

# Food Establishment Inspection Report

Score: 84.5

Establishment Name: MAGNOLIA CREEK

Establishment ID: 3034160029

Location Address: 2560 WILLARD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 19 / 2018 Status Code: A

Zip: 27107 County: 34 Forsyth

Time In: 02 : 10 <sup>am</sup> <sub>pm</sub> Time Out: 06 : 00 <sup>am</sup> <sub>pm</sub>

Permittee: WRH WINSTON OP LLC

Total Time: 3 hrs 50 minutes

Telephone: (336) 650-0699

Category #: IV

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

FDA Establishment Type: Nursing Home

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

No. of Risk Factor/Intervention Violations: 8

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4		0	
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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1		
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3		0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3		0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13		
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3		0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1		
<b>Conformance with Approved Procedures</b> .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	

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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1		0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2		0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1		0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1		0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .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				1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				03	0	
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2		0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1		0	
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.



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County: 34 Forsyth Zip: 27107

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

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

Permittee: WRH WINSTON OP LLC

Telephone: (336) 650-0699

Establishment ID: 3034160029

☒ Inspection ☐ Re-Inspection Date: 02/19/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: MAGED@MAGNOLIACREEKASSISTEDLIVING.COM

Email 2: magn.adm@affinitylivinggroup.com

Email 3: \_\_\_\_\_

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Latasha Knox	09/23/19	0	Gravy	Walk-in	41			
Hot water	3 comp sink	152	Pork chops	Final	190			
Dish machine	Chlorine	100	Water	Thawing pork chops	50			
Quat sanitizer	3 comp sink	300						
Milk	2 door cooler	60						
Salad mix	Walk-in	42						
Ham	Walk-in	41						
Turkey	Walk-in	40						

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- 0 pts. Upon entrance to kitchen, observed employee drink stored on steam table. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils, linens, unwrapped single-service and single-use articles. CDI- Beverage was placed underneath steam table during inspection.
- 6 2-301.14 When to Wash - P- Dish employee observed handling sprayer at dish machine and proceeded to handle two clean utensils without removing gloves and washing hands. Food employees shall wash their hands after handling soiled equipment or utensils and before donning gloves. CDI- Employee was asked to remove gloves and wash hands. Employee was educated on when to wash.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- 0 pts. Ice observed at handwashing sink near dish machine. Dish employee stated they use handwashing sink to dump ice. A handwashing sink may not be used for purposes other than handwashing. CDI- Employee was educated.

Lock  
Text



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

Regulatory Authority (Print & Sign): *First* Eva *Last* Robert REHS

*[Signature: J. Haughton]*  
*[Signature: Robert REHS]*

REHS ID: 2551 - Robert, Eva

Verification Required Date: 03 / 01 / 2018

REHS Contact Phone Number: ( 336 ) 703 - 3135



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Two large pans of raw meatloaf stored above lettuce, deli ham, shell eggs, and spinach inside walk-in cooler. Inside walk-in freezer, unpackaged bag of raw hamburgers were stored above opened box of garlic bread. Food shall be protected against cross-contamination. CDI- Foods were rearranged.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT. One can opener, seven bowls and one plate soiled with food residue. Food-contact surfaces shall be clean to sight and touch.// 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed on chute and interior roof of ice machine as pink buildup was observed. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- 0 pts. One jug of opened milk registered at temperature of 60F at beginning of inspection. Person in charge stated milk is taken out of cooler and delivered to memory unit for lunch and returned back to cooler at end of lunch. Potentially hazardous food shall be held at 45F and below. CDI- Milk was placed in two-door cooler to cool down further. At 3:35 PM, four hours after taken out of cold holding, temperature of milk reached 52F. Person in charge discarded milk.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Salad mix, deli ham, deli turkey, sausage gravy and bag of opened spinach did not bear date marking sticker inside walk-in cooler. Person in charge was unsure of when some items were opened/prepared. Potentially hazardous food prepared, opened and held in food establishment for more than 24 hours shall be marked to indicate the or day by which the food shall be consumed on the premises, sold, or discarded after 7 days if held at 41F or below and 4 days at 45F or below. The day of preparation shall be counted as Day 1. CDI- All foods were discarded.
- 26 7-201.11 Separation-Storage - P- 0 pts. Observed spray bottle of disinfectant stored on prep table near beverage and steam unit. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Spray bottle was placed underneath prep table.
- 34 4-502.11 (B) Good Repair and Calibration - PF- One thermometer in establishment was out of calibration by 10 degrees when checked using ice and water method. Thermometers shall be in good repair and proper calibration. CDI- Thermometer calibrated to 32F using ice and water.
- 37 3-307.11 Miscellaneous Sources of Contamination - C- REPEAT. Inside walk-in cooler, employee personal water bottle stored above container of strawberries and apples. Employees keys and phone stored on food prep table at beginning of inspection. Food shall be protected against contamination.// 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Two boxes of food store on floor inside walk-in freezer. Food shall be stored at least 6 inches away from the floor.



