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Location Address:       1515 GOLDEN LAMB COURT       Xinspection       Re-Inspection         City:       WINSTON SALEM       State:       NC       Date:       0.4 / 1.8 / 2.0 / 1.5 (status Code: A         Zip:       27105       County:       34 Forsyth       Time In:       0.1 : 4.5 @ am       Time In:       0.1 : 4.5 @ am         Permittee:       CRT       Category #:       V       Category #:       V         Telephone:       (38) 727-9119       Constraints       Category #:       V         Wastewater System:       Municipal/Community       On-Site Supply       No. of Risk Factor/Intervention Violations: 4       No. of Risk Factor/Intervention Violations: 4         No. of Risk Factor/Intervention Violations:       2       Good Retail Practices       Monor Category #:       V         Plaite Interventions:       0.6 (Risk Factor/Intervention Violations: 4       No. of Risk Factor/Intervention Violations: 4       No. of Risk Factor/Intervention Violations: 4         Water Supply:       Proper entries:       0.6 (Risk Factor/Intervention Violations: 4       No. of Risk Factor/Intervention Violations: 4         Water Supply:       Proper entries:       0.6 (Risk Factor/Intervention Violations: 4       No. of Risk Factor/Intervention Violations: 4         Water Supply:       Monorealized Factors and Violatinterventince:       0.6 (Risk Factor/Interve	
Zip:       27105       County:       34 Forsyth       Time In:       01:       4.5 & mm       Time Out:       04:       1.5 & mm         Permittee:       (336) 727-9119       Category #:       //         Water Supply:       Municipal/Community       On-Site Supply       FDA Establishment Type:       Nursing Home         Water Supply:       Municipal/Community       On-Site Supply       No. of Risk Factor/Intervention Violations: 4         No. of Risk Factor:       No. of Risk Factor/Intervention Violations: 4       No. of Repeat Risk Factor/Intervention Violations: 4         No. of Risk Factor:       Compliance Status       our on a vio       an orr (an a wide compliance Status)       our or category         Supervision       PCPresent:       Demogram and perform develops footborne liness or injuy.       an orr (an a wide compliance Status)       our or category         Supervision       PCPresent:       Demogram and perform develops footborne liness or injuy.       an orr (an a wide compliance Status)       our or category         Supervision       PCPresent:       Demogram and perform develops footborne liness or injuy.       an orr (an a wide compliance Status)       our or category         Supervision       PCPresent:       Demogram and perform develops footborne liness or injuy.       an orr (an a wide compliance Status)       our (an a corr (an a wide compliance Status)       <	
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Permittee:       CRT       Total Time:       2 Ins 30 minutes         Telephone:       (336) 727-9119       Category #:       N         Wastewater System:       Municipal/Community       On-Site System       No. of Risk Factor/Intervention Violations:       4         Water Supply:       Municipal/Community       On-Site Supply       Code Retail Practices       No. of Risk Factors Control the addition of pathogens, chemical pat	
Gategory #: IV         Telephone:       (36) 727-9119         Wastewater System:       Municipal/Community       On-Site System         Water Supply:       Municipal/Community       On-Site Supply         Foodborne Illness Risk Factors and Public Health Interventions       A control the addition of pathogens, them increase the chance of developing footborne lines.         Public Health Interventions:       Or Compliance Status       our control in addition of pathogens, chem increase the chance of developing footborne lines.         Public Health Interventions:       Cood Retail Practices:       Cood Retail Practices:         Supervision       2.52       Safe Food and Water       2653, 2655, 2658         2 &       Pic Present, Demonstration-Certification by 2.0       Safe Food and Water       2633, 2655, 2658         3 &       Proper use of reporting, restriction & exclusion       XEUD       Variance developing exclusion       XEUD         3 &       Proper use of reporting, restriction & exclusion       XEUD       Food tremerature Control       2633, 2655, 2654         4 &       Proper eating, tasting, drinking, or tobacco use       XEUD       Yariance develop use of reporting, restriction & exclusion       XEUD         3 &       Proper eating, tasting, drinking, or tobacco use       XEUD       Food obtaned for temporature control       2633	
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4       X       Proper eating, tasting, drinking, or tobacco use       210       31       X       equipment for temperature control       10	
5       X       No discharge from eyes, nose or mouth       10500       32       Year food property cocked for hot holding       10500         6       X       Hands clean & property washed       1200       34       X       Preventing Contamination by Hands       2652, 2653, 2656         7       X       No bare hand contact with RTE foods or pre- approved alternate procedure property followed       3100       34       X       Thermometers provided & accurate       1000         8       X       Handswashing sinks supplied & accessible       2100       Food Identification       2653, 2654, 2656, 2657         Approved Source       2633, 2653, 2655       36       Insects & roden rometers provided & accurate       2100         9       X       Food obtained from approved source       2100       71       X       Prevention of Food Contamination       2652, 2653, 2654, 2656, 2657         9       X       Food received at proper temperature       2100       36       X       Insects & roden rometers or routed & stored       2100       37       X       Contamination prevented during food preparation, storage & display       2100       100       100       X       Proper disposition of returned, previously served, 2100       100       100       100       100       100       100       100       100       100	
