

Food Establishment Inspection Report

Score: 85

Establishment Name: MEMORY CARE OF THE TRIAD

Establishment ID: 3034160003

Location Address: 413 N MAIN ST

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 07 / 20 / 2015 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 10 : 50 am pm

Time Out: 02 : 00 am pm

Total Time: 3 hrs 10 minutes

Permittee: BRADFORD VILLAGE EAST, LLC

Category #: IV

Telephone: (336) 993-4696

FDA Establishment Type: Nursing Home

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 5

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 3

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	1.5	0	<input 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			<input checked="" type="checkbox"/>	2	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	<input checked="" type="checkbox"/>	0	<input checked="" 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			<input checked="" type="checkbox"/>	1.5	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	1.5	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input checked="" 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 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	<input checked="" type="checkbox"/>	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<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"/>	0.5	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	<input checked="" type="checkbox"/>	<input 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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	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 checked="" 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 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			



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Inspection Re-Inspection Date: 07/20/2015

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: lauren@memorycareofthetriad.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: BRADFORD VILLAGE EAST, LLC

Email 3:

Telephone: (336) 993-4696

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
fruit	upright fridge	45	servsafe	Tunisia Matthews	00			
sweet	final cook	188						
barbecue	final cook	177						
potatoes	upright fridge	39						
hot water	three comp sink	135						
final plate	dishmachine	175						
quat sanitizer	three comp sink	300						
cauliflower	final cook	140						

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: REPEAT: Employee contaminated hands by touching face and did not wash hands before contacting equipment./ Employee soaking soiled dishes and contacted clean dishes without washing hands. / Employee washed hands then recontaminated hands by not using paper towel to turn off faucets. Hands shall be washed at any time of contamination. CDI: Employee re-washed hands.
- 8 6-301.14 Handwashing Signage - C: 0 pts. No handwash sign at handsink in kitchen. Handwashing sinks shall have signs posted directing food employees to wash hands when contaminated. CDI: Sign given to manager.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF: 4 cans in dry storage on shelving (beef stew, peas and carrots, chocolate pudding, and cream of potato soup) were dented on seams. Dented cans shall be segregated from use in the facility. Provide labeled shelving for cans to be returned to vendor or discard. (Currently, two cans of carrots for return to vendor are being stored on floor.) CDI: Cans given to manager.



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

Pete Markar

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

Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 07 / 30 / 2015

REHS Contact Phone Number: (336) 703 - 3141



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Approximately 90% of plates, bowls, and utensils examined during inspection contained crumbs, debris and/or food residue. One plastic pitcher with sticker residue. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Employee volunteered to re-wash all soiled items.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: REPEAT: Container of cooked, boiled potatoes, opened bag of shredded cabbage, roast beef lunchmeat, and prepared scrambled eggs in refrigeration with no date. Ready to eat potentially hazardous food held in a food establishment for greater than 24 hours shall be labeled with either date of preparation or discard and held for no greater than 7 days with date of preparation/opening being counted as day 1. CDI: Bag of cabbage, scrambled eggs discarded. All other items dated (opened this weekend).
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. One resealable bag full of unlabeled, powdered ingredient. Except for food that is easily recognizable, like pasta, food shall be labeled with common name when removed from original, bulk container. Food given to manager.
- 37 3-307.11 Miscellaneous Sources of Contamination - C: 0 pts. Case of plates sitting on floor in dry storage room with case of salt on top of them. Equipment and utensils shall be stored to prevent contamination from the premises. Obtain shelving to store items when needed.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: Many wet wiping cloths being stored between wash/rinse vats at three compartment sink. One wet wiping cloth present on oven handle. Wiping cloths, once wet, shall be stored submerged in a sanitizer solution. Provide sanitizer bucket for storage of wet wiping cloths or segregate for laundry, once wet.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: A couple of plates and two stacks of plastic cups stacked wet. / Employee wiping off plates coming out of dishmachine with paper towel. After washing, rinsing, and sanitizing equipment and utensils shall air-dry. Provide adequate drying space for utensils and equipment. Do not towel dry.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Plastic knives on shelving in dry storage open. Single service articles shall be stored covered or inverted to protect them from contamination when not in-use. Keep covered.



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Spell

- 45 4-205.10 Food Equipment, Certification and Classification - C: REPEAT: Domestic countertop, vanity, and two compartment sink existing in kitchen. Sink is used for draining noodles and minimal support to kitchen, as stated by PIC (person-in-charge). This set-up is unapproved for use in a food establishment. Remove from facility. //4-501.11 Good Repair and Proper Adjustment-Equipment - C: Shelving in both upright refrigerators is rusting. Repair to maintain easily cleanable characteristics or replace. / Shelving under prep tables starting to wear. Repair with approved incidental food contact paint.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Can opener holder soiled. Microwave lightly soiled. Shelving for storage of clean utensils soiled. Drawer bottoms for holding clean utensils soiled. Shelving in dry storage soiled. Sprayer by dish machine soiled. Ice machine has a build-up of mold/mildew. Nonfood-contact surfaces of equipment and utensils shall be clean to sight and touch. Clean all items at a frequency necessary to preclude accumulation of dust/soil.
- 49 5.-203.14 Backflow Prevention Device, When Required - P.: 0 pts. Canwash faucets have no backflow prevention device. Provide atmospheric vacuum breaker for canwash faucet. / Provide documentation from manufacturer of internally installed backflow prevention devices for coffee/tea maker or add inline device at the direction of plumbing inspections. Verification of installation for these items is required by 07-31-15. Contact Michelle Bell at 336-703-3141.
- 52 5-501.113 Covering Receptacles - C: REPEAT: Lid to dumpster open. Waste receptacles shall be maintained closed to prevent attraction of pests. Keep doors closed.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Grout is wearing between tiles in floor and causing troughs. Some tiles cracked. Some repair to tiles has been completed under wash vat of three compartment sink, but area has gaps and is not properly sealed. Area around drain sink under three compartment sink is not flush to floor or sealed. Wall/baseboard behind ice machine in poor repair with holes from pipe penetrations. Wall behind baseboard damaged and baseboard is coming off wall under handwash sink. Walls are soiled with dust and soil behind equipment. Floors are soiled under equipment and along edges in kitchen and in dry storage. Windowsills have accumulation of dust and require cleaning. Handsink is pulling off wall greater than 1/8th inch. Fix gap, then seal to wall. Floors, walls, and ceilings shall be maintained in good repair and kept clean. Surfaces shall be smooth and easily cleanable. Repair.
- 54 6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in ftcd): 20-41 at domestic sink/counter, 30-57 at prep table across from refrigerators, 32 at ice machine, and 13/17 at fixtures in employee restrooms. CDI: Bulb replaced in employee restroom during inspection. New lighting level was 33 ftcd.//6-202.12 Heating, Ventilation, Air Conditioning System Vents - C: Vents covered with dust in kitchen and employee bathroom. Clean.



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