main kiosk. A food that is unsafe or adulterated, or not honestly presented as specified under § 3-101.11 shall be discarded or reconditioned according to an approved procedure. CDI-Discarded//0 points
- 13 3-304.15 (A) Gloves, Use Limitation - P-Observed two food employees handle cell phones with single-use gloves and then proceed to engage in food prep without changing gloves and washing hands. If used, single-use gloves shall be used for only one task such as working with ready-to-eat or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI-Staff educated, hands washed and new gloves donned.//3-304.11 Food Contact with Equipment and Utensils - P-Observed food employee drop lettuce used for garnish on the floor. Staff member picked up lettuce with gloved hands, and placed it back into the lettuce garnishing bowl actively in use for garnishing plates. /Observed lettuce in garnish bowl hanging over rim and in contact with soiled plate warmer in main kitchen. Food shall only contact surfaces of cleaned and sanitized equipment and utensils, or single-use and single-service articles. CDI-All lettuce discarded, staff removed
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Observed food employee use wet wiping cloth containing sanitizer in-use for wiping counters and equipment to wipe clean knife. Knife was then placed back into knife holder on wall. Equipment food contact surfaces and utensils shall cleaned to sight and touch. This shall take place at a 3 compartment sink or dish machine, washed, rinsed and sanitized, and allowed to air-dry. CDI-Knives removed and placed with soiled equipment to be recleaned.// 0 points

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Person in Charge (Print & Sign): SCOTT ^{First} STANLEY ^{Last}

Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

[Signature]

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Repeat-Measured quiche on prep tables in main kiosk (114F) and Willingham satellite kitchen (63F). Measured Au jus and roast beef combo on pan on flat top of main kiosk at 122F. Measured turkey on the serving line at 116F in pan on employee serving line. Potentially hazardous food items shall measure 135F or greater during hot holding. CDI-Items reheated in microwave or flat top grill to greater than 165F and placed back into hot holding (quiche 193F in main kiosk). Quiche in Willingham placed in reach-in cooler to cool (measured 48F within 20 minutes). Au jus reheated on flat top. Turkey was allowed to be served to employees until the end of lunch (few slices left).
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured lettuce used for garnish, on prep table in kiosk of main kitchen at 58-63F. Potentially hazardous food items shall be maintained at 45F or below during cold-holding. CDI-Lettuce discarded due to other sources of contamination.// 0 points
- 26 7-102.11 Common Name-Working Containers - PF-Observed cleaning chemicals in unlabeled green buckets throughout kitchen. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the materials. CDI-Buckets emptied during inspection.//7-201.11 Separation-Storage - P-Observed green degreaser chemical buckets still containing residue stored on shelving with clean and sanitized equipment and utensils. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, single-use and single-service articles. CDI-Buckets removed and stored in dish area.
- 31 3-501.15 Cooling Methods - PF-Measured sliced deli meats in Willingham and Brock satellite kitchens 50-52F at 1:00 pm. Items were sliced this morning and then placed into sandwich bags, transported to each kitchen and placed in reach-in coolers. Per PIC, this occurred at 9:15 am. //Observed two large containers of shredded crab meat cooling in walk-in cooler of main kitchen, in deep plastic containers and covered with lids. When cooling, foods shall be left uncovered or loosely covered and placed in equipment capable of rapid cooling, to facilitate heat transfer. CDI-Lid from crab meat was offset to allow for heat transfer and wrapped deli meats were placed in reach-in refrigerators and coolers to cool.
- 34 4-204-112 Temperature Measuring Devices-Functionality - C-Repeat-Mechanical thermometer on cambro unit in the main kitchen is damaged, therefore unit is not equipped with thermometer. Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P-Repeat-Observed washed apples in bowl unprotected for consumer self-service on employee serving line. CDI-Apples removed from self-service and taken to be washed and wrapped with plastic wrap.//3-307.11 Miscellaneous Sources of Contamination - C-Observed apple pies stored uncovered/unprotected on speed rack in reach-in cooler. Observed muffins stored on speed rack in main kitchen without protection. Syrup under soiled cabinet with chemicals in Arbor View. Observed washed produce (strawberries, grapes, and blueberries) in soiled bags/containers after cleaning. Observed washed tomato in direct contact with soiled shelving in reach-in cooler in main kitchen kiosk. Food shall be protected from contamination.//3-305.12 Food Storage, Prohibited Areas - C-Observed two cans of mushroom soup stored in contact with water under prep table/water line. Food may not be stored under water lines. CDI-Cleaned and relocated.
- 38 2-303.11 Prohibition-Jewelry - C-Repeat-Observed one food employee engaging in food prep while wearing a ring with a raised stone. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.-CDI-removed.//0 points



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- 39 3-304.14 Wiping Cloths, Use Limitation - C-Repeat-Observed wiping cloths in use with counters and equipment, stored on the side of the green buckets throughout kitchen. Green buckets contain a degreaser solution. Wet wiping cloths in use for wiping counters and equipment shall be submerged in a sanitizing solution when not in use.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Repeat-Observed scoop with handle in water measuring 122F on top of flat top grill in main kitchen (per PIC, water in pot is added to gravy). In-use utensils shall be stored with handle above the rim of non-potentially hazardous food products. If water is used to stored utensil, it shall measure 135F or greater. CDI-Staff was educated and water was discarded due to possible contamination. Discontinue this process.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed single-service plates and straws stored under plate warmer cabinet in Arbor View with chemicals and outside of protective packing. Observed single-service cups and lids, exposed in employee service side of main kitchen. Single-use and single-service articles shall be protected from contamination.//0 points
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Repair water leak at beverage machine in dining room of main kitchen. Equipment shall be maintained in good repair.//0 points.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-The following nonfood contact surfaces of equipment shall be maintained cleaned; bottom of reach-in cooler behind grill, inside breader reach-in cooler, under grill prep table with grates, handle to soup pot, remove plastic wrap for equipment protection, containers under prep table sticker residue, base of Robo Coupe, reach-in freezer for kiosk 1, inside main dining server cabinets. Nonfood contact surfaces of equipment shall be maintained clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Cleaning needed under cooking line of main kitchen, window sills in kiosk area of main kitchen, corners of dry storage room in main kitchen, under single-service shelving in Willingham satellite kitchen. Physical facilities shall be maintained clean.//0 points



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