

Food Establishment Inspection Report

Score: 85.5Establishment Name: SILAS CREEK REHABILITATIONEstablishment ID: 3034160031Location Address: 3350 SILAS CREEK PKWY☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 10 / 19 / 2016 Status Code: AZip: 27103County: 34 ForsythTime In: 10 : 40 ^{am}_{pm} Time Out: 02 : 50 ^{am}_{pm}Permittee: SOUTHERN HEALTHCARE MANAGEMENTTotal Time: 4 hrs 10 minutesTelephone: (336) 765-0550Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Nursing HomeWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5No. 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
Supervision .2652											
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<input type="checkbox"/>	<input type="checkbox"/>	<input 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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										14.5	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: SILAS CREEK REHABILITATION

Location Address: 3350 SILAS CREEK PKWY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: SOUTHERN HEALTHCARE MANAGEMENT

Telephone: (336) 765-0550

Establishment ID: 3034160031

☒ Inspection ☐ Re-Inspection Date: 10/19/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: scdiet@silascreekrehab.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken corn	walk in cooler	41	final rinse	dishmachine	125			
green beans	walk in cooler	41	chlorine	dishmachine	50			
corn	final cook	200						
mac and	hot hold	188						
turkey	final cook	208						
mayo	upright	41						
soup	final cook	171						
hot water	three comp	135						

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.

- 1 2-102.12 Certified Food Protection Manager - C: Manager on duty has not received certification as a food protection manager. Manager on duty shall be certified in food safety through passing an approved ANSI-accredited food safety certification program and be on-site during all hours of operation. Obtain certification.
- 8 6-301.14 Handwashing Signage - C: 0 pts. No handwash sign present at handsink in kitchen. Signs reminding employees to wash hands when contaminated shall be posted at each handwashing sink. CDI: Sign given to manager.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Quat sanitizer at three comp sink at 100 ppm. Food contact surfaces of equipment and utensils shall be sanitized using a sanitizer of effective concentration. CDI: Sanitizer replaced and refilled with 200 quat from dispenser. / Quat sanitizer dispenser at three comp sink is plumbed to cold water. Current cold water temperature is 70F. Quat sanitizer solution shall have a minimum temperature of 75F when dispensed for sanitizing. Have quat sanitizing dispenser plumbed to hot and cold water. Verification of installation is required by 10-28-2016 to Michelle Bell at 336-703-3141. //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Slicer soiled. Some containers with sticker residue. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: Slicer cleaned during inspection.

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

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

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 10 / 28 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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Establishment ID: 3034160031

Observations and Corrective Actions

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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: REPEAT: Container of boiled eggs not datemarked (manager stated they were opened on 10/5). Ready-to-eat potentially hazardous foods shall be marked to indicate either date of preparation or discard and shall be held at 41F or lower for a maximum of 7 days with date of preparation counting as day 1. CDI: Eggs discarded.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: Salami in cooler dated 10/5. Ready-to-eat potentially hazardous foods shall be discarded when exceeding time/temperature combination. CDI: Salami discarded.
- 26 7-201.11 Separation-Storage - P: 0 pts. Bottle of sanitizer stored on prep surface. Chemicals shall be stored down low to prevent contamination of cleaned equipment. CDI: Bottle moved to chemical storage.
- 31 3-501.15 Cooling Methods - PF: Items tightly wrapped during cooling: lettuce (53F-cooling 2 hrs), turkey (46-48F-cooling 1 hr), ham (55F-cooling 2 hrs), noodles (72F-cooling 30 minutes), cottage cheese (59F-cooling 30 minutes), and tuna (47F-cooling 30 minutes). During cooling, methods shall be taken to facilitate heat transfer out of the product including venting foods. CDI: All items vented to cool.
- 37 3-305.12 Food Storage, Prohibited Areas - C: 0 pts. Condensate lines in walk in cooler and walk in freezer not properly wrapped to prevent potential drippage of condensate onto food. Wrap condensate line in pvc flexible pipe wrap.//3-305.11 Food Storage-Preventing Contamination from the Premises - C: Shelving in walk in freezer has been lowered below 6 inches. Increase height to meet minimum 6 inches above the floor requirement.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: Three wet wiping cloths laying on prep surfaces. Wiping cloths, once wet, shall be stored submerged in a sanitizer solution of effective concentration. CDI: Manager moved cloths to soiled linen.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Pans stacked wet. Equipment and utensils shall be completely air-dried after washing, rinsing, and sanitizing, prior to stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Two oven racks stored on floor next to oven. Maintain equipment at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Coved base is chipping and coming unsealed from floor in walk in cooler, 6 shelves chipping at ends and rusting in refrigerator next to a/c unit, caulk drooping in ice machine, brackets for shelving at three comp sink rusting, drying rack on sanitize drainboard chipping paint, pot rack above three comp sink chipping paint/rusting, brackets rusting at hood above dishmachine and exposed screw threads need wrapping/covered, gasket broken in walk in freezer, handsink fixture cracked in main kitchen, leak from condensate fan in walk in freezer, shelving in dry storage room (behind assembly line) rusted, milk crate in dry storage room used to hold sternos (remove from facility; only use for milk storage and no other purpose due lack of cleanability). Equipment shall be maintained in good repair.



