

Food Establishment Inspection Report

Score: 93

Establishment Name: ARBOR RIDGE AT STANLEYVILLE

Establishment ID: 3034012124

Location Address: 350 ARBOR VIEW LANE

City: WINSTON SALEM

State: NC

Zip: 27105

County: 34 Forsyth

Permittee: ARBOR RIDGE OF STANLEYVILLE LLC

Telephone: (336) 377-2195

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

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

☒ Inspection ☐ Re-Inspection

Date: 09/13/2021

Status Code: A

Time In: 10:25 AM

Time Out: 1:20 PM

Total Time: 2 hrs 55 min

Category #: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										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		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652										Safe Food and Water .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0			
Employee Health .2652										Food Temperature Control .2653, .2654									
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1				29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653									
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1				31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2				33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0			
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	1				34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1				Proper Use of Utensils .2653, .2654									
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1				41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1				42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1				43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1				44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1				45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	4	1				46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1				47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0			
Potentially Hazardous Food Time/Temperature .2653										Total Deductions: 7									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1													
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1													
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1													
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1													
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1													
Consumer Advisory .2653																			
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0													
Highly Susceptible Populations .2653																			
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1													
Chemical .2653, .2657																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1													
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	2	1													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 3/2013





Comment Addendum to Food Establishment Inspection Report

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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.

- 2 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF Employee was unable to name the 5 reportable illnesses and 5 reportable symptoms. CDI - REHS reviewed information with employee and provided a copy of Employee Health Agreement to post in the kitchen.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Bottled employee drink on prep table at beginning of inspection. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection can not result. CDI - drink was placed on shelf containing employee items; discussed requirement to wash hands after drinking from bottled drink prior to returning to work.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Quat sanitizer was not dispensing at 3 comp sink; dispenser was run 3 separate times for several minutes, with a reading of 0 ppm; sani container appears to be full. A quaternary ammonium compound solution shall have a concentration as specified and as indicated by the manufacturer's use directions included in the labeling. VERIFICATION REQUIRED by Wednesday, Sept. 15 to check operation of sanitizer dispenser; as a temporary fix, Cl sanitizer mixed to 50 ppm was made in the 3 comp sink.
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Food debris/buildup present on can opener, metal and plastic pans, utensils including knives. Food contact surfaces of equipment and utensils shall be clean to sight and touch. REPEAT. CDI - items placed at dish machine for re-washing.
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Per employee, food may be cut/sliced on the long cutting board in front of the steam table. If potentially hazardous foods are placed directly on this cutting board, the entire cutting board must be washed, rinsed, and sanitized a minimum of once every 4 hours. CDI - education.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF In walk-in cooler, opened chub of turkey and opened package of hardboiled eggs were not dated. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - voluntarily discarded.
3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P In walk-in cooler, sliced turkey was dated 9/6-9/15; cream of chicken soup dated 9/6-9/15, sausage gravy dated 9/8-9/15, salad mix dated 9/13-9/20. Potentially hazardous foods may only be held for a max of 7 days which includes the day of prep/opening. Turkey and soup dated 9/6 should have been discarded on 9/12. CDI - turkey and soup discarded; discard dates altered on sausage gravy and salad to reflect max of 7 days.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Sani bucket containing towel read 0 ppm quat; it had been filled from sink dispenser which is not working. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at the correct concentration. CDI - sani bucket filled with chlorine sanitizer at 50-100 ppm.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Knife rack holding designated clean knives has dust on top of knife rack, and soiled FRP wall behind it. 2 clear plastic containers holding misc. utensils had food debris/(flour dust?) inside. Pan hanging in close proximity to sani dispenser mounted to wall behind 3 comp sink. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
4-901.11 Equipment and Utensils, Air-Drying Required - C Some plastic containers stacked together were still wet. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food; and may not be towel dried.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Remove tape around temp display on 1-door freezer. Knicks on blade attachment for robo coupe, and also some damage to the gray plastic piece. Several knives with melted/damaged handles. At steam table, the metal base below the knobs is becoming detached, with a gap present. Heat lamp stand is missing end caps; crumbs/debris accumulating in hollow supports. Walk-in cooler door gasket is damaged. Equipment shall be maintained in a state of repair and condition that meets Food Code.
4-501.12 Cutting Surfaces - C Long cutting board at steam table has deep cuts/rough finish. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed, including but not limited to: can opener mount (REPEAT); fan guards in walk-in cooler (dust accumulation); dish machine where food crumbs/debris is built up; base and sides of fryer, handles of ovens, cabinet under steamer - top, base, interior. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed throughout, including but not limited to: floor under/behind equipment, floor drains, wall behind dish machine; re-grout as needed, such as around floor drain under dish machine. Remove old adhesive and seal old screw/nail holes in wall behind 3 comp sink. Door in dry storage room - clean/repaint. Physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean.