

Food Establishment Inspection Report

Score: 92

Establishment Name: ARBOR ACRES AL

Establishment ID: 3034012150

Location Address: 1351 SUSANNA WESLEY DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 19 / 2019 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 09 : 15 ☒ am ☐ pm Time Out: 04 : 00 ☒ am ☐ pm

Permittee: ARBOR ACRES UMRC INC.

Total Time: 6 hrs 45 minutes

Telephone: (336) 724-7921

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: 5

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
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		
Employee Health .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	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .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	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<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	
Potentially Hazardous Food Time/Temperature .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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" 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	03	0	
Highly Susceptible Populations .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<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	

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 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	
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"/>	03	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	
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	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" 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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 8										



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City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27104

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

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

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Telephone: (336) 724-7921

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☒ Inspection ☐ Re-Inspection Date: 08/19/2019

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: rdobrowski@arboracres.org

Email 2: _____

Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
butter	MID 0007	41	final rinse	dish machine - main	173	milk	MID 0054 (Brock)	41
Chicken	FINAL COOK	173	hot water	3 comp sink - main	142	pineapple	MID 0053 (BROCK)	40
steak	WIC 0013	37	almond milk	MID 0005	40	chx salad	MID 0052	39
soup	"	34	pasta salad	MID 0019	40	pasta salad	MID 0050	48
slaw	WIC 0014	39	pasta salad	MID 0003	40	hot water	prep sink in Brock Ct	143
salad	WIC 0015	40	ham	MID 0006	23	soup	warmer - Brock Ct	156
chicken	Cambro warmer	172	tuna salad	MID 0054	39	quat sani	main kitchen (ppm)	300
ambient air	MID 0017	36	pancake mix	MID 0001	35	quat sani	Brock Ct (ppm)	200

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw chicken, salami portioned in establishment were on same pan as salmon and other meats in the walk-in freezer. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display. This includes frozen foods that are portioned in the establishment but does not apply to frozen, commercially processed and packaged raw animal food. CDI - foods were rearranged during the inspection.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Metal bowls, small serving bowls/dishes, egg slicer with food debris. Plastic lids and containers with sticker residue. Most soiled items were present in the main kitchen. Food contact surfaces and utensils shall be clean to sight and touch. Dish washing is a REPEAT from previous inspection dated 6/03/19; please address to avoid a 3-point deduction on next inspection. CDI - items placed at dish sinks to be re-washed.
- 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF Dish machine in Brock Court was not consistently reaching the required temperature to sanitize dishes. Final rinse temps were as follows: 146, 157, 161, 156, 160, 156. Hot water must be a minimum of 160F at utensil face. CDI - repairman on site by end of inspection; dishes to be re-washed.
- 18 3-501.14 Cooling - P Approx. 10 whole turkeys cooked yesterday were 59F. Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F, and within a total of 6 hours from 135F to 41F or less. CDI - turkeys were discarded.

Lock
Text



Person in Charge (Print & Sign): Aubrie First Last Welch

Regulatory Authority (Print & Sign): Morgan First Last Ruggiero-Hunt

Aubrie Welch REHS

Morgan Ruggiero-Hunt

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 08 / 21 / 2019

REHS Contact Phone Number: (336) 703 - 3131



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- 22 3-501.19 Time as a Public Health Control - P,PF Establishment intends to use Time As A Public Health Control for "finger foods" in the satellite kitchens, but no time was indicated for foods at Willingham Court (chicken tenders, fried squash, chopped chicken). These foods temped at 92-117F. If time without temperature control is used as the public health control...the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. CDI - foods were discarded within 4 hours (after lunch meal period).
- 26 7-201.11 Separation-Storage - P Spray bottle containing degreaser sitting on top of oven. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-use articles by locating in an area that is not above food, equipment, utensils, linens, and single-use articles. CDI - bottle relocated.
- 31 3-501.15 Cooling Methods - PF Cooked asparagus and cooked shrimp in tightly wrapped pans were placed in 2 door cooler at Willingham Court; shrimp was 60F and asparagus was 80F. Whole turkeys in walk-in cooler were on a covered speed rack, had been in cooler overnight, and were still 59F. Portioned cups of pasta salad and cut melon tightly covered in cooler at Brock Ct were 47-48F. Cooling shall be accomplished in accordance with time and temp criteria by using one or more of the following methods: placing the food in shallow pans; separating food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. Foods should not be placed in prep coolers for use until they have been properly cooled to 41F or below, as prep coolers are not designed to rapidly cool foods. Cooling methods are a REPEAT. CDI - improperly cooled foods were
- 33 3-501.13 Thawing - C Vacuum packaged portions of salmon sitting in water to thaw at Willingham Court. Potentially hazardous food shall be thawed: under refrigeration, completely submerged under running water that is 70F or below, or as part of the cooking process. Improper thawing of fish is a REPEAT from previous inspection. CDI - fish was discarded.
- *Fish in vacuum packaging - packages should be opened during the thawing process. This is a requirement in later versions of the Food Code (2013+). NC is still using 2009 Food Code.
- 36 6-501.111 Controlling Pests - PF Approx 6 flies observed in kitchens during today's inspection. The premises shall be maintained free of insects, rodents, and other pests.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Chill sticks sitting directly on shelves in walk-in freezer. Soiled ice scoop container at main kitchen. Some food debris/crumbs in bins/containers used for utensil storage; also need to remove wax paper from these containers to facilitate cleaning (main kitchen + Willingham Court). Clean inside of plate warmers as needed, such as at Arborview. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. REPEAT
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Base is rusting in FWE hot cabinet (under hood in main kitchen, to right of tilt skillet). Some serving bowls are stained. Cutting board on prep cooler MID 0052 (Brock Court) is stained with deep cuts and needs to be replaced. Significant carbon buildup on Turbochef baking pans. Dessert cart with fake wood finish is not easily cleanable and needs replacement (Brock Court). Damaged metal sugar bin with buildup present between rubber gasket and body of container needs replacement (Willingham Court). Damaged cabinets need replacement, such as at Carom Court and Asbury serving line. Microwave at Arborview is rusting and needs replacement. Leak at coffee machine in Willingham. Drip at "yumberry pomegranate" drink dispenser in employee meal area. Equipment shall be maintained in good repair.



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- 46 4-204.113 Warewashing machine shall provide an accessible data plate affixed to the machine by the manufacturer. Replace data plate for dish machine at Brock Court; it is worn and no longer legible. REPEAT; please address prior to next inspection.
- 47 4-602.13 Nonfood Contact Surfaces - C Clean inside the cambro warmers, inside the dish machine in main kitchen, underside of shelf at dirty dish area (main kitchen), base of refrigerated drawer unit, between doors and gaskets of MID 0005, bases of fryers, around stove knobs, toaster at Arborview. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Dust buildup is still present around ceiling vents in main kitchen, particularly above clean dish storage rack. Physical facilities shall be cleaned as often as necessary to keep them clean. REPEAT.
6-501.11
Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repair wall behind knife rack in Asbury Grill. REPEAT.
Repair wall damage in Asbury by hall door. Damaged wall corner at Asbury serving line. Physical facilities shall be maintained in good repair.



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✓
Spell



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