

# Food Establishment Inspection Report

Score: 90

Establishment Name: HOMESTEAD HILLS CLUBHOUSE

Establishment ID: 3034011850

Location Address: 3250 HOMESTEAD CLUB DRIVE

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 11 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 30  am  pm Time Out: 04 : 40  am  pm

Permittee: SENIOR LIVING COMMUNITIES,LLC

Total Time: 4 hrs 10 minutes

Telephone: (336) 659-0708

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 2

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.						
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI R VR
<b>Supervision .2652</b>						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0 0 0 0
<b>Employee Health .2652</b>						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 0
<b>Good Hygienic Practices .2652, .2653</b>						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1 0 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	0 0 0 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	13 0 0 0
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
<b>Approved Source .2653, .2655</b>						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
<b>Protection from Contamination .2653, .2654</b>						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0 0 0 0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 0
<b>Potentially Hazardous Food Time/Temperature .2653</b>						
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13 0 0 0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13 0 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 0 0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0 0 0 0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0
<b>Consumer Advisory .2653</b>						
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0 0 0 0
<b>Highly Susceptible Populations .2653</b>						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13 0 0 0
<b>Chemical .2653, .2657</b>						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	0 0 0 0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>						
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 0 0 0

Good Retail Practices						
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI R VR
<b>Safe Food and Water .2653, .2655, .2658</b>						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03 0 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 0
<b>Food Temperature Control .2653, .2654</b>						
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03 0 0 0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03 0 0 0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 0 0
<b>Food Identification .2653</b>						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>						
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1 0 0 0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 0 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 0 0 0
<b>Proper Use of Utensils .2653, .2654</b>						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03 0 0 0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03 0 0 0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03 0 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 0
<b>Utensils and Equipment .2653, .2654, .2663</b>						
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 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	0	03 0 0 0
<b>Physical Facilities .2654, .2655, .2656</b>						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1 0 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 0 0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03 0 0 0
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03 0 0 0
<b>Total Deductions:</b>					<b>10</b>	



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 Water Supply:  Municipal/Community  On-Site System  
 Permittee: SENIOR LIVING COMMUNITIES,LLC  
 Telephone: (336) 659-0708

Establishment ID: 3034011850  
 Inspection  Re-Inspection Date: 04/11/2018  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
SALMON	FARM RAISED	00	CHX SALAD	MAKE TOP	42	WASH	COMP	110
SALMON	.WIC	44	GRILL CHX	MAKE TOP	45	HTO WATER	3 COMP	110
BROCCOLI	WIC	44	BOIL EGG	MAKE TOP	42	CL-SANI	DISH MACHINE	100
SLAW	WIC	40	SL HAM	MAKE TOP	45	QAC- SANI	3 COMP	200
CUT MELON	WIC	42	SL TURKEY	MAKE TOP	45	3 COMP	BAR	119
STEAK	THAWING	59	POT. SOUP	HH	147	SERV SAFE	J. RUSH 6/28/2018	00
CUT MELON	RIC-COLD PREP	40	FILET	RIC	43			
SLAW	RIC-COLD PREP	40	MILK	CAFE RIC	45			

## 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.

- 6 2-301.12 Cleaning Procedure - P//2-301.14 When to Wash - P-REPEAT-Observed multiple food employees wash hands and then turn water faucet off using clean bare hands./ Observed two servers put on hair nets and then engage/prepare to engage in food prep without washing hands. Hands shall be washed anytime that they become contaminated. To avoid recontaminating their hands, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink or the handle of a restroom door. CDI-Staff educated and instructed to wash hands.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-Observed ice cream scoop stored in basin of handwashing sink in cafe. Handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. CDI-Scoop removed.// 0 points
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed unwrapped washed apples available for immediate service, stored in basket with unwashed bananas in cafe reach-in cooler. Food shall be protected from contamination by Separating fruits and vegetables, before they are washed from ready-to-eat food. CDI-Apples removed to be cleaned and wrapped.// 0 points

Lock Text

Person in Charge (Print & Sign): SARA <sup>First</sup> AGUILAR <sup>Last</sup>  
 Regulatory Authority (Print & Sign): JENNIFER <sup>First</sup> BROWN <sup>Last</sup>