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1       □       ■ approved atternate procedure property followed       3 □ □       □       Food property labeled: original container       □       □       □       0       □       □       ■ Food obtained from approved source       □	
8       X       Handwashing sinks supplied & accessible       Image: Sinks Sinks supplied & animals       Image: Sinks Si	
Approved Source       .2653, .2655         9       Image: Source       .210         10       Food obtained from approved source       .210         10       Food received at proper temperature       .210         11       Food in good condition, safe & unadulterated       .210         12       Required records available: shellstock tags, parasite destruction       .210         Protection from Contamination       .2653, .2654         14       Food separated & protected       .315         15       Proper disposition of returned, previously served, 210       .210         15       Proper disposition of returned, previously served, 210       .210         16       Requirer cooking time & temperature       .3150         17       Requirement and procedures for hot holding       .1500	
9       Image: Food obtained from approved source       Image: Food obtained from approved	
10       Image: Construction of the second sec	inh
11       X       Food in good condition, safe & unadulterated       2       10	
12       Image: Second of Control of	
13       Image: Sector of the se	
14       X       Food-contact surfaces: cleaned & sanitized       3       X       1       X       1       In-use utensils: properly stored       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       1       0       1       0       0       1       0       0       1       0       0       1       0       0       1       0       0       1       0 <td></td>	
15 X       Proper disposition of returned, previously served, reconditioned, & unsafe food       210       42 X       Otensis, equipment & intens. propenty stored, food       1650         Potentially Hazardous Food Time/Temperature       .2653       43 X       Single-use & single-service articles: properly       1650         16       X       Proper cooking time & temperatures       3150       44 X       Gloves used properly       1650         17       X       Proper reheating procedures for hot holding       3150       X       Equipment       .2653, .2654, .2663	
Potentially Hazardous Food Time/Temperature .2653       .2653       43 🛛       Single-use & single-service articles: properly stored & used       16 □         16 □       □       ☑       Proper cooking time & temperatures       3 ⊡       □       44 🖾       Gloves used properly       16 □       □       10 □       □       10 □       □       10 □       □       10 □       □       10 □       □       10 □       □       □       10 □       □       □       10 □       □       □       10 □       □       □       10 □       □       □       10 □       □       □       □       □       10 □       □	
16       Image: State in the s	
Equipment, food & non-food contact surfaces	
18 D Proper cooling time & temperatures 3 D X D D 45 A approved, cleanable, properly designed, 2 1 X constructed. & used	
19 X Proper hot holding temperatures 3150 Proper hot water and the state of the sta	inh
20 X     Image: Construction of the importance of the impo	
21 C X C Proper date marking & disposition 3 X C Y Physical Facilities .2654, .2655, .2656	
22 🗆 🖂 🔀 🗖 Time as a public health control: procedures & 210 🔤 48 🛛 🔤 Hot & cold water available; adequate pressure 210	
Consumer Advisory .2653 49 🗆 🔀 Plumbing installed; proper backflow devices 2 🕱 🛈	
23       Image: Consumer advisory provided for raw or undercooked foods       Image: Consumer advisory provided for raw or undercooked foods       Image: Consumer advisory provided for raw or undercooked foods       Image: Consumer advisory provided for raw or undercooked foods       Image: Consumer advisory provided for raw or undercooked foods       Image: Consumer advisory provided for raw or undercooked foods       Image: Consumer advisory provided for raw or undercooked foods       Image: Consumer advisory provided for raw or undercooked foods       Image: Consumer advisory provided foods       Image: Consumer advisory provided for raw or undercooked foods       Image: Consumer advisory provided foods       Image: Consumer advisory provi	
Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied	
24     Pasteurized foods used; prohibited foods not     3130     42     & Cleaned     24       Chemical     .2653, .2657     .2657     52     Image: Cleaned maintained     1050	
25 X C Food additives: approved & properly used 1050 C 53 X Physical facilities installed, maintained & clean 1 X C	
26 🛛 □       Toxic substances properly identified stored, & used       210000       54 🖾       Meets ventilation & lighting requirements; designated areas used       105000	
Conformance with Approved Procedures .2653, .2654, .2658	
27 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan 210 C	