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- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: REPEAT: Vats and drainboards of three comp sink soiled. Warewashing equipment shall be cleaned at least every 24 hours or as frequently as needed.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: REPEAT: The following equipment needs additional cleaning: underside of prep sinks by three comp, underside of three comp sink, prep sink next to three comp sink, gasket to walk in cooler and 2 door freezer, spice shelving, shelving in prep unit on assembly line. Nonfood contact surfaces of equipment shall be maintained clean to sight and touch.
- 49 5-203.14 Backflow Prevention Device, When Required - P: REPEAT: No backflow prevention device present on coffee maker. Backflow prevention devices shall be installed to protect incoming water lines from potential contamination. Verification of installation on incoming water line (one per each piece of equipment: ASSE 1022) or internally installed device is required to Michelle Bell at 336-703-3141 by 10-28-2016.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: Handsink in kitchen soiled. Plumbing fixtures shall be maintained clean.
- 52 5-501.113 Covering Receptacles - C: 0 pts. One dumpster door opened. Maintain refuse containers covered. CDI: Door closed.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Cracked tile in floor of walk in cooler and various locations in kitchen, paint chipping behind sink next to a/c unit, recaulk hood to ceiling where cracked, chipping ceiling/wall paint and seal crack in wall above microwave prep, concrete repair needed at outside canwash, crack at outlet behind bev. station, remove popcorn ceiling from storage room behind assembly area, seal baseboard in dry storage room and create cove for top and bottom of board, floor paint chipping in dry storage room under casters for shelving, repair whole wall behind mopsink in chem storage room and recaulk sink, patch holes in walls and repaint door/door frame/ chipping paint behind chem storage shelf, repair 1 inch gap in wall around freezer door frame, heavy wall damage behind sink and toilet in emp. restroom (recaulk toilet, recaulk sink, remove popcorn ceiling, chipping paint). Floors, walls, and ceilings shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: Ceiling
- 54 6-202.11 Light Bulbs, Protective Shielding - C: Light shields missing plugs throughout kitchen. One fixture in hood is cracked. Lightbulbs shall be protected from potential breakage.//6-303.11 Intensity-Lighting - C: REPEAT: Lighting low in the following areas (in fctd): microwave prep 13, slicer prep 16-28, mixer 20-24, handsink 14, three comp sink 10-15, clean utensil storage 10-13, prep sink by a/c 19-26, steamer 20, cookline 22-26, robot coupe prep 33-40, ingredient prep 26-37, right side of assembly prep 42, equipment storage 14, freezer 3-11, tea storage 6-11, mopsink/chem stor 12, ice machine 25, juice prep 14-18, coffee/tea 19, and employee restroom toilet 8/sink 11. Increase lighting to meet 10 fctd in areas of food storage, 20 fctd in warewashing, handsinks, equipment storage, mopsink, and plumbing fixtures in restrooms, and 50 fctd in all areas where working with food.



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