

Food Establishment Inspection Report

Score: 92.5

Establishment Name: ARBOR ACRES

Establishment ID: 3034010628

Location Address: 1240 ARBOR ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 22 / 2017 Status Code: A

Zip: 27104 County: 34 Forsyth

Time In: 10 : 00 am Time Out: 03 : 45 pm

Permittee: ARBOR ACRES UNITED METH

Total Time: 5 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: 8

No. of Repeat Risk Factor/Intervention Violations: 4

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	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	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			4	2	<input checked="" type="checkbox"/>	<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	13	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" 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	03	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
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	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	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	03	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	03	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
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"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	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	03	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	03	0	<input type="checkbox"/>
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 type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions: 7.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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 Location Address: 1240 ARBOR ROAD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27104
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: ARBOR ACRES UNITED METH
 Telephone: (336) 724-7921

Establishment ID: 3034010628
☒ Inspection ☐ Re-Inspection Date: 06/22/2017
 Comment Addendum Attached? ☐ Status Code: A
 Category #: IV
 Email 1: jhoover@arboracres.org
 Email 2:
 Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Daniel Smith	Serv Safe: 3/31/20	00	Ham	Make Unit	44	Boiled Eggs	Salad Buffet	50
Wash	3 Comp	111	Tuna Salad	Lo Boy 2	43	Slaw	Salad Buffet	49
Sani	3 Comp-Hot Water	180	Chicken	FCT	183	Cherry	Salad Buffet	53
Final Rinse	Dish Machine	171	Spaghetti	Final Reheat	165	Veg Soup	Cool 1 11:00	122
Mozz. Chz	Lo Boy	40	Veg Soup	Walk-in Cooler	43	Veg Soup	Cool 2 12:05	76
Egg	Lo Boy	40	Baked Potato	HH Box	155			
Chili	HH Grill	175	Wild Rice	Reach-in	41			
Quiche	HH Lamp	155	Veg. Soup	Reheat	176			

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-0 points-Observed dish washer load soiled dishes into the dish machine and then proceed to handle equipment and utensils on clean drain board without washing hands. Hands shall be washed any time they become contaminated and after handling soiled items. CDI-Staff educated and instructed to wash hands.
- 12 3-203.12 Shellstock, Maintaining Identification - PF-Currently, the facility is not maintaining the required tags for 90 days after serving last pre-shucked oyster from plastic containers. Plastic containers are equipped with all information as required in 3-202.17. The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels for 90 calendar days from the date that is recorded on the tag or label. These tags shall be maintained using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or lab. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed raw beef stored above raw unpackaged sea bass in reach-in cooler. Raw foods shall be separated by species and final cook temperature to protect from contamination. CDI-Beef moved to lower shelf. //Observed blood on the bottom of the ready-to-eat vegetable make unit cutting board and on prep table under board due to adjacent meat slicer. CDI-Food shall be protected from cross contamination. Relocate slicer so that ready-to-eat vegetables are protected from contamination.



Person in Charge (Print & Sign): Daniel ^{First} Smith ^{Last}

[Signature]

Regulatory Authority (Print & Sign): JENNIFER ^{First} BROWN ^{Last}

[Signature]

