

Food Establishment Inspection Report

Score: 98.5

Establishment Name: TRINITY ELMS

Establishment ID: 3034160015

Location Address: 3750 HARPER RD

Inspection Re-Inspection

City: CLEMMONS

State: NC

Date: 08 / 09 / 2018 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 10 : 30 am pm Time Out: 03 : 00 am pm

Permittee: HARRIS CAPITAL GROUP LLC

Total Time: 4 hrs 30 minutes

Telephone: (336) 766-2131

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Nursing Home

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 4

No. 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		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13		<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		<input checked="" type="checkbox"/>
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	1		<input checked="" type="checkbox"/>
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			<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03		<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	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"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03		<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input 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			<input checked="" type="checkbox"/>
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	1	03		<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		<input checked="" type="checkbox"/>
Total Deductions:					1.5			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TRINITY ELMS
 Location Address: 3750 HARPER RD
 City: CLEMMONS State: NC
 County: 34 Forsyth Zip: 27012
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: HARRIS CAPITAL GROUP LLC
 Telephone: (336) 766-2131

Establishment ID: 3034160015
 Inspection Re-Inspection Date: 08/09/2018
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: FNICHOLS@TRINITYELMS.NET
 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
Pot. salad	Walk-in cooler	43	Item salad	Reach-in 1	41	Bean soup	Reheat	160
tomatoes	Walk-in cooler	38	tuna	Reach-in 1	40	Hot water	3-comp sink	141
beef patties	Walk-in cooler	40	hard eggs	Reach-in 1	44	Hot water	dish machine	168
vegetables	Walk-in cooler	40	chicken	Reach-in 1	38	quat sani	can wash (PPM)	400
grn. beans	Walk-in cooler	39	egg salad	Reach-in 2	40	quat sani	3-comp sink (PPM)	200
Pot Roast	cooling @ 10:58 AM	51	chick salad	Reach-in 2	41	Servsafe	9/2/2020 G. Hamlin	00
Pot roast	cooling @ 11:45 AM	47	Ribs	Reheat	205			
wtrmelon	Reach-in 1	40	beans	Reheat	160			

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Handwashing sink in dishwashing area was blocked by door to canwash room. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Door was closed and PIC instructed to maintain door closed when room is not in use to maintain accessibility to sink.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Meat hammer, egg slicer, extra robot coupe blade, and serving spoon were observed with food debris on them in storage. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items were sent to warewashing area for rewashing, with exception of egg slicer, which was discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - A sliced tomato and an open gallon of milk were found in the walk-in cooler without date marks. POTENTIALLY HAZARDOUS FOOD prepared and opened and held for more than 24 hours shall be marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. CDI: Both items were discarded. // 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Tray of beets marked with prep date of 8/1 was found in walk-in cooler. Discard potentially hazardous foods after 7 days, with date of preparation counted as day 1. CDI: Beets were discarded.



Person in Charge (Print & Sign): *First* Gwendolyn *Last* Hamlin PIC

Regulatory Authority (Print & Sign): *First* Michael Frazier REHSI *Last* Eva Robert REHS

Gwen Hamlin
Michael Frazier REHSI
Eva Robert REHS

REHS ID: 2551 - Robert, Eva

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3135



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TRINITY ELMS

Establishment ID: 3034160015

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.



- 26 7-209.11 Storage-Other Personal Care Items - C - Employee lotions were found stored on top of ice machine. Except as specified under §§ 7-207.12 and 7-208.11, EMPLOYEES shall store their PERSONAL CARE ITEMS in facilities as specified under ¶ 6-305.11(B).
- 31 3-501.15 Cooling Methods - PF - Chopped pot roast prepped the day of inspection was found cooling in metal tray covered with plastic wrap, and metal lid with another tray of pot roast on top. Facilitate cooling of foods by loosely covering containers, using containers that promote heat transfer, and by cooling in smaller portions. CDI: Plastic wrap was removed and lid placed slightly ajar. Food subsequently cooled to safe temperature within cooling time parameters.
- 33 3-501.13 Thawing - C - PIC stated that pot roast cooked for dinner service was delivered to the facility frozen, and subsequently thawed under running water. Cold water at prep sink used for thawing measured 82F. If thawing under running water, foods must be completely submerged under running water at a temperature of 70F or less.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Desserts were observed on cart in walk-in cooler with top pan uncovered. Protect food during storage so that it is not exposed to splash, dust, or other contamination.
- 38 2-303.11 Prohibition-Jewelry - C - Employee at cook line was observed wearing a rubber bracelet while cooking food. 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.
- 45 4-205.10 Food Equipment, Certification and Classification - C - Two can openers for domestic use were found in utensil storage underneath prep table. FOOD EQUIPMENT shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program, or meet parts 4-1 and 4-2 of the NC Food Code. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Side panel of hot water dish machine is loose and out of place. Reach-in cooler nearest PIC's office had a leak from condenser unit, and fan guards had been cut to facilitate changing of light bulb inside cooler. Maintain equipment in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Vents on front of ice machine had mild dust accumulation on them. Upper portion of dough mixer had excessive food debris and possible grease for lubrication buildup directly over mixing bowl, this portion was disassembled and cleaned by maintenance staff. NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TRINITY ELMS

Establishment ID: 3034160015

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.

✓
Spell

- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - Coved baseboard tile was missing from small portion of wall leading into dishwashing area. Floor and wall junctures shall be coved and SEALED. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Electrical outlet cover near reach-in cooler was cracked exposing inner wall. Basin for canwash was cracked from top of basin extending to the drain. Maintain physical facilities in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C - Baseboard beside prewash sink before dish machine had excessive mold buildup. Clean physical facilities often enough to maintain them clean. // 6-501.16 Drying Mops - C - Mops were found with heads against wall of can wash. After use, place mops in a position that allows them to air-dry without soiling walls, equipment, or supplies.
- 54 6-202.11 Light Bulbs, Protective Shielding - C - Lightbulb in reach in cooler closest to PIC's office was not shatterproof. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TRINITY ELMS

Establishment ID: 3034160015

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.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TRINITY ELMS

Establishment ID: 3034160015

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.

✓
Spell

