

# Food Establishment Inspection Report

Score: 92

Establishment Name: BAPTIST RETIREMENT HOME OF

Establishment ID: 3034160002

Location Address: 1199 HAYES FOREST DR

City: WINSTON SALEM

State: NC

Zip: 27106

County: 34 Forsyth

Permittee: BRH, INC.

Telephone: (336) 759-1044

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

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

☒ Inspection ☐ Re-Inspection

Date: 07/28/2021

Status Code: A

Time In: 10:00 AM

Time Out: 2:00 PM

Total Time: 4 hrs 0 min

Category #: 1

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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/C	Compliance Status	OUT	CDI	R	VR	
<b>Supervision .2652</b>									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0			
<b>Employee Health .2652</b>									
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		
<b>Good Hygienic Practices .2652, .2653</b>									
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		
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	<input checked="" type="checkbox"/>	2	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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"/>	<input checked="" type="checkbox"/>	
<b>Approved Source .2653, .2655</b>									
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		
<b>Protection from Contamination .2653, .2654</b>									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input checked="" type="checkbox"/>	<input 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		
<b>Potentially Hazardous Food Time/Temperature .2653</b>									
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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		
<b>Consumer Advisory .2653</b>									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
<b>Highly Susceptible Populations .2653</b>									
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
<b>Chemical .2653, .2657</b>									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0		
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0		
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>									
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/C	Compliance Status	OUT	CDI	R	VR	
<b>Safe Food and Water .2653, .2655, .2658</b>									
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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		
<b>Food Temperature Control .2653, .2654</b>									
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"/>	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
<b>Food Identification .2653</b>									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>									
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
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		
<b>Proper Use of Utensils .2653, .2654</b>									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input checked="" type="checkbox"/>	03	0		<input checked="" type="checkbox"/>
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		
<b>Utensils and Equipment .2653, .2654, .2663</b>									
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"/>	0		<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0		
<b>Physical Facilities .2654, .2655, .2656</b>									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0		
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:						8			



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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BAPTIST RETIREMENT HOME OF  
 Location Address: 1199 HAYES FOREST DR  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: BRH, INC.  
 Telephone: (336) 759-1044

Establishment ID: 3034160002  
☒ Inspection ☐ Re-Inspection Date: 07/28/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: I  
 Email 1: jmccollum@brh.org  
 Email 2: erichburg@brh.org  
 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
pork loin	cook temp	173.0	quat sanitizer	Steffan Winbush 7/20/26	0.0			
potato	cook temp	201.0	servsafe	Steffan Winbush 7/20/26	0.0			
slaw	ice bath	55.0						
tomato	ice bath	45.0						
eggs	cooling 2 hours	114.0						
sausage	cooling 2 hours	109.0						
lunchmeat	small cook line cooler	40.0						
cut melon	2 door cooler	39.0						
cooked cabbage	hot cabinet	163.0						
beans	cook temp	187.0						
onion soup	cook temp	190.0						
juice	upright cooler right	37.0						
air temp	dessert cooler	36.0						
milk	back 2 door cooler	37.0						
burger patty	cook temp	191.0						
hot dogs	walk in cooler	39.0						
raw chicken	walk in cooler	38.0						
hot water	3 compartment sink	143.0						
hot water	dish machine	168.0						
quat sanitizer	3 compartment sink	300.0						

Person in Charge (Print & Sign): Steffan *First* Winbush *Last*  
 Regulatory Authority (Print & Sign): Amanda *First* Taylor *Last*

*[Signature]*

*[Signature]*

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3136



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# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** BAPTIST RETIREMENT HOME OF NC/BROOKRIDGE **Establishment ID:** 3034160002

## 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.

- 6 2-301.12 Cleaning Procedure - P 2-301.14 When to Wash - P Repeat violation. Two food employees observed washing hands, and turning off faucet handles with cleaned hands. One food employee observed rinsing hands for less than five seconds and using cleaned hands to turn off faucet handles. Recommend reviewing when to wash and correct handwashing procedures with all employees. Food employees shall wash hands when contaminated and to avoid recontaminating cleaned hands, use a disposable barrier or similar to operate faucet handles. CDI: All employees educate and directed to rewash hands, and demonstrated proper handwashing.
- 8 6-301.11 Handwashing Cleanser, Availability - PF No soap at kitchen hand sink nearest to dish machine. Provide soap for handwashing at each handsink. CDI. Soap stocked. 0 points.
- 18 3-501.14 Cooling - P Scrambled eggs and sausage 114 and 109 after cooling 2 hours. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. CDI. 0 points. Food discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat violation. The following foods were measured between 42-55F on ice baths at cafe station: Slaw, sliced tomato and hot dogs. Old steam table being used for ice baths are shallow, and not allowing containers of food to be submerged in ice baths. Recommend mechanical refrigeration. Foods stocked/prepared 15 minutes prior. CDI. More ice water added to ice bath. Pans rearranged to allow more submersion into baths. Foods now 41F or below within 1 hour.
- 31 3-501.15 Cooling Methods - PF Repeat violation. Sausage and eggs actively cooling inside small cook line cooler. Containers of food had lids that were tightly pressed against the shelving so that heat transfer was ineffective. Cooling shall be accomplished when placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination. Use proper equipment, such as walk-in cooler when cooling foods. CDI. Foods discarded, as they did not meet cooling parameters.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C 0 points. Ice buildup present on box of frozen lamb in walk in freezer due to accumulation of freezer ice from condenser unit. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat violation. Many metal pans on clean dish rack stacked wet. Air dry equipment and utensils after cleaning and sanitizing.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation(with improvements made) Walk-in freezer observed with ice build up on ceiling and around condenser. Cutting boards and other damaged utensils as well as gaskets have been replaced since last inspection. Equipment shall be maintained cleanable and in good repair. 4-202.16 Nonfood-Contact Surfaces - C Beverage crates being used in dry storage area to store foods. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.
- 49 5-203.14 Backflow Prevention Device, When Required - P 0 points. Backflow prevention device on back of coffee machine had screw in release port, making it unapproved. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. CDI. Maintenance personnel procured several backflow prevention devices during inspection. Device replaced.  
5-205.15 (B) System maintained in good repair - C Repair minor drip at hand sink faucet closest to dish machine. Plumbing system shall be in good repair.
- 54 6-303.11 Intensity-Lighting - C 0 points. Light in can wash room not functioning. Room completely dark. Have light repaired so that it is at least 20 foot-candles at all plumbing fixtures.