

# Food Establishment Inspection Report

Score: 91.5

**Establishment Name:** WINSTON SALEM NURSING & REHABILITATION

**Establishment ID:** 3034160036

**Location Address:** 1900 W 1ST STREET

☒ Inspection ☐ Re-Inspection

**City:** WINSTON SALEM

**State:** NC

**Date:** 06 / 22 / 2018 **Status Code:** A

**Zip:** 27104 **County:** 34 Forsyth

**Time In:** 11 : 50 <sup>am</sup> <sub>pm</sub> **Time Out:** 04 : 40 <sup>am</sup> <sub>pm</sub>

**Permittee:** HEALTHTIQUE WINSTON-SALEM, LLC

**Total Time:** 4 hrs 50 minutes

**Telephone:** (336) 724-2821

**Category #:** 1

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

**FDA Establishment Type:** Nursing Home

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

**No. of Risk Factor/Intervention Violations:** 3

**No. of Repeat Risk Factor/Intervention Violations:**

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		
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	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	
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination .2653, .2654</b>										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	X	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	X	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations .2653</b>										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	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	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	X	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	

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	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control .2653, .2654</b>										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			X	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	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	
<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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	X	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	X	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	X	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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	X	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			X	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	X	
<b>Total Deductions:</b> 8.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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Off



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: WINSTON SALEM NURSING & REHABILITATION CENTER  
 Location Address: 1900 W 1ST STREET  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27104  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: HEALTHTIQUE WINSTON-SALEM, LLC  
 Telephone: (336) 724-2821

Establishment ID: 3034160036  
☒ Inspection ☐ Re-Inspection Date: 06/22/2018  
 Comment Addendum Attached? ☐ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: 1  
 Email 1: dwillard@maximushg.com  
 Email 2:  
 Email 3:

## Temperature Observations

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

Item serv safe	Location J. Jarrett 12-13-19	Temp 00	Item hot dogs	Location cooling 20 mins later	Temp 52	Item carrots	Location steam well	Temp 124
hot water	3 compartment sink	154	pork chop	walk-in cooler	41	hotdogs	steam well	116
quat (ppm)	3 compartment sink	0	sloppy joe	walk-in cooler	40	pinto beans	steam well	112
chlorine	dish machine (ppm)	0	milk	milk cooler	44	pasta	steam well	116
grill chicken	final cook	180	mac n cheese	steam well	201	chick noodle	countertop	119
fried chicken	reheat	198	peas	steam well	187	fried chicken	countertop	121
carrots	reheat	169	ground chick	steam well	208			
hot dogs	cooling	54	mash	steam well	154			

## 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.

- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- Dishmachine was releasing chlorine sanitizer with a concentration of 0ppm unto food contact surfaces. The concentration of chlorine sanitizer shall be between 50-200ppm for effective sanitization. CDI: Technician was called to prime dish machine. Concentration of chlorine dispensing from dish machine currently measures 100ppm. 1.5pts
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- The following foods measured below 135F in steam well: hotdogs (116F), pinto beans (112F), pasta (116F), and carrots (124F). The following foods were stored out at room temperature waiting to be reheated within 2 hours: fried chicken (119F) and chicken noodle soup (121F). potentially hazardous food stored in hot holding shall be held at 135F and above. CDI: Per staff, all foods were placed out of temperature less than 2 hours prior. All foods were reheated to 165F and above and placed in convention oven for hot holding. 1.5pts
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P- Quat sanitizer dispenser at three compartment sink is dispensing sanitizer at a toxic level with a concentration of 500 ppm and above. Chemical sanitizer and other chemical antimicrobials applied to food contact surfaces shall meet the requirements specified in 40 CFR 180.940. (150-400ppm). CDI: Sanitizer was diluted to 300ppm. Verification required by 7-3-18. Contact Ecolab to calibrate dispenser. Continue to manually make and test sanitizer solution until dispenser is fixed. Contact Shaneria Sanders at sandersq@forsyth.cc or 336-703-3144 for verification of repaired dispenser. 1.5pts

Lock  
Text



Person in Charge (Print & Sign): Scott Blackburn  
 Regulatory Authority (Print & Sign): Shaneria Sanders

*[Handwritten Signature: S. Blackburn]*  
*[Handwritten Signature: Shaneria Sanders, REHS]*

REHS ID: 2683 - Shaneria Sanders

Verification Required Date: 07 / 02 / 2018

REHS Contact Phone Number: (336) 703 - 3144



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CENTER

Establishment ID: 3034160036

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- 31 3-501.15 Cooling Methods - PF- REPEAT- Hotdogs and pinto beans observed cooling in walk-in cooler with tightly closed lids or tightly wrapped plastic. Loosely wrap or cover foods for effective cooling. CDI: Lids and plastic were slightly loose to allow adequate air flow. 1pt
- 38 2-303.11 Prohibition-Jewelry - C- One food employee observed wearing a watch while cleaning dishes. Except for a plain wedding band all food employees shall not wear jewelry on their arms and hands. 0pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- The following equipment needs repairs: Legs to prep sink, prep tables, dish machine drainboards are rusting/loosing finish. Redip or recondition shelving. Leg to toaster is missing and equipment is slanting. Replace missing legs. Equipment shall be in good repair. 0pts
- 47 4-602.13 Nonfood Contact Surfaces - C- REPEAT- Detail cleaning is needed on the clean utensil shelving, underneath fryers, underneath prepsinks, drainboards, and prep tables throughout establishment. Nonfood contact surfaces shall be maintained clean. 0.5pts
- 49 5-203.14 Backflow Prevention Device, When Required - P-REPEAT- Backflow prevention devices are needed on newly installed juice and coffee machine. Backflow prevention devices are needed on waterlines to prevent contaminated water backflow into mainwater supply system. Verification required by 7-3-18. Contact Shaneria Sanders at sandersq@forsyth.cc or 336-703-3144 for verification of installed backflow prevention devices. 1pt
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT-Detail cleaning is needed on epoxy flooring throughout establishment, inside restroom floors, chemical storage floors, and inside walk-in freezer and walk-in cooler floors. Wall behind 3 compartment sink. Restrip and recaulk moldy caulk behind 3 compartment sink. Floors, walls, and ceilings shall be maintained clean.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Detail cleaning is needed on vents throughout establishment. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. 0pts



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CENTER

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✓  
Spell



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Spell

