

Food Establishment Inspection Report

Score: 95Establishment Name: HOMESTEAD HILLS ASSISTED LIVINGEstablishment ID: 3034011039Location Address: 2101 HOMESTEAD HILLS DRIVE☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 07 / 20 / 2016 Status Code: AZip: 27103County: 34 ForsythTime In: 01 : 10 ^{am}_{pm} Time Out: 04 : 40 ^{am}_{pm}Total Time: 3 hrs 30 minutesPermittee: HOMESTEAD HILLS RETIREMENT LTD PARTNERSHIPCategory #: IVTelephone: (336) 659-0708FDA Establishment Type: Nursing HomeWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 3Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Repeat Risk Factor/Intervention Violations: 0

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	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	05	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	<input 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	15	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	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	15	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures				3	15	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 checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	<input 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	05	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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required				1	05	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	05	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	05	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0	<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				2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<input checked="" type="checkbox"/>	1	0	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
Total Deductions:										5	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: HOMESTEAD HILLS ASSISTED LIVING

Establishment ID: 3034011039

Location Address: 2101 HOMESTEAD HILLS DRIVE

☒ Inspection ☐ Re-Inspection Date: 07/20/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: IV

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

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

Permittee: HOMESTEAD HILLS RETIREMENT LTD

Email 1:

Email 2:

Telephone: (336) 659-0708

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Butter	Dining tables	75	Steak	prep sink	65	servsafe	Dedrick Roseboro	00
Milk	walk-in cooler	44	Cottage	reach-in	40	quat sanitizer	three comp sink	300
Baked Apple	walk-in cooler	41	Lettuce	make unit	47			
Tarter Sauce	walk-in cooler	43	Ham	Prep table	45			
Gravy	walk-in cooler	42	Ambient	hot hold	140			
Chlorine	Dishwasher	100	Tomato	reach-in	36			
hot water	3-comp sink	131	Turkey	reach-in	34			
Broccoli	cooling	89	Chicken	reach-in	37			

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.

- 8 6-301.14 Handwashing Signage - C - 0 pts - Handwash sign needed at the beverage station. Handwashing reminders shall be easily visible at each employee handwash sink. CDI: Provided handwashing sign to manager. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0 pts - Raw bacon stored above gravy in the walk-in cooler. Raw animal products shall be stored below ready to eat foods and according to final cook temperature (highest final cook on the bottom). CDI - Gravy moved above bacon.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Steaks in the meat prep sink measured 60-65F, Lettuce in the make-unit measured 47-50F, and butter containers provided at each dining table measured 72F. Potentially hazardous foods shall be held at 45F or below. CDI - Steaks put on ice and placed in the walk-in to chill below 45F, Lettuce in the make-unit placed in the walk-in to chill, and butter placed in the freezer to cool below 45F according to the correct time/temperature controls.

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

Regulatory Authority (Print & Sign): *First* Grayson Hodge *Last* Michelle Bell

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 07 / 30 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 33 3-501.13 Thawing - C - 0 pts - Steaks in the meat prep sink thawing at room temperature. Potentially hazardous food shall be thawed under refrigeration, completely submerged under running water at a water temperature of 70F or below, or as a part of the cooking process. CDI - Steaks relocated to walk-in cooler.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P - 0 pts - Apples for self-service were stored without a food guard or other protection. Food intended for self-service shall be protected with a food guard, packaged, or protected by other effective means. CDI - Apples moved to kitchen to be wrapped.//3-305.12 Food Storage, Prohibited Areas - C: PVC pipe wrap needed around the condensate line in the walk-in freezer and cooler. Food shall not be stored underneath lines not protected to prevent against potential drippage.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - Single-service plates, trays, and clean linens were stored on the floor in the office. Single service articles and linens shall be stored at least 6 inches above the floor. Relocate plates, trays, linens to shelving.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - 0 pts - The following equipment needs repaired: The ramps are rusting in the walk-in cooler and freezer, the shelving above the 3-compartment sink is rusting, and the tea nozzle is broken. Equipment shall be maintained in good repair. Repair or replace.// 4-202.16 Nonfood-Contact Surfaces - C - Milk crates being used as storage and stepstool. Nonfood contact surfaces of equipment shall be smooth and easily cleanable. Replace with proper storage.
- 49 5-203.14 Backflow Prevention Device, When Required - P - REPEAT: Backflow prevention devices not present on beverage machines (tea/coffee brewers, juice machine), right valve on the mop sink, and the ice machine. Provide documentation of internal backflow preventers or have the correct devices installed (atmospheric for mop sink installed below shut off valve, ASSE 1024 for ice machine, ASSE 1022 for each of the tea/coffee/juice machines). Verification required by 7-30-16, contact Grayson Hodge at 336-703-3383.// 5-205.15 System Maintained in Good Repair - P - Leak at the faucet of the first handsink and the fixture is also coming loose. Plumbing systems shall be maintained in good repair. Verification required by 7-30-16, contact Grayson Hodge at 336-703-3383.
- 51 5-501.17 Toilet Room Receptacle, Covered - C - 0 pts - Receptacle lid is damaged in the employee restroom. Receptacles shall have lids in women's restrooms. Replace lid.
- 52 5-501.114 Using Drain Plugs - C - 0 pts - Drain plug is missing on the front dumpster. Replace plug.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - REPEAT: Caulk needed in the following areas: Around the base of the toilet, around the wood that the handicap rail is mounted to, around the restroom sink, around the mounted wood behind the first handsink, around the handsink in the beverage station and the wood that is mounted to the wall in the beverage station. Popcorn ceiling over beverage station, replace. Wall damage present behind the 3-compartment sink. Floors, walls, and ceilings shall be smooth and easily cleanable. Repair.
- 54 6-303.11 Intensity-Lighting - C - REPEAT: - Lighting low at the beverage station line at 10-16 foot candles, handsink in the beverage station at 10 foot candles, and left side of the stove at 33-37 ft/c. Lighting shall be 50 ft/c in food preparation areas and 20 ft/c at handsinks. Increase lighting.
6-202.11 Light Bulbs, Protective Shielding - C - Lighting in the beverage station needs to have shields or shatterproof bulbs. Replace or provide shield.



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