

Food Establishment Inspection Report

Score: 98

Establishment Name: CADENCE OF CLEMMONS

Establishment ID: 3034160045

Location Address: 1165 SOUTH PEACEHAVEN RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 04/09/2021

Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 10:35 AM

Time Out: 12:30 PM

Permittee: GAHC3 CLEMMONS NC TRS SUB, LLC

Total Time: 1 hrs 55 min

Telephone: (336) 766-6220

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: 2

No. of Repeat Risk Factor/Intervention Violations: 1

| Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | Good Retail Practices | | | | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|--|-----|-----|---|----|--|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|-----|---|----|--|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. | | | | | | | | | | Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | | |
| IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | |
| Supervision .2652 | | | | | | | | | | Safe Food and Water .2653, .2655, .2658 | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | 0 | | | | 28 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Pasteurized eggs used where required | 1 | 0 | | | |
| Employee Health .2652 | | | | | | | | | | Food Temperature Control .2653, .2654 | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 1 | 0 | | | 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 | 0 | | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 1 | 0 | | | 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 0 | | | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | Food Identification .2653 | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | 0 | | | 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | 0 | | | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 0 | | | | 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 0 | | | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | 0 | | | 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | 1 | 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 | 1 | 0 | | | 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 0 | | | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 | 0 | | | Proper Use of Utensils .2653, .2654 | | | | | | | | | |
| Approved Source .2653, .2655 | | | | | | | | | | Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | | | 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 0 | | | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | | | 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0 | | | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | 0 | | | 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 0 | | | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | | | 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 0 | | | |
| Protection from Contamination .2653, .2654 | | | | | | | | | | Physical Facilities .2654, .2655, .2656 | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 1 | 0 | | | 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 | | | |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 1 | 0 | | | 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0 | | | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 | 0 | | | 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | 0 | | | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | Total Deductions: 2 | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 1 | 0 | | | | | | | | | | | | |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 1 | 0 | | | | | | | | | | | | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures | 3 | 1 | 0 | | | | | | | | | | | | |
| 19 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper hot holding temperatures | 3 | 1 | 0 | | | | | | | | | | | | |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 1 | 0 | | | | | | | | | | | | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 1 | 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 | 0 | | | | | | | | | | | | | |
| Highly Susceptible Populations .2653 | | | | | | | | | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | 3 | 1 | | | | | | | | | | | | | |
| Chemical .2653, .2657 | | | | | | | | | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 0 | | | | | | | | | | | | | |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | 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 | | | | | | | | | | | | |



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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: CADENCE OF CLEMMONS
 Location Address: 1165 SOUTH PEACEHAVEN 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: GAHC3 CLEMMONS NC TRS SUB, LLC
 Telephone: (336) 766-6220

Establishment ID: 3034160045
☒ Inspection ☐ Re-Inspection Date: 04/09/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: HTHOMAS@CADENCESL.COM
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|--------------------|-----------------------|------|------|----------|------|------|----------|------|
| ServSafe | David Dietter 6/19/24 | 0 | | | | | | |
| hot water | dish machine | 140 | | | | | | |
| chlorine sanitizer | ppm dish machine | 100 | | | | | | |
| hot water | 3 comp sink | 140 | | | | | | |
| quat sanitizer | ppm 3 comp sink | 200 | | | | | | |
| quat sanitizer | ppm bucket | 100 | | | | | | |
| fish | final cook | 149 | | | | | | |
| ground beef | final cook | 163 | | | | | | |
| chicken soup | final cook | 197 | | | | | | |
| lettuce | WIC | 38 | | | | | | |
| pork loin | WIC | 38 | | | | | | |
| hotdogs | prep cooler | 38 | | | | | | |
| ambient air | dressing cooler | 39 | | | | | | |
| salad | upright cooler | 41 | | | | | | |
| cole slaw | upright cooler | 40 | | | | | | |

Person in Charge (Print & Sign): David *First* Dietter *Last*
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



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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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Two plastic plate covers, large spatula, 2 scoops, and tenderizer with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at warewashing machine to be rewashed.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Repeat- Spout of ice machine in server area with soil buildup. Internal components of ice machines and beverage nozzles shall be cleaned at a frequency to prevent the accumulation of soil or mold. CDI- Employee cleaned and sanitized spout during inspection.
- 24 3-801.11 (A), (B), (C), (E) and (G) Pasteurized Foods, Prohibited Re-Service, and Prohibited Food - P - Shell eggs used in establishment are not pasteurized. In an establishment that serves a highly susceptible population, pasteurized eggs or egg products shall be substituted for raw eggs in the preparation of foods such as Caesar salad, hollandaise or Béarnaise sauce, mayo, meringue, eggnog, ice cream, and egg-fortified beverages; and recipes in which more than one egg is broken and the eggs are combined. The following foods may not be served or offered in ready-to-eat form: raw animal foods and partially cooked animal foods such as soft-cooked eggs made from raw eggs. CDI- Person in charge removed all eggs from prep coolers and will only serve pasteurized liquid egg until pasteurized shell eggs are purchased. 0 pts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - REPEAT- Wiping cloth sanitizer bucket measured 100ppm on quat test strip. In use wiping cloths shall be held in a chemical sanitizer solution at a concentration specified under 4-501.114 (150-400 ppm quat). CDI- New sanitizer made and education provided on soaking the cloth in sanitizer before placing in the bucket to maintain more active ppm solution.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Recaulk soiled drainboard to wall at warewashing machine. Recaulk dump sink at bar area, or replace countertop as it is slopes in a way that accumulates water and residue. Recaulk between steam table and prep cooler if equipment is to remain in place. Equipment shall be maintained in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed on gaskets of prep reach in cooler, handles of hot holding cabinet, between steam table and prep cooler, and inside server area cabinets. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. 0 pts.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P - Hose at can wash with pistol grip spray nozzle attached. If spray nozzle is to remain attached, a backflow prevention device rated for continuous pressure is required in addition to atmospheric backflow prevention. CDI- Nozzle was removed from hose and shall be removed after each use, or a backflow prevention device rated for continuous pressure will be required. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Cleaning needed inside floor drains and on wall behind soiled drainboard of warewashing machine. Physical facilities shall be maintained clean. 0 pts.