

# Food Establishment Inspection Report

Score: 90

Establishment Name: MEMORY CARE OF THE TRIAD

Establishment ID: 3034160003

Location Address: 413 N MAIN ST

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 10/12/2020

Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 7:52 AM

Time Out: 12:00 PM

Permittee: BRADFORD VILLAGE EAST, LLC

Total Time: 4 hrs 8 min

Telephone: (336) 993-4696

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: 7

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                                 | NO                                  | Compliance Status  |  |  | OUT                                 | CDI                                 | R                                   | VR                                  |
| Supervision .2652  |                                     |                                     |                                     |  |  |  |                                     |                                     |                                     |                                     |
| 1  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Employee Health .2652  |                                     |                                     |                                     |  |  |  |                                     |                                     |                                     |                                     |
| 2  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Good Hygienic Practices .2652, .2653   |                                     |                                     |                                     |  |  |  |                                     |                                     |                                     |                                     |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656                                 |                                     |                                     |                                     |  |  |  |                                     |                                     |                                     |                                     |
| 6  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <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    |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Approved Source .2653, .2655   |                                     |                                     |                                     |  |  |  |                                     |                                     |                                     |                                     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Protection from Contamination .2653, .2654   |                                     |                                     |                                     |  |  |  |                                     |                                     |                                     |                                     |
| 13   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Potentially Hazardous Food Time/Temperature .2653  |                                     |                                     |                                     |  |  |  |                                     |                                     |                                     |                                     |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 19   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper hot holding temperatures  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 21   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Consumer Advisory .2653  |                                     |                                     |                                     |  |  |  |                                     |                                     |                                     |                                     |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Highly Susceptible Populations .2653   |                                     |                                     |                                     |  |  |  |                                     |                                     |                                     |                                     |
| 24   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Pasteurized foods used; prohibited foods not offered   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Chemical .2653, .2657  |                                     |                                     |                                     |  |  |  |                                     |                                     |                                     |                                     |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 26   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <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 |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |

| Good Retail Practices  |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|--|--|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
| IN   | OUT                                 | N/A                                 | NO                                  | 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  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Food Temperature Control .2653, .2654  |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Food Identification .2653  |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 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  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 37   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 40   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Washing fruits & vegetables   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Proper Use of Utensils .2653, .2654  |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
| 41   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 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 |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| Physical Facilities .2654, .2655, .2656  |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 49   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 54   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Total Deductions: 10   |                                     |                                     |                                     |   |  |  |                                     |                                     |                                     |                                     |



North Carolina Department of Health & Human Services

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Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MEMORY CARE OF THE TRIAD  
 Location Address: 413 N MAIN ST  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: BRADFORD VILLAGE EAST, LLC  
 Telephone: (336) 993-4696

Establishment ID: 3034160003  
☒ Inspection ☐ Re-Inspection Date: 10/12/2020  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: candice@memorycareofthetriad.org  
 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 |
|----------------|-----------------|-------|--------------|----------------|-------|------|----------|------|
| hot water      | three comp sink | 124.0 | potato salad | upright cooler | 37.0  |      |          |      |
| quat sanitizer | three comp sink | 200.0 | milk         | upright cooler | 41.0  |      |          |      |
| grits          | final cook      | 198.0 | final rinse  | dishmachine    | 173.6 |      |          |      |
| eggs           | final cook      | 175.0 |              |                |       |      |          |      |
| sausage        | final cook      | 150.0 |              |                |       |      |          |      |
| soup           | upright cooler  | 36.0  |              |                |       |      |          |      |
| potatoes       | upright cooler  | 37.0  |              |                |       |      |          |      |
| roast beef     | upright cooler  | 37.0  |              |                |       |      |          |      |

Person in Charge (Print & Sign): *First* Brenda *Last* Robinson

Regulatory Authority (Print & Sign): *First* Michelle *Last* Bell

REHS ID: 2464 - Bell, Michelle

*Brenda Robinson*

*Michelle Bell*

Verification Required Date: 10/22/2020

REHS Contact Phone Number: (336) 703-3134



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# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** MEMORY CARE OF THE TRIAD

