

Food Establishment Inspection Report

Score: 88.5

Establishment Name: BRADFORD VILLAGE WEST

Establishment ID: 3034160004

Location Address: 602 PINEY GROVE RD

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: BRADFORD VILLAGE WEST, LLC

Telephone: (336) 993-8711

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/29/2022 Status Code: A

Time In: 7:30 AM Time Out: 10:00 AM

Category#: IV

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 4

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	X	0	X
Employee Health .2652					
3	IN <input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	X	0
4	IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0
5	IN <input checked="" type="checkbox"/>	Procedures for responding to vomiting & diarrheal events	1	0	X
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	IN <input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	IN <input checked="" type="checkbox"/>	Hands clean & properly washed	4	2	0
9	IN <input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN <input checked="" type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	X
Approved Source .2653, .2655					
11	IN <input checked="" type="checkbox"/>	Food obtained from approved source	2	1	0
12	IN <input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	IN <input checked="" type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0
14	IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/>	Food separated & protected	3	0	X
16	IN <input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	IN <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0
19	IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	IN <input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0
21	IN <input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1.5	0
22	IN <input checked="" type="checkbox"/>	Proper cold holding temperatures	3	1.5	0
23	IN <input checked="" type="checkbox"/>	Proper date marking & disposition	3	0	X
24	IN <input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	IN <input checked="" type="checkbox"/>	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	IN <input checked="" type="checkbox"/>	Water and ice from approved source	2	1	0
32	IN <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN <input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0
35	IN <input checked="" type="checkbox"/>	Approved thawing methods used	1	0.5	0
36	IN <input checked="" type="checkbox"/>	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	IN <input checked="" type="checkbox"/>	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	IN <input checked="" type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	X
39	IN <input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	X
40	IN <input checked="" type="checkbox"/>	Personal cleanliness	1	0.5	0
41	IN <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0
42	IN <input checked="" type="checkbox"/>	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="checkbox"/>	In-use utensils: properly stored	1	0.5	0
44	IN <input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	IN <input checked="" type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0
46	IN <input checked="" type="checkbox"/>	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	IN <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN <input checked="" type="checkbox"/>	Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656					
50	IN <input checked="" type="checkbox"/>	Hot & cold water available; adequate pressure	1	0.5	0
51	IN <input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	2	X	0
52	IN <input checked="" type="checkbox"/>	Sewage & wastewater properly disposed	2	X	0
53	IN <input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	IN <input checked="" type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN <input checked="" type="checkbox"/>	Physical facilities installed, maintained & clean	X	0.5	0
56	IN <input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:		11.5			



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City: KERNERSVILLE State: NC

Telephone: (336) 993-8711

Email 3:

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3 comp	120						
sanitizer quat	3 comp	300						
sausage	hot holding on Flat Top Grill	147						
beans	walk in cooler	40						
cole slaw	walk in cooler	40						
tuna	walk in cooler	40						
pasta salad	walk in cooler	40						