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stablishment Name: CRT GOLDEN LAMB								Establishment ID: 3034160014										
ocation Address: 1515 GOLDEN LAMB COURT							□											
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	rmi			-												ory #: IV		
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					ventions: Control measures to prevent foodborne illness of			1000				300	un	ran	FIA	and physical objects into foods.	oge	113
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+	_				Management, employees knowledge; responsibilities & reporting	5					30			×		Variance obtained for specialized processing methods	1	][
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+				X	No bare hand contact with RTE foods or pre-	3						ood	Ide	ntifi	cati	on .2653		
+		╡╎		Δ	approved alternate procedure properly followed						35	X				Food properly labeled: original container	2	][
_	Dipro		So	urco	Handwashing sinks supplied & accessible .2653, .2655	Ľ	1	<u> </u>				1	1	on o	f Fo	ood Contamination .2652, .2653, .2654, .2656, .265	57	Ţ
Т			30	urce	Food obtained from approved source	2					36	X				Insects & rodents not present; no unauthorized animals	2	][
+		-	_	X	Food received at proper temperature	2					37		X			Contamination prevented during food preparation, storage & display	2	][
╀		╡	_		Food in good condition, safe & unadulterated	2					38	×				Personal cleanliness	1	][
					Required records available: shellstock tags,	-		-			39	X				Wiping cloths: properly used & stored	1	][
-  D1					parasite destruction ontamination .2653, .2654	2	ļĿŀ	0			40	X			]	Washing fruits & vegetables	1	][
Т					Food separated & protected	3					P	rope	er U	se o	of U	tensils .2653, .2654		
	-		_	_	Food-contact surfaces: cleaned & sanitized	-	] 1.5	-			41	X				In-use utensils: properly stored	1	][
					Proper disposition of returned, previously served,	2					42	×				Utensils, equipment & linens: properly stored, dried & handled	1	][
1		ially	/ H2	azaro	reconditioned, & unsafe food lous Food TIme/Temperature .2653	Ľ		0			43	×				Single-use & single-service articles: properly stored & used	1	][
			_		Proper cooking time & temperatures	3	1.5	סו			44	×	lп	$\vdash$	+	Gloves used properly	1	76
,				X	Proper reheating procedures for hot holding	3	1.5	0				_	sils	and	Eq	uipment .2653, .2654, .2663		
;					Proper cooling time & temperatures		] 1.5 [	_			] 45		X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	2	
,		_			Proper hot holding temperatures	3	+	0			] 46		X			constructed, & used Warewashing facilities: installed, maintained, &	1	76
)					Proper cold holding temperatures	3	1.5	0			] 47	_		-	+	used; test strips Non-food contact surfaces clean	1	76
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			X		Consumer advisory provided for raw or	1	0.5	0 [			-11-	X		-	+	Sewage & waste water properly disposed	2	-
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5	<b>X</b> [				Food additives: approved & properly used	1	0.5	0			] 53		X			Physical facilities installed, maintained & clean	1	
	<b>X</b> [				Toxic substances properly identified stored, & used	2	1	0	_ C		] 54	X				Meets ventilation & lighting requirements; designated areas used	1	][

