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City: WINSTON SALEM State: NC Date: 8 8 / 1 9 / 2 8 1, 5 Status Code: A Zip: 2703 County: 34 Ferryth Time In: 9 : 4 5 % pm Time Out: 1 : 2 \$ % pm Permittee: SOUTHERN HEALTHCARE MANAGEMENT Catagory 9: 1 Total Time: is: 9 : 4 5 % pm Time Out: 1 : 2 \$ % pm Total Time: 330 756-0550 Catagory 9: 1 Catagory 9: 1 FAA Establishment Type: Norsing Hams Forderes: March State State: FAA Establishment Type: Norsing Hams No. of Repeat Risk Factor/Intervention Violations: 4 Forderes: Forderes: Coordinate Residue Type: Norsing Hams No. of Repeat Risk Factor/Intervention Violations: 4 Roodinate: Coordinate Residue Type: Norsing Hams State State March Action Control (and gms chemates State) Roodinate: Coordinate Residue Type: Norsing Hams State State March Action Control (and gms chemates State) Roodinate: Coordinate Residue Type: Norsing Hams State State March Action Control (and gms chemates State) Roodinate: Coordinate Residue Type: Norsing Hams State State March Action Control (and gms chemates State) Roodinate: Coordinate Residue Type: Norsing Hams State State March Action Control (and gms chemates State) Roodinate:							
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DHHS is an equal opportunity employer. 4 Page 1 of _____ Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SILAS CREEK REHABILITATION	Establishment ID: 3034160031					
Location Address: 3350 SILAS CREEK PKWY City: WINSTON SALEM State: NC County: 34 Forsyth Zip: 27103 Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System Permittee: SOUTHERN HEALTHCARE MANAGEMENT Telephone: (336) 765-0550	Inspection Re-Inspection Date: 08/19/2015 Comment Addendum Attached? Status Code: A Category #: I Email 1: scdiet@sliascreekrehab.com Email 2: Email 3:					
Temperature Observations						

Location	Tomp	l t e me	Lana Cara				
	Temp 0	Item	Location	Temp	Item	Location	Temp
3 comp. sink	153						
walk-in cooler	39						
walk-in cooler	37						
walk-in cooler	37						
reheated	210						
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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.

4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee drink stored on prep table in the kitchen. Employee drink stored above single service towels on storage shelf. Employee drinks must be stored in a manner to prevent contamination of food, clean equipment, clean utensils, and single-use articles. Drinks relocated to a lower shelf as corrective action.

6 2-301.14 When to Wash - P Employee relocated drink with bare hands and failed to wash hands before donning gloves to work with food. Employees must wash hands after contamination of hands. Employee rewashed hands as corrective action. Reminder: Employees must wash hands between handling soiled and clean utensils.

14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Approximately 8 metal pans/lids, 3 plate lids, slicer, robot coupe, one plate, one knife, and whip required additional cleaning to remove food debris or greasy film. Utensils must be clean to sight and touch. Items sent to be rewashed as corrective action.

Person in Charge (Print & Sign):	Tina	First	Wicks	Last	TraWith
Regulatory Authority (Print & Sign)	Anthony	First	Williams	Last	Ate Vas
REHS ID	: 1846	- Williams, Tony			_ Verification Required Date: / /
REHS Contact Phone Number	: (<u>33</u>	<u>6)703</u> - <u>316</u>	<u>51</u>		
North Carolina Department	of Health &	DHHS is 4	an equal c	ublic Health Environ pportunity employer. nent Inspection Report, 3	amental Health Section • Food Protection Program

Comment Addendum to Food Establishment Inspection Report

Establishment Name: SILAS CREEK REHABILITATION

Establishment ID: 3034160031

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.

- 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking PF Opened bag of lettuce was not date-marked. Date-mark PHF opened in the facility such as lettuce. Lettuce discarded as corrective action.
 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition P Pimento cheese expired yesterday. Discard food after 7 days if food is maintained at 41 or below, 4 days if maintained at 41-45F. Pimento cheese discarded as corrective action.
- 31 3-501.15 Cooling Methods PF Orzo pasta, pinto beans, and mac & cheese in containers cooled tightly wrapped. When cooling, loosely cover food items and separate into thin, small portions. Product discarded as corrective action.
- 4-302.12 Food Temperature Measuring Devices PF Provide a food temperature measuring device with a small diameter probe.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food C Four cereal containers and one unknown dry good were not labeled. Label products removed from original containers.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C Biscuit mix package was not tightly wrapped. Reseal dry goods once opened.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required C Lids and pans stacked wet. Air dry utensils before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Replace rusted utensil shelf and paint chipping on legs of drainboards.





Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: SILAS CREEK REHABILITATION

Establishment ID: 3034160031

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.

46 4-204.119 Warewashing Sinks and Drainboards, Self-Draining - C Clean side drainboard of the dish machine pools water in the corner. Repair to self drain back into the machine.
4. 501 14 Warewashing Equipment Cleaning Frequency, C Clean side drainboard contained on accumulation feed debrie. This

4-501.14 Warewashing Equipment, Cleaning Frequency - C Clean side drainboard contained an accumulation food debris. This area its to be maintained clean to prevent contamination of clean utensils.

- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C Clean inside cabinets and shelves underneath prep tables and under the serving line.
- 49 5-203.14 Backflow Prevention Device, When Required P Install vacuum breaker on the splitter valve with the open ended hose. Install ASSE 1022 backflow prevention on water using fixtures in the beverage station area or provide documentation if backflow prevention is provided. Install ASSE 1052 on the outside can wash with the sprayer attached.
- 51 5-501.17 Toilet Room Receptacle, Covered C Provide covered trash receptacles for the unisex public restrooms.

52 5-501.11 Outdoor Storage Surface - C Dumpsters are located on a gravel surface. An outdoor storage surface for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain.

6-202.19 Outdoor Walking and Driving Surfaces, Graded to Drain - C Outside premises collects water at the end of the sidewalk. Exterior walking and driving surfaces shall be graded to drain.
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Sealant on concrete in dry storage has worn away. Repair. Repair minor wall damage throughout. Repair cracked floor tiles.
6-501.12 Cleaning, Frequency and Restrictions - C Clean vent in the employee restroom. Clean can wash area. Clean floors under equipment in storage room.

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Ventilation system in the kitchen is dripping condensation. Repair. Contamination of food, equipment, or utensils was not observed.
6-501.110 Using Dressing Rooms and Lockers - C Cigarettes, employee personal bag, and keys stored inside cabinet for utensils, carts, or preparation surfaces. Store employee personal items in designated areas.
6-303.11 Intensity-Lighting - C Lighting low in the employee restroom at 11-13 f/c. Provide 20 f/c of light in the restrooms. Lighting low in the walk-in freezer. Provide 10 f/c in this area. Lighting low along the prep sink and prep line under the hood at 23-43 f/c. Provide 50 f/c in all food prep areas.





✓ Soell Establishment Name: SILAS CREEK REHABILITATION

Establishment ID: 3034160031

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Spell

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Establishment ID: 3034160031

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