Comment Addendum to Inspection Report

Establishment Name: BRADFORD VILLAGE WEST

Establishment ID: 3034160004

Date: 06/29/2022 **Time In:** 7:30 AM **Time Out:** 10:00 AM

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 2-102.11 (A), (B) and (C) (1), (4) - (16) (PF) During this inspection there was a priority item out, no one present was certified food protection manager, and the person in charge was unable to explain the the required food temperatures and times for safe cooking of time/temperature control for safety food including meat, poultry, eggs, and fish. Person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, and the requirements of this Code. The Person in charge shall demonstrate this knowledge by complying with this code by having no violations of priority items during the current inspection, being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program, or responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include stating the temperatures and times for safe cooking of time/temperature control for safety food including meat, poultry, eggs, and fish. CDI: Person in charge was educated on final cook temperatures.
- 2 2-102.12(A) Certified Food Protection Manager (C) REPEAT. The person in charge at the time of the inspection was not a certified food protection manager. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 3 2-102.11(C)(2), (3) and (17) Demonstration (Pf) Person in charge (PIC) was not able to provide an employee health policy or able to explain the six foodborne illnesses and their symptoms. The person in charge shall demonstrate this knowledge by explaining the responsibility of the person in charge for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease; Describing the symptoms associated with the diseases that are transmissible through food. CDI: PIC was educated on the topic and given an employee health policy.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Events (Pf) The food establishment did not have a written procedure for a vomit or diarrheal event. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: PIC was educated on the topic and given a Clean-up of Vomiting and Diarrheal Events plan and procedure.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Single-service silverware and a wiping cloth for being stored on the side of the handwashing sink. A handwashing sink may not be used for purposes other than handwashing. CDI items where moved to the appropriate storage area.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT. Raw chicken and raw sausage stacked above ready to eat biscuits and cut potatoes in the upright freezer. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. Verification is required for correct stacking order by 07/01/21. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) The inside and sides of the ice machine needs additional cleaning. Equipment contacting food that is not time/temperature control for safety food such as ice bins and ice makers shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (PF) REPEAT. One container of pasta salad, one container of tuna salad, one container of cole slaw, and one container of cucumber salad located in walk in cooler did not have a discard or preparation date. Ready to eat potentially hazardous foods shall be labeled with the preparation date or discard date after being held for more than 24 hours. CDI- Person in charge voluntarily discarded items.
- 38 6-501.111 Controlling Pests (C) Several sewer gnats present near drains and near the two comp sink. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Several unopened boxes of food stored on the floor in the dry storage area. Food shall be protected from contamination by storing the food in a clean, dry location and at least 15 cm (6 inches) above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Dish machine not properly washing dishes. Dish machine is leaking water onto the floor. Rusting shelves in walk in cooler. Equipment shall be maintained in a state of good repair and condition. Verification is required for repair of the Dish machine by 07/01/22. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc.

- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT. Cleaning needed in the following, including, but not limited to: walk in cooler floor and walk in cooler fan. Additional cleaning needed on the top of the dishmachine. Additional cleaning needed on the bottom of the prep table. Nonfood Contact Surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-202.14 Backflow Prevention Device, Design Standard (P) Backflow prevention devices is needed at the spray hose outside, as currently an on and off sprayer valve is installed. An vacuum breaker rated for continuous pressure is needed where the hose is attached to the faucet to protect the water supply from potential backsiphonage. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. Add an vacuum breaker rated for continuous pressure, Verification is required for the backflow at the spray hose by 05- 13-22. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc
- 52 5-402.13 Conveying Sewage (P) Sewage from the dishmachine is not draining down the floor drain. Sewage shall be conveyed to the point of disposal through an approved sanitary Sewage system or other system, including use of Sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, an operated according to Law. Verification is required for repaire of dish machine drain by 7/01/2022. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Additional floor cleaning needed throughout the establishment especially under the dish machine, under the three comp sink, and around the perimeter. Physical facilities shall be cleaned as often as necessary to keep them clean
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) A few crack floor tiles present in the kitchen especially underneath the sinks. Physical facilities shall be maintained in good repair.

Additional Comments

15A NCAC 18A .2660 PUBLIC DISPLAY OF GRADE CARDS The grade card must remain visible and posted in the designated location at all times Do not move, cover, or otherwise fail to display the grade card. The administrator shall be responsible for keeping the grade card posted at the location designated by the Environmental Health Specialist at all times. 15A NCAC 18A .2661 REINSPECTIONS Upon request of the permit holder or his or her representative a reinspection shall be made. In the case of a food establishment that requests an inspection for the purpose of raising the alphabetical grade, and that holds an unrevoked permit, the regulatory authority shall make an unannounced inspection within 15 days from the date of the request. Call John Dunigan at 336-703-3128 or email at dunigajm@forsyth.cc to request a reinspection.