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	OUT	N/A		PIC Present, demonstrates knowledge, & performs duties	X		0	X	X	
2	IN	OUT	N/A		Certified Food Protection Manager	X		0		X	
Employee Health .2652											
3	IN	OUT			Management, food & conditional employee; knowledge, responsibilities & reporting	2	X	0	X		
4	IN	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	IN	OUT			Procedures for responding to vomiting & diarrheal events	1	0	0	X		
Good Hygienic Practices .2652, .2653											
6	IN	OUT			Proper eating, tasting, drinking or tobacco use	1	0.5	0			
7	IN	OUT			No discharge from eyes, nose, and mouth	1	0.5	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
8	IN	OUT			Hands clean & properly washed	4	2	0			
9	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0			
10	IN	OUT	N/A		Handwashing sinks supplied & accessible	2	1	X	X		
Approved Source .2653, .2655											
11	IN	OUT			Food obtained from approved source	2	1	0			
12	IN	OUT		N/O	Food received at proper temperature	2	1	0			
13	IN	OUT			Food in good condition, safe & unadulterated	2	1	0			
14	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Protection from Contamination .2653, .2654											
15	IN	OUT	N/A	N/O	Food separated & protected	3	1.5	0		X	X
16	IN	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	X			
17	IN	OUT			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Potentially Hazardous Food Time/Temperature .2653											
18	IN	OUT	N/A	N/O	Proper cooking time & temperatures	3	1.5	0			
19	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding	3	1.5	0			
20	IN	OUT	N/A	N/O	Proper cooling time & temperatures	3	1.5	0			
21	IN	OUT	N/A	N/O	Proper hot holding temperatures	3	1.5	0			
22	IN	OUT	N/A	N/O	Proper cold holding temperatures	3	1.5	0			
23	IN	OUT	N/A	N/O	Proper date marking & disposition	3	1.5	0	X	X	
24	IN	OUT	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
Consumer Advisory .2653											
25	IN	OUT	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Highly Susceptible Populations .2653											
26	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
Chemical .2653, .2657											
27	IN	OUT	N/A		Food additives: approved & properly used	1	0.5	0			
28	IN	OUT	N/A		Toxic substances properly identified stored & used	2	1	0			
Conformance with Approved Procedures .2653, .2654, .2658											
29	IN	OUT	N/A		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	OUT	N/A		Pasteurized eggs used where required	1	0.5	0			
31	IN	OUT			Water and ice from approved source	2	1	0			
32	IN	OUT	N/A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	IN	OUT			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	N/O	Plant food properly cooked for hot holding	1	0.5	0			
35	IN	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	IN	OUT			Thermometers provided & accurate	1	0.5	0			
Food Identification .2653											
37	IN	OUT			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	IN	OUT			Insects & rodents not present; no unauthorized animals	2	1	X			
39	IN	OUT			Contamination prevented during food preparation, storage & display	2	1	X			
40	IN	OUT			Personal cleanliness	1	0.5	0			
41	IN	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	IN	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Proper Use of Utensils .2653, .2654											
43	IN	OUT			In-use utensils: properly stored	1	0.5	0			
44	IN	OUT			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	IN	OUT			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	IN	OUT			Gloves used properly	1	0.5	0			
Utensils and Equipment .2653, .2654, .2663											
47	IN	OUT			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0		X	X
48	IN	OUT			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	OUT			Non-food contact surfaces clean	X	0.5	0		X	
Physical Facilities .2654, .2655, .2656											
50	IN	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	OUT			Plumbing installed; proper backflow devices	2	X	0			X
52	IN	OUT			Sewage & wastewater properly disposed	2	X	0			X
53	IN	OUT	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	IN	OUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	OUT			Physical facilities installed, maintained & clean	X	0.5	0		X	
56	IN	OUT			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	11.5					

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BRADFORD VILLAGE WEST
Establishment ID: 3034160004
Location Address: 602 PINEY GROVE RD
[X] Inspection [ ] Re-Inspection Date: 06/29/2022
City: KERNERSVILLE State: NC
Comment Addendum Attached? [X] Status Code: A
County: 34 Forsyth Zip: 27284
Water sample taken? [ ] Yes [x] No Category #: IV
Wastewater System: [x] Municipal/Community [ ] On-Site System
Water Supply: [x] Municipal/Community [ ] On-Site System
Email 1: Staffing@bardfordvillage.org
Permittee: BRADFORD VILLAGE WEST, LLC
Email 2:
Telephone: (336) 993-8711
Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3 comp	120						
santizer quat	3 comp	300						
sausage	hot holding flat top	147						
beans	walk in cooler	40						
cole slaw	walk in cooler	40						
tuna	walk in cooler	40						
pasta salad	walk in cooler	40						

Person in Charge (Print & Sign): *First* *Last* On file

Regulatory Authority (Print & Sign): *First* John *Last* Dunigan

REHS ID: 3072 - Dunigan, John
Verification Required Date: 07/01/2022

REHS Contact Phone Number: (336) 703-3128
Authorize final report to be received via Email:

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) REPEAT. 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 addtional 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 propely 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 5 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.