

Food Establishment Inspection Report

Score: 97

Establishment Name: TRINITY ELMS HEALTH AND REHAB

Establishment ID: 3034160044

Location Address: 7449 FAIR OAKS DRIVE

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: LUTHERAN SERVICES CAROLINA

Telephone: (336) 747-1153

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 05/01/2024 Status Code: A

Time In: 10:05 AM Time Out: 1:25 PM

Category#: 1

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 1

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	0	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT/N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> OUT/N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS: 3					



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 05/01/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: I
 Email 1: KSalkeld@trinityelms.net
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
oatmeal/COOLING at 10:22	111				
oatmeal/COOLING at 11:02	75				
scrambled eggs/COOLING at 10:22	86				
scrambled eggs/COOLING at 11:02	59				
pork loin/walk-in cooler	38				
mashed potatoes/walk-in cooler	37				
chicken salad/2 door cooler	39				
spinach/hot holding	150				
chicken/FINAL COOK	178				
butter spread/1 door cooler in Clemmons Pod	41				
butter spread/1 door cooler in Harper Pod	37				
egg salad sandwich/1 door cooler in Tanglewood Pod	39				
Cl sanitizer/dish machine (ppm)	100				
wash temp/dish machine	154				
hot water/3 comp sink	136				
quat sanitizer/3 comp sink (ppm)	150				
quat sanitizer/towel bucket (ppm)	400				

First
 Person in Charge (Print & Sign): Kristen

Last
 Salkeld



First
 Regulatory Authority (Print & Sign): Aubrie

Last
 Welch



REHS ID: 2519 - Welch, Aubrie

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3131

Authorize final report to
 be received via Email:





North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TRINITY ELMS HEALTH AND REHAB

Establishment ID: 3034160044

Date: 05/01/2024 **Time In:** 10:05 AM **Time Out:** 1:25 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Aaron Singleton		Food Service		02/14/2027

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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Food debris inside robot coupe (under blade), on can opener blade, several dishes, lever-type scoop. Food contact surfaces shall be clean to sight and touch. CDI - placed at dish area to be re-cleaned.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency - REPEAT - Interior of ice machine in Clemmons Pod is soiled. Equipment food contact surfaces and utensils shall be cleaned in equipment such as ice bins at a frequency necessary to preclude accumulation of soil or mold.
- 33 3-501.15 Cooling Methods (Pf) Scrambled eggs and oatmeal left over from breakfast were in containers tightly covered with plastic wrap sitting out in kitchen. When placed in walk-in cooler, they were still tightly covered - there is concern that these foods may not have met cooling parameter of 135 to 70F within 2 hours without intervention. Cooling shall be accomplished in accordance with the time and temp criteria by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI - pans placed on top shelf of walk-in cooler, loosely covered; when temped again 40 minutes later, scrambled eggs were 41-59F, oatmeal was 67-75F.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT - Damaged handle on 1 door cooler in Clemmons Pod. Damaged cabinets, drawers, countertops in Pods, such as Tanglewood in front of induction burner. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT - Clean inside microwaves as needed, clean inside/outside of cabinets/drawers in Pods. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT - Some wall cleaning needed where splashes have occurred such as in Pods behind the induction burners. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Minor wall damage in Pods behind steam tables. Physical facilities shall be maintained in good repair.

Additional Comments

Forsyth Pod kitchen was not checked today due to Covid cases on unit.

Educational visit due by June 30, 2024. Next inspection is due July 1 2024 - June 30 2025.