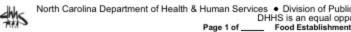
Food Establishment Inspection Report Score: 94 Establishment Name: PINEY GROVE NURSING & REHABILITATION Establishment ID: 3034160006 Location Address: 728 PINEY GROVE RD Date: 09/21/2020 Status Code: A City: KERNERSVILLE State: NC County: 34 Forsyth Time In: 10:50 AM Time Out: 1:43 PM Zip: 27284 Total Time: 2 hrs 53 min **BRITTHAVEN INC** Permittee: Category #: I Telephone: (336) 996-4038 FDA Establishment Type: Nursing Home No. of Risk Factor/Intervention Violations: 3 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 2 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, Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT NA NO Compliance Status CDI R VR IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 28|XX|||||||| Pasteurized eggs used where required 10501000 Employee Healti .2652 \boxtimes 2000-1-1-Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3 15 0 Variance obtained for specialized processing 30 3 15 0 3 \square Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🛛 equipment for temperature control $|\boxtimes|\Box$ Proper eating, tasting, drinking, or tobacco use 32 🛛 Plant food properly cooked for hot holding 5 No discharge from eyes, nose or mouth 10.50 33 Approved thawing methods used MB0 - -Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 Thermometers provided & accurate 420000 \square Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre-3 15 0 - approved alternate procedure properly followed 35 🛛 🗀 Food properly labeled: original container 2000 - I - I Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 2110 - -Food obtained from approved source Contamination prevented during food 37 🛛 21000 preparation, storage & display ΙП Food received at proper temperature 38 🛛 Personal cleanliness Food in good condition, safe & unadulterated 211000000 39 \boxtimes Wiping cloths: properly used & stored Required records available: shellstock tags, 12 \Box parasite destruction 40 🛛 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils X ☐ Food separated & protected 3 15 0 - -41 🖂 In-use utensils: properly stored 11050 - - -14 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 ⋈ Proper disposition of returned, previously served. dried & handled 15 🖾 🗀 reconditioned, & unsafe food Single-use & single-service articles: properly 1030 - -Potentially Hazardous Food Tlme/Temperature stored & used 16 🖾 🗀 🗀 🗀 Proper cooking time & temperatures 3 15 0 - -44 \boxtimes Gloves used properly 1050 -Utensils and Equipment .2653, .2654, .2663 17 \Box Proper reheating procedures for hot holding 3 13 0 - -Equipment, food & non-food contact surfaces 45 □ 🗆 18 П П X 3 1.5 0 П approved, cleanable, properly designed, Proper cooling time & temperatures constructed, & used Warewashing facilities: installed, maintained, & 3 15 0 - -Proper hot holding temperatures 46 🛛 used: test strips \boxtimes 3 15 0 Proper cold holding temperatures 47 Non-food contact surfaces clean Proper date marking & disposition Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48|⊠|□|□| Hot & cold water available: adequate pressure П 2100000 records 49 M Plumbing installed; proper backflow devices Consumer Advisory .2653 Consumer advisory provided for raw or |23| □ | □ | 🖾 50 🛛 2000 Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 1050 -Pasteurized foods used; prohibited foods not & cleaned |24| ⊠ | □ | □ Garbage & refuse properly disposed; facilities maintained |X|1 0.5 0 Chemical .2653. .2657



2653 2654 2658

Food additives: approved & properly used

Toxic substances properly identified stored, & used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

25 🗆 🗆 🖾

Conformance with Approved Procedures



1050

Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;

Total Deductions:

designated areas used

53

 \boxtimes

0.9

Comment Addendum to Food Establishment Inspection Report

	Comme	IL Adde	illuulli t	J F000 E	วเลบแรก	mem	mspection	Report	
Establishment Name: PINEY GROVE NURSING &					Establishment ID: 3034160006				
Location Address: 728 PINEY GROVE RD City: KERNERSVILLE State: NC				Inspection					
County: 34 Forsyth Zip: 272				284			Yes X No		
Wastewater System: Municipal/Community					Email 1: pgn64-admin@pineygrovecare.com Email 2:				
Telephone: (336) 996-4038					Email 3:				
			Tem	oerature C	bservatio)	ns			
	Effectiv	ve Janu	ary 1, 20	19 Cold H	olding is	now 4	1 degrees o	r less	
Item	Location	Temp	Item	Location	Ū	Temp	•	Location	Temp
Pork Chop	final cook	214	Serv Safe	Melissa Sw	allick 4-25-25	0.000			
Zucchini	cooked to	176							
Egg Salad	walk-in cooler	39							
Mashed Potatoes	walk-in cooler	37	_						
Turkey Sausage	walk-in cooler	32							
Hot Water	3-compartment sink	144	_						
Dish Machine	Not in Use	000.0	_						
Quat Sanitizer	3-compartment sink	200							

First Last

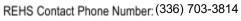
Person in Charge (Print & Sign): Melissa Swallick

First Last

Regulatory Authority (Print & Sign): Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:







Comment Addendum to Food Establishment Inspection Report

Establishment Name: PINEY GROVE NURSING & REHABILITATION CENTER Establishment ID: 3034160006

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.

- 8 6-301.12 Hand Drying Provision PF:There was no paper towel at 2 out of the 3 hand sinks. Each handwashing sink or group of handwashing sinks shall be provided with individual disposable towels. CDI: An employee provided paper towel at both hand sinks
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness P: Dishes were being sanitized in a concentration of 0 ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation shall be used in accordance with the EPA-registered label use instructions. The sanitizer available had a required concentration of 200 ppm-400ppm. CDI: An employee produced a concentration of 200 ppm.
- 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking PF: A container of soup that the PIC indicated was prepared during the weekend was without date marking. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination 41 F for a maximum of 7 days or 45 F for a maximum of 4 days. CDI: PIC discarded items.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition P: A container of ham marked 9/1/20 was found in the walk-in cooler. Potentially hazardous food shall be discarded if it exceeds the temperature and time combination 41 F for 7 days and 45 F for 4 days except time that the product is frozen. CDI: The ham was discarded
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C: Utensils were being stored in a soiled drawers. Equipment and utensils shall be stored in a clean, dry location.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C: The dish machine continues to fluctuate in temperature and is not maintaining a temperature of 160 F and above. *The dish machine is currently not in use* PIC was instructed to discontinue use of dish machine until the unit is repaired. /the shelves are rusting in the walk-in cooler and in the chemical room. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT- C: Cleaning is needed to/on the following: shelves in walk-in cooler. walls of walk-in cooler and drawers holding utensils. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food, residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair C: A leak observed at the meat prep sink. Plumbing fixtures shall be maintained in good repair.
- 53 6-501.12 Cleaning, Frequency and Restrictions C: Cleaning needed on walls in warewashing area and in chemical room. Physical facilities shall be cleaned as often as necessary to keep them clean.