

Food Establishment Inspection Report

Score: 84.5

Establishment Name: BRADFORD VILLAGE WEST

Establishment ID: 3034160004

Location Address: 602 PINEY GROVE RD

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 08 / 29 / 2014 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 09 : 15 am pm

Time Out: 10 : 30 am pm

Permittee: BRADFORD VILLAGE WEST, LLC

Category #: IV

Telephone: _____

FDA Establishment Type: Nursing Home

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 7

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 1

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
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
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	0	<input type="checkbox"/>

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
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:							15.5			



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



Comment Addendum to Food Establishment Inspection Report

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City: KERNERSVILLE State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27284

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1:

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: BRADFORD VILLAGE WEST, LLC

Email 3:

Telephone: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot water	Sink	130						
Soup	walk in	45						
spinach	walk in	43						
beans	walk in	43						
milk	walk in	44						

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 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P PIC did not know specifics of employee health policy. An employee health policy shall be put in place detailing the "big" five disease (Hepatitis A, Ecoli, Norovirus, Shigella, Salmonella Thypi) and the big five symptoms of concern. CDI: Maintenance Employee attached health policy to wall in kitchen. Employees shall understand the policy and follow it when reporting illnesses.

- 6 2-301.14 When to Wash - P PIC observed washing dirty dishes and moving clean dishes without washing hands between steps. Employees shall wash hands whenever they are contaminated and before switching tasks to work with clean utensils, equipment, and food. CDI: PIC washed hands when requested. CDI. PIC when washing hands turned off faucet with clean bare hands. Employees shall use a barrier such as a paper towel to turn off sink faucets to prevent re contamination of hands. CDI: Employee rewashed hands. CDI.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Bottle of orange degreaser stored in hand sink during inspection. Sinks shall be used for handwashing only. CDI: Bottle was removed from hand sink, do not store any items in the handsink.



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

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

On file

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 09 / 08 / 2014

REHS Contact Phone Number: (_____) _____ - _____



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Rotocoup was stored and washed in sink labeled "Prep Sink". Equipment and utensils shall be washed and sanitized only in one of the two provided locations; three compartment sink or dish washer. Mold build up on the inside of ice machine on the walls and ice producing parts. Clean the ice machine. Verification visit required.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Container of cold cuts were stored on prep table at beginning of inspections, Cold cuts were at 50-53F. Potentially hazardous foods shall be stored in cold holding at 45F or below. Do not keep food that needs to be held cold out of temperature control.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat: Container of chicken soup, spinach, beans without date marking in the walk in cooler, some items had proper date marking. All potentially hazardous food prepared or opened in the establishment and held for more than 24 hours shall be date marked with the date of preparation. CDI: PIC date marked containers of food.
- 26 7-201.11 Separation-Storage - P Bottle of orange degreaser was hanging on shelf with clean dishes, was then moved to the top of a shelf with clean dishes and then moved into the hand washing sink. All hazardous and toxic materials shall be stored in such a way that prevents potential contamination to clean equipment, utensils, and food. Stored chemicals on low shelves away from clean items and food. // 7-102.11 Common Name-Working Containers - PF Bottle of degreaser was not labelled, mis identified as sanitizer. Containers of chemicals shall be labelled with the common name of the chemical in use. Label bottles of chemicals. // 7-202.12 Conditions of Use - P,PF Degreaser was being used in place of sanitizer for cleaning of prep tables during inspection. Poisonous or toxic materials shall be used according to manufacturers instructions and applied in a way that does not present a hazard. Do not use degreaser in place of sanitizer. clearly label bottles for proper use of chemicals and educate employees on
- 34 4-502.11 (B) Good Repair and Calibration - PF Provided thermometer was in calibration, however, PIC did not know procedure for checking calibration of thermometers. Thermometers shall be periodically calibrated to ensure accuracy. Implement regular checks to ensure thermometers are accurate. Calibrate thermometer by using an ice water bath and ensuring that thermometer reads 32F. Recommendation to purchase thin probe, digital thermometer.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Repeat: Box of lettuce was stored on the floor of the walk in cooler. Multiple bags of chips and pastas were open in dry storage. Food shall be stored at least six inches off the floor, all opened containers of food shall be stored in a sealed container to prevent contamination and pest entry. Remove food from floor of walk in and keep open foods in containers.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloths stored on drainboard of dish machine area. All wet wiping cloths shall be kept in sanitizer solution when not in use. Keep wet wiping cloths in sanitizer solution. Bring dry wiping cloths to laundry when soiled.



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Spell

- 41 3-304.12 In-Use Utensils, Between-Use Storage - C scoop handle in sugar was in contact with the product. Handles of utensils shall be stored above the food when stored. Remove scoop from sugar container or stored with handle out of food.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat: Box of single service cups were stored on the floor in dry storage room. All items shall be stored off the floor to allow for cleaning and to prevent contamination. Do not store items on the floor including, utensils, single service/ single use articles, and food. // Metal containers holding single service lids and cups are dirty with food debris. Ensure containers holding single service / single use articles are clean.
- 45 4-205.10 Food Equipment, Certification and Classification - C Repeat: Residential two compartment sink is not approved, Plastic container used to store sugar is not approved for food storage, Pallets used for storage in dry storage. Approved equipment shall be used in the food establishment. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C Plastic storage containers had cracks and chips throughout the kitchen, Caulking of walk in cooler is damaged and in need of repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning is needed on oster mixer, on storage containers throughout, on back of grill unit, on hood vents, cabinet under prep sink where mold is accumulating, and on miniblinds throughout, utility carts have debris build up, castors and wheels of equipment are dirty. Non food contact surfaces shall be maintained clean. Clean noted items and maintain a schedule to keep items clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat: Baseboard peeling in dry storage, wall damage in dry storage, ceiling damaged above window AC unit. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on floors under grill, three compartment sink, and dish washer where buildup has occurred. Repair noted items and maintain cleanliness.
- 54 6-202.11 Light Bulbs, Protective Shielding - C No end caps on the lightsheids in the kitchen. Ensure that lights are sheilded by a enclosure or are enclosed with endcaps and sheilds. Add endcaps to light fixtures.



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