## **Comment Addendum to Food Establishment Inspection Report**

Establishment Name: CRT GOLDEN LAMB	Establishment ID: 3034160014				
Location Address:         1515 GOLDEN LAMB COURT           City:         WINSTON SALEM         State:         NC           County:         34 Forsyth         Zip:         27105	Inspection □ Re-Inspection     Comment Addendum Attached? □	Date: <u>04/18/2017</u> Status Code: <u>A</u> Category #: <u>IV</u>			
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System Permittee: CRT	Email 1: <sup>crtgoldenlamb@yahoo.com</sup> Email 2:				
Telephone: (336) 727-9119	Email 3:				

Temperature Observations								
ltem ServSafe	Location Angela Brown 9-2-20	Temp 00	Item Ambient	Location Upright freezer	Temp 2	Item	Location	Temp
Chili	Upright cooler	42	Ambient	Upright freezer 2	5			
Potato salad	Cooling, upright cooler	48						
Ham	Upright cooler	45						
Wash water	3-compartment sink	103						
Hot water	3-compartment sink	130						
T-stick	3-compartment sink	180						
Chlorine ppm	Bottle	100						

## **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.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat: Raw bacon on a baking tray 13 was stored above ready-to-eat food in the upright cooler. Raw animal products shall be stored to prevent cross-contamination and according to final cook temperature. CDI - Bacon relocated to the bottom shelf.

- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency C 0 pts Light soil buildup inside of the ice bin. Ice 14 machines shall be cleaned as often as necessary to prevent contamination. Clean frequently.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 0 pts - A few bowls/pans and the can opener blade were soiled and a few bowls were stained. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. Replace stained bowls. CDI - Soiled items sent to be rewashed.
- 3-501.14 Cooling P 0 pts A container of cooked rice started the cooling process at 11:00 AM and measured 81F at 1:30 PM. 18 Potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 4 hours from 135F to 45F. CDI -Rice discarded.

Person in Charge (Print & Sign):	First	Last	Darleen D. Seales
Regulatory Authority (Print & Sign): <sup>Grayso</sup>	First Hodge	Last	Grayoon Hodge REHST
REHS ID: 2554	- Hodge, Grayson		_ Verification Required Date: <u>Ø 4</u> / <u>2 7</u> / <u>2 Ø 1 7</u>
REHS Contact Phone Number: (33	<u>6)703</u> - <u>3383</u>		
North Carolina Department of Health		ublic Health   Enviro opportunity employer.	nmental Health Section • Food Protection Program

Spell

А IV Comment Addendum to Food Establishment Inspection Report

Establishment Name: CRT GOLDEN LAMB

Establishment ID: 3034160014

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.

- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition P A container of chili that was prepared on 4-4-17 exceeded it's discard date. An individual boiled egg was not date marked in the upright cooler. Food shall be date marked and can be held for a maximum of 7 days at 41F or below, or for a maximum of 4 days between 42-45F. CDI - Chili and egg discarded.
- 31 3-501.15 Cooling Methods PF 3 containers of cooked rice and other foods were being cooled in containers with tight-fitting plastic wrap. Potentially hazardous food shall be cooled in shallow pans with loosely-fitting lids/covers. CDI Plastic wrap peeled back to allow heat transfer.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C 2 bags of potatoes and two food shelves were less than 6 inches above the floor. Food shall be stored at least 6 inches above the floor. Relocate potatoes to shelving and adjust low shelves to be at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Crates used for the sanitizer vat and the shelf above the 3-compartment sink are severely chipping. Equipment and utensils shall be maintained in good repair. Replace/recondition.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature PF 0 pts The wash water of the 3-compartment sink measured 103F. Manual warewashing wash water shall be maintained at 110F or above, or at a temperature specified by the manufacturer. CDI Wash water adjusted to 112F.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C 0 pts Cleaning needed on the following: Salt tray above the microwave, lower shelving in dry storage, around the rolling cart and side of the 3-compartment sink, around the shelf above the prep sink, dusty milk crates that are used for storage, and around some of the utensils stored on the back hallway. Nonfood contact surfaces of equipment shall be maintained clean.
- 49 5-202.13 Backflow Prevention, Air Gap P The drainpipes of the 3-compartment sink and ice machine extend below the flood rim of the floor sink. An air gap between the end of the drain pipe and the flood level rim of the plumbing fixture shall be at least twice the diameter of the drain pipe and may not be less than 1 inch. Cut or adjust pipes to create the air gap, similar to the prep sink drain pipe. Verification is required by 4-27-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc once the repair is complete.





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53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - A piece of the baseboard is missing in the mop sink room, wall paint is chipping above the prep sink and around both restroom handsinks, and recaulk around the base of both toilets. Floors, walls, and ceilings shall be smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed below and behind the ice machine. Wall cleaning needed above the 3-compartment sink. Floors, walls, and ceilings shall be kept clean.



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