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- 38 2-302.11 Maintenance-Fingernails - PF- Dish employee nails has punctured through gloves as employee was handling clean plates. Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. CDI- Employee was instructed to file nails down.// 2-304.11 Clean Condition-Outer Clothing - C- Clothing of person in charge has stained and requires additional cleaning. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Observed on wet cloth at edge of handwashing. One stained cloth stored in dry storage room. One wet wiping cloth stored on steam table. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under 4-501.114 and laundered daily.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT-Equipment repair/replacement is needed on the following: rusting under drainboard of dish machine/legs rusting/seal crevices underneath; cart for chemicals under dish machine rusting; shelving wearing/chipping finish in dry storage room; shelving in walk in cooler chipping paint and rust present on walls; rusting present underneath prep table/seal crevices; plastic plate protectors chipping finish/flaking; shelving chipping and rusting in upright cooler; torn gasket on two door cooler; seal middle outer panel between walk-in units; repair doors of dish machine as they cannot stay up; replace heat damaged dish machine trays; broken stopper at wash vat of three comp sink; loose toilet seat; metal wall strip installed at dish machine drainboard creates a 90 degree angle, remove and at caulk to create an easily cleanable surface. Equipment and utensils shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT. The following nonfood-contact surfaces need additional cleaning: carbon build-up on backs of pans; legs/underneath side of three comp sink; transport cart to memory care unit; gaskets on all refrigeration units; floors, walls, and shelving inside walk-in cooler; underneath steam table; top of dish machine; stove top. Nonfood-contact surfaces shall be kept clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Only one backflow preventer is installed for the tea urn, two coffee machines and juice machine. A backflow preventer shall be installed at each point of water use in a food establishment, or on each water line once the main water line splits. Install a backflow preventer on each separate water line, or provide documentation of internal backflow preventers. Verification of backflow preventers is required by MARCH 1ST. Contact Eva Robert at (336)703-3135 or at robertea@forysth.cc
- 52 5-501.114 Using Drain Plugs - C- Recyclables dumpster missing drain plug. Drain plugs for refuse containers shall be in place to prevent entrance for pests.//5-501.113 Covering Receptacles - C- Doors to both dumpsters open. Refuse and recycling containers shall be maintained closed to prevent attraction of pests.//5-501.115 Maintaining Refuse Areas and Enclosures - C- Trash debris in dumpster corral. Maintain dumpster corral clean. See pictures attached.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- REPEAT. Floor cleaning is needed throughout kitchen especially underneath dish machine and in dry storage room. Clean ceiling to remove dust buildup especially around air vent. Wall cleaning is needed under and around equipment. Physical facilities shall be kept clean.// 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Seal ceiling crack present above steam table. Seal beverage table to wall near front door. Physical facilities shall be easily cleanable.



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- 54 6-303.11 Intensity-Lighting - C- REPEAT. Low lighting measured inside walk-in freezer at 3 foot candles. Lighting shall be at least 10 foot candles in refrigeration units. Increase lighting.// 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C- Clean all ceiling AC vents to remove dust buildup. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

✓  
Spell



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Spell