**Establishment ID:** 3034160003

## 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.

- 1 2-102.12 Certified Food Protection Manager - C: Manager in charge of kitchen did not have food safety certification. (A) At least one EMPLOYEE who has supervisory and management responsibility and the authority to direct and control FOOD preparation and service shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an American National Standards Institute (ANSI)-ACCREDITED PROGRAM.
- 2 2-103.11 (M) Person in Charge-Duties - PF, 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P: Manager was unaware of the symptoms and illnesses that employees are required to report to management. The person in charge shall ensure that FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed of their responsibility to report and that employees understand when to report symptoms, illnesses and exposure. CDI: Manager was educated about employee illness and information about employee health was left at facility.
- 6 2-301.12 Cleaning Procedure - P, 2-301.14 When to Wash - P: REPEAT: Employee washed hands for less than 20 seconds then turned off faucets without using a barrier to prevent recontamination of hands. Hands shall be washed for at least 20 seconds using a barrier to prevent recontamination of hands after washing. CDI: Employee was educated about handwashing and continued to do so correctly for the remainder of the inspection.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Flats of raw eggs stored above milk in upright refrigerator./ In upright freezer, opened raw pork chops and raw chicken packages stored above bread. Foods shall be stored to prevent cross contamination. When frozen, foods shall be stored in proper storage order once original commercial package is opened. CDI: Raw eggs moved below milk. Freezer rearranged in proper storage order./3-304.15 (A) Gloves, Use Limitation - P: Employee contacted phone with single-use gloves, then touched food ingredient 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 FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled. CDI: Gloves discarded and hands washed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. REPEAT: Some dishes with very light debris/crumbs: 3 mugs, 4 ramekins with salt and pepper, 8 trays, 1 knife, cutting board and 3 muffin tins. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items sent to dish area to be rewashed during inspection.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: 0 pts. In upright cooler, roast beef prepared on Saturday with no date. Potentially hazardous foods prepared and held for greater than 24 hours shall be labeled with date of preparation or discard. CDI: Roast beef labeled.
- 26 7-201.11 Separation-Storage - P: 0 pts. Dawn dish detergent in dry storage room stored above protein shakes. Hand sanitizer first stored above prep table, then moved to shelving above oven. Chemicals shall be stored to prevent contamination of food and clean equipment. CDI: All chemicals moved.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Case of sweet potatoes on floor during inspection. Food shall be stored at least 6 inches above the floor.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Handles of scoops laying in ingredients for noodles, rice, sugar and flour. During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: in the FOOD with their handles above the top of the FOOD and the container.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: In the dry storage room, cases of cups, containers and eating utensils on the floor due to recent delivery. Single service articles shall be stored at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment needs repair: screws and holes present in the front of the Victory upright freezer, can opener rusted, rust in bottom drawer and sides of drawer slides below tea drawer, rust on undersides of tea prep table, rust in both ovens, rust underneath dishmachine drainboards, shelf to ingredient prep table is breaking loose from two front legs and is coated with bumpy finish on underside and needs removed/replaced, torn gasket present in left side of Hobart upright cooler, Victory cooler has unapproved latch that has been installed on both front doors. Equipment shall be maintained in good repair.
- 49 5-203.14 Backflow Prevention Device, When Required - P: The potable water supply installed next to steam table does not have a backflow preventer installed on water line./ Outside mopsink does not have atmospheric backflow preventer and also had a hose with pistol grip attached. Install backflow prevention devices in both of these areas. Atmospheric backflow prevention devices will be adequate. If installing an atmospheric backflow prevention device for outdoor mopsink, the hose must be maintained without the pistol grip attached. If the facility wishes to maintain the mopsink with the pistol grip attached, a backflow prevention device rated for continuous pressure shall be installed. Verification of installation for both locations is required to Michelle Bell at 336-703-3134 by 10-22-20./5-205.15 (B) System maintained in good repair - C: Small plumbing drip from faucet in Employee restroom 2. Hose leaking at mopsink. Plumbing shall be maintained in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Pipe penetrations in kitchen need sealed where entering at ceiling. Also, pipe penetration entry behind ice machine needs sealed. Floor grout low in some areas. Across from ovens on prep line, large patch of rough flooring needs repaired to be smooth and easily cleanable. Caulk needed around base of toilets in both employee restrooms. Chipping paint in Employee Restroom 1. Hole repairs needed for walls in Employee Restroom 2. Ceiling tiles warped above air conditioning unit. Floors, walls, and ceilings shall be easily cleanable./6-501.12 Cleaning, Frequency and Restrictions - C: Floor cleaning needed in Employee restroom #1. Floors shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low at steam table at 25-40 fctd and tea prep area from 23-43 fctd. Increase lighting in both of these areas to 50 fctd. Lighting shall be 50 fctd in food prep areas.