

Food Establishment Inspection Report

Score: 98

Establishment Name: SUMMERSTONE HEALTH AND REHABILITATION

Establishment ID: 3034160047

Location Address: 485 VETERANS WAY

Inspection Re-Inspection

City: KERNERSVILLE

State: NC

Date: 01 / 07 / 2020 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 10 : 25 am pm Time Out: 01 : 10 am pm

Permittee: LIBERTY LONG TERM CARE, LLC

Total Time: 2 hrs 45 minutes

Telephone: (336) 515-3000

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: 4

No. of Repeat Risk Factor/Intervention Violations:

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 type="checkbox"/>	<input checked="" type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" 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"/>		Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" 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"/>		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 type="checkbox"/>	<input checked="" 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"/>		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"/>		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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" 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"/>		Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	1	03	0	
39	<input checked="" 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"/>		In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	03	<input checked="" type="checkbox"/>	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" 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"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Non-food contact surfaces clean	1	03	0	
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"/>		Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" 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"/>		Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					2			



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Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: LIBERTY LONG TERM CARE, LLC
Telephone: (336) 515-3000

Establishment ID: 3034160047
 Inspection Re-Inspection **Date:** 01/07/2020
Comment Addendum Attached?
Water sample taken? Yes No **Status Code:** A
Category #: IV
Email 1: js Sexton@liberty-ltc.com
Email 2:
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	B. Fourqurean 1/30/20	00	salads	upright cooler	39	sausage	walk-in cooler	40
hot water	3-compartment sink	120	mash potato	upright cooler	39	ham	walk-in cooler	39
quat sani	3-comp sink (ppm)	200	chix salad	upright cooler	40			
chicken	reheat from package	118	green beans	steam table	155			
gravy	cooling @ 1053	80	corn	steam table	161			
gravy	cooling @ 1110	76	salad	make unit	40			
gravy	cooling @ 1220	57	lettuce	make unit	39			
chicken	final cook	181	milk	drink cooler	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.

- 2 2-103.11 (M) Person in Charge-Duties - PF - Upon questioning and employee, the employee was only able to name 2 symptoms, diarrhea and vomiting, that would exclude a food employee from work. There was no posted employee health policy for the employee to reference, despite having been in place on previous inspections. A person in charge shall ensure that employees are aware of the 5 major foodborne illnesses and symptoms. CDI: PIC reposted the employee health policy in a conspicuous location. 0 pts.
- 8 6-301.12 Hand Drying Provision - PF - No paper towels supplied at dishwashing area handwashing sink. Each handwashing sink shall be provided with a sanitary means of drying hands. CDI: PIC provided paper towels at sink. 0 pts.
- 17 3-403.11 Reheating for Hot Holding - P - Precooked chicken was removed from steamer and placed on steam table that measured 118F. READY-TO-EAT FOOD taken from a commercially processed, HERMETICALLY SEALED CONTAINER, or from an intact PACKAGE from a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 135F. CDI: Chicken was placed back in steamer and heated to 180F.

Lock Text



Person in Charge (Print & Sign): *Blaire* *Fourqurean*
Regulatory Authority (Print & Sign): *Michael* *Frazier REHSI*



REHS ID: 2737 - Frazier, Michael

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 3 8 2



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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CENTER

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- 18 3-501.14 Cooling - P - Leftover gravy cooling from breakfast measured 80F at 1053, and 76F at 1110 (4 degrees / 17 minutes = .23 deg/min). Potentially hazardous foods shall be cooled from 135F to 41F in 6 hours, and from 135F to 70F in 2 hours. CDI: Methods were corrected and gravy cooled to 57F at 1220 (.27 deg/min). 0 pts.
- 31 3-501.15 Cooling Methods - PF - Gravy that failed to meet cooling parameters was being cooled in a shallow ice bath in a large thick portion, at ambient temperature with plastic wrap covering the container. Potentially hazardous foods shall be cooled in small, thin portions, uncovered if otherwise protected from overhead contamination, and in equipment suitable for cooling. CDI: PIC removed plastic wrap covering and placed ice bath tray in reach-in cooler. Gravy was observed cooling at an adequate rate following correction.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - 1 stack of metal pans stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - Control panel for walk-in freezer malfunctioning. Equipment shall be maintained in good repair. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - REPEAT - Crack/hole in FRP board at doorway to dishwashing area from food prep area. Physical facilities shall be maintained in good repair. 0 pts.



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✓
Spell



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