

Food Establishment Inspection Report

Score: 93.5Establishment Name: BAPTIST RETIREMENT HOME OF NC/BROOKRIDGEEstablishment ID: 3034160002Location Address: 1199 HAYES FOREST DR☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 04 / 16 / 2015 Status Code: AZip: 27106County: 34 ForsythTime In: 10 : 55 ☒ am ☐ pmTime Out: 3 : 50 ☐ am ☒ pmTotal Time: 4 hrs 55 minutesPermittee: BRH, INC.Category #: ITelephone: (336) 759-1044FDA Establishment Type: Nursing HomeWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 6Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	<input checked="" type="checkbox"/>	<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	15	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	<input checked="" type="checkbox"/>	0	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0	<input 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 type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05	0	<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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	<input checked="" type="checkbox"/>	<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 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				2	1	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>
Total Deductions:										6.5	

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

Comment Addendum to Food Establishment Inspection Report

Establishment Name: BAPTIST RETIREMENT HOME OF NC/BROOKRIDGE
Location Address: 1199 HAYES FOREST DR
City: WINSTON SALEM State: NC
County: 34 Forsyth Zip: 27106
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System
Permittee: BRH, INC.
Telephone: (336) 759-1044

Establishment ID: 3034160002
☒ Inspection ☐ Re-Inspection Date: 04/16/2015
Comment Addendum Attached? ☒ Status Code: A
Category #: I
Email 1: pshore@brh.org
Email 2: erichburg@brh.org
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
vegetable	final cook	193	potatoes	hot holding cabinet	118	milk	upright refrigerator	42
lima beans	stove	208	spaghetti	hot holding cabinet	172	pureed fruit	upright refrigerator	37
hamburger	final cook	188	lettuce	ice bath	52	chicken	steam table	133
green beans	hot holding cabinet	164	tomatoes	ice bath	42	green beans	steam table	194
chicken	hot holding cabinet	129	cut fruit	ice bath	39	soup	steam table	170
chicken	hot holding cabinet	202	chili	ice bath	40	pureed green	steam table	144
sausage	hot holding cabinet	111	ranch	reach-in refrigerator	43	hot dogs	walk-in cooler	38
chicken salad	ice bath	41	cut fruit	reach-in refrigerator	42	mac & cheese	walk-in cooler	38

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 2-301.14 When to Wash - P -Opts.-Manager touched produce by donning glove but did not wash hands. Employees must wash hands before donning gloves to work with food.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P More than three flats of raw eggs stored in contact and inside the same sheet pan with whole unwashed watermelons in the walk-in cooler. Store raw animal products below or separated from raw fruits and vegetables. CDI-Raw eggs separated as corrective action.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Quat. sanitizer weak at <150ppm in the 3 compartment sink while several utensils were actively sanitized. Quat. sanitizer must be maintained at 150-400ppm. Sanitizer concentration measured at 200 ppm from the dispenser. Quat. sanitizer in sink was emptied and replaced with sanitizer from dispenser as corrective action. Sanitizer in the bucket measured at 200 ppm at a temperature of 60F. Maintain quat. sanitizer at 75F or above.
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P More than 2 pans, 2 tongs, 2 bowls, and 2 scoops required additional cleaning. Utensils must be clean to sight and touch. Utensils sent to be rewashed as corrective action.

Person in Charge (Print & Sign): *Eric* *Richburg*
Regulatory Authority (Print & Sign): *Anthony* *Williams*

Eric Richburg
Anthony Williams

REHS ID: 1846 - Williams, Tony

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3161



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

Establishment Name: BAPTIST RETIREMENT HOME OF NC/BROOKRIDGE

Establishment ID: 3034160002

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.



- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Chicken breasts 129-130F and sausage 111F in the hot holding cabinet. When hot holding PHF, maintain temperature at 135F or above. Product reheated as corrective action.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P More than three salads ranged in temperatures from 44-54F on the cold serving line. Packaged dressings such as ranch prepared in the establishment were not displayed in cold holding. When cold holding PHF, maintain temperature at 45F or below. Items placed in refrigeration as corrective action.
- 26 7-102.11 Common Name-Working Containers - PF
7-202.12 Conditions of Use - P,PF Sanitizer bottle was labeled as delimer. Label chemicals accurately to ensure products are used according to manufacturer's specifications.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P Apples were not covered on display to customers. Keep apples covered when displayed to customers.
- 38 2-303.11 Prohibition-Jewelry - C Employee involved in food preparation was wearing a bracelet on wrist. Employees may only wear a plain ring.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloth stored at the handwashing sink. Wet wiping cloths must be stored in sanitizer between uses.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BAPTIST RETIREMENT HOME OF NC/BROOKRIDGE Establishment ID: 3034160002

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.



- 40 3-302.15 Washing Fruits and Vegetables - C Stickers were not removed from apples on display for customers. Ensure apples are washed and remove stickers before serving.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Two stacks of plates were not air dried before stacked. Air dry utensils before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Replace missing drip pan on the hood. Replace shelving that is losing protective coating in reach-in refrigeration. Paint mixer with approved equipment paint.
- 46 4-204.118 Warewashing Machines, Flow Pressure Device - C Flow device was not working to accurately measure pressure. Repair to ensure pressure is meeting manufacturers specifications.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Clean sides of equipment. Clean hood.
- 49 5-203.14 Backflow Prevention Device, When Required - P Install additional backflow prevention devices on coffee machines, juice machine, and tea urn as required. Provide backflow prevention made for continuous pressure on the can wash hose with sprayer in the spray nozzle remains attached.
- 51 5-501.17 Toilet Room Receptacle, Covered - C Provide covered trash can in women's employee and public restrooms.
6-501.18 Cleaning of Plumbing Fixtures - C Clean shower in the women's employee locker room.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BAPTIST RETIREMENT HOME OF NC/BROOKRIDGE Establishment ID: 3034160002

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.

✓
Spell

- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C Clean around dumpster to remove trash and leaves.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Paint rusted ceiling grid and vent covers.
- 54 6-303.11 Intensity-Lighting - C Lighting low along the cook lines and on the prep table next to the reach-in cooler for milk. Increase lighting to 50 f/c at all food prep areas. Lighting low in the men's and women's public restrooms. Increase lighting to 20 f/c at the fixtures.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BAPTIST RETIREMENT HOME OF NC/BROOKRIDGE

Establishment ID: 3034160002

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.

✓
Spell