*[Handwritten Signature]*  
*[Handwritten Signature]*  
 REHS

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 04/18/2018

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-Observed all soda nozzles a bar beverage station to contain significant build-up. Cutting board on make line used in direct contact with potentially hazardous food has not been cleaned since last night. Per PIC, cutting boards are cleaned nightly and wiped with a sanitizer wipe during the day. CDI-Cutting board placed with soiled equipment to be cleaned. If used with potentially hazardous food, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, at a frequency specified by the manufacturer, or(b) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Observed "buttery spread" out on dining room tables at room temperature. Packets of butter specify that they should be kept under refrigeration. Potentially hazardous food items shall be maintained at 45F or below. CDI-Butter discarded. NOTE: EFFECTIVE JANUARY 2019, THE COLD-HOLDING REQUIREMENT WILL BE 41F OR BELOW.// 0 points
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-REPEAT-Observed cole slaw in reach-in cooler, sliced Brie cheese, grilled chicken on make top unit, cooked rice, opened commercial chili and boiled eggs not dated marked in reach-in and walk-in cooler unit. Ready-to-eat, potentially hazardous food items shall be dated to indicate the day of prep or discard. CDI-Per PIC, items were prepared yesterday and were allowed to be dated as such.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF-Breakfast menu does not include proper disclosure or reminder for each item that may be cooked to order. Dinner menu only has reminder portion but does not include disclosure. If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLIANCE, NO LATER THAN 4/18/2018.
- 26 7-201.11 Separation-Storage - P-Observed spray bottle of sanitizer hanging on shelving with and above clean equipment and utensils. Observed 3 spray bottles of chemicals stored on ledge of wine well in bar area. Poisonous or toxic chemicals shall be stored so that they do not contaminate food, equipment, utensils, linens and single-use articles. CDI-Relocated to chemical area during inspection.//7-102.11 Common Name-Working Containers - PF-Observed spray bottle of Orange force unlabeled on rack by telephone. Working containers holding poisonous or toxic materials shall be labeled with the common name of the product. CDI-Labeled during inspection
- 33 3-501.13 Thawing - C-Measured running water used to thaw raw steaks at 59F. Steak measured 59F. Potentially hazardous food shall be thawed under refrigeration that maintains the food temperature 45F or below OR Completely submerged under running water at a water temperature of 70F or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, 3) Such that for ready-to-eat food, the temperature of thawed portions do not rise above 45F. CDI-Steak placed in walk-in cooler.// 0 points
- 37 3-307.11 Miscellaneous Sources of Contamination - C-Repeat-Observed opened box of corn starch stored under hot holding steam table. Food shall be protected from contamination.// 0 points



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Spell

- 38 2-402.11 Effectiveness-Hair Restraints - C-Observed servers in walk-in cooler gathering dressing and portioning fruit from reach-in cooler without hair restraint. Observed server pony tail extending beyond hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food, clean equipment, utensils, and single-service, single-use articles. CDI-Hair restraints donned by servers.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed soiled dry wiping cloth on cutting board of make unit. Dry wiping cloths shall be free of food debris and visible soil. CDI-Removed and placed with soiled linen.// 0 points
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-Observed tongs stored on handle of low oven, exposing utensil to contamination from employee clothing. Observed handsink being used to store scoop for ice cream in cafe area. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11 OR they may be stored in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes. CDI-Ice cream scoop and tongs placed with soiled equipment to be cleaned.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Observed large metal bowls stacked wet on clean equipment rack, Observed plates stacked wet on clean equipment rack in dish area. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed employee coat stored on top of clean linens in cabinet in cafe area. Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Reach-in freezer contains ice build-up around fan. Replace missing bracket to cutting board or clean and seal holes that are collecting food and debris. Fan and interior bottom of reach-in cooler in cold-prep area is corroded. Shelving for clean equipment is rusted. Repair broken soap dispenser in cafe. Equipment shall be maintained in good repair. Circuit to reach-in cooler (46F ambient), hot holding unit (100F ambient) and reach-in freezer (32F ambient) was tripped and all 3 units were turned off. Equipment shall be maintained in good repair. Contact licensed electrician to evaluate wiring if circuits continue to malfunction. Circuit breaker tripped again and units were all functional.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-Repeat-Cleaning needed inside of all reach-in coolers and reach-in freezers. Build-up observed around legs of table mixer in bakery area. Cleaning needed inside of hot holding unit and side of steamer. Yellow staining on walk-in freezer floor. Significant cleaning needed inside of double door oven and steam unit to remove encrusted grease. Clean racks inside of cold-prep reach-in cooler. Clean shelving under prep tables. Nonfood contact surfaces of equipment shall be maintained clean.
- 53 6-501.16 Drying Mops - C-Observed mop stored in mop bucket in dish area after use. Mops shall be hung so that they can air-dry without soiling walls, equipment or supplies. Install and utilize mop hanger over indoor canwash.//6-501.12 Cleaning, Frequency and Restrictions - C-Cleaning needed on FRP walls throughout facility including under soiled drain board of dish machine, cold-prep area and above prep tables in bakery area. Cleaning floor of bar and bar storage area. Elevate juice cans above the floor in bar liquor storage area to facilitate cleaning. Physical facilities shall be maintained clean.// 6-201.11 Floors, Walls and Ceilings-Cleanability - C-Seal holes and remove caulk in walls in cold-prep area where tables have been rearranged. Physical facilities shall be easily cleanable.



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✓  
Spell