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 06 / 30 / 2017

REHS Contact Phone Number: (336) 703 - 3131



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- 14 0 points-4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Observed 5 plates and blade to one rubber spatula soiled and stored with clean equipment. Food contact surfaces shall be clean to sight and touch. CDI-Placed with soiled equipment to be recleaned. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P-Observed black and brown residue at the bottom of the plastic ice shield in ice machine. Shall be cleaned at a frequency to prevent growth of mold.
- 17 0 points-3-403.11 Reheating for Hot Holding - P-Measured 2 pans of previously cooked spaghetti noodles at 66-76F. Per staff, items were removed from walk-in cooler 1 hour ago in preparation for reheating. Previously cooked foods, shall be rapidly reheated to 165F within 2 hours of being removed from cold-holding unit. CDI-Noodles were placed in oven to reheat and measured 165-176F upon completion.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Repeat-Measured items on cold-holding salad bar above 45F including: boiled eggs (50F), cole slaw (49F), cherry tomato halves (53F), shredded lettuce (50F). Foods shall be maintained at 45F or below when cold-holding. CDI-Per REHSI observation, items were removed from coolers at 45F or below and placed on salad line at 11:00 am. Products can be served until the end of lunch and must be discarded by 1:30 pm (end of lunch service). Items may not be held over for subsequent service.
- NOTE: Effective January 2019, the cold-holding requirement will be 41F.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P-Observed 3 small bags of sliced ham in make unit dated for disposition on Wednesday, 6/21/2017 (yesterday). Items shall be discarded once they exceed disposition date. CDI-Bags discarded.//3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed multiple items in walk-in cooler and reach-in cooler dated for more than 4 days, measuring 42F-45F. including cooked pasta, sliced cabbage, egg salad, tuna salad, cut fruit, vegetable soup, sliced ham, sliced turkey. Observed sliced round of ham dated for 6/19/17-6/27/17 (9 days). Items may be held for 4 days if measuring 42-45F. 7 days may only be observed if 41F or below. 4 day date marking shall be observed throughout the facility CDI-Items redated. Sliced ham and turkey due to being past disposition date after adjustment.
- 26 7-201.11 Separation-Storage - P-Repeat-0 points- Butane burner above clean utensil storage. Chemicals shall be stored to prevent contamination of food, clean equipment and utensils, linens, and single-service and single-use articles. CDI-Butane burner relocated to low shelf.
- 36 6-501.111 Controlling Pests - C-0 points-Observed live roach in kitchen above back prep table. Records for active pest management services were produced by PIC during inspection. Additional measures shall be taken to address the pest if current measures are not sufficient.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C-Observed box of hamburger buns, one box of raw beef, and one round of meat wrapped in plastic; on the floor in the walk-in freezer. Food shall be stored at least 6 inches above the floor to protect from contamination. //3-306.11 Food Display-Preventing Contamination by Consumers - P-Repeat-Observed both sneeze guards above consumer soup station raised, and not offering any protection. Observed baskets of apples available for consumer self-service that were not wrapped in plastic wrap or similar after cleaning. Sneeze guards or other protective measures shall be used to protect food from contamination by consumers during periods of service./3-305.12 Food Storage, Prohibited Areas - C-Observed individually bagged chips stored under condensate line of Grab-n-Go unit. Food may not be stored under leaking condensate lines.



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- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed wet wiping cloths stored in soapy water buckets or in holster on the side of soapy water buckets throughout kitchen. Wet wiping cloths shall be placed in sanitizing solution when not in use.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed pans and plates stored on shelving under prep lines by grill that were soiled. Observed utensils stored adjacent to sink behind consumer line that is being used a dump sink. Splash guard shall be installed on both sides of the sink to protect utensils from splash. Equipment shall be stored to protect from contamination and away from splash, dust, or other sources of contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-The following equipment needs repair: rewrap condensation line under salad buffet unit, repair condensation leak under Grab-n-Go unit, blue shelving by pan storage is chipping paint, repair threshold of bakery cold-holding unit where the caulk is missing, 5 spatulas with burned handles, cracked cover in muffin cover on buffet line, stoppers at prep sinks are not holding water. Equipment shall be maintained in good repair.
- 49 5-205.15 System Maintained in Good Repair -C-0 points-Repair leak in pipe under handsink of men's hall bathroom. Repair leaking hot water faucet at prep sink. Plumbing shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C-Repeat-0 points- Soiled toilet in men's employee restroom in kitchen. Underside of urinal soiled in men's hall restroom. Plumbing fixtures shall be maintained clean.
- 53 0 points-6-501.12 Cleaning, Frequency and Restrictions - C-Observed wall behind prep table and under slicer to be soiled. Observed floor under microwave table and under prep table to contain debris. Physical facilities shall be maintained clean. //6-201.11 Floors, Walls and Ceilings-Cleanability - C-Repeat-Grout needed on floor in 3 compartment room and by prep table/microwave, seal all toilets to the wall, recaulk handsink to the wall behind sandwich make line, replace tile cove base in women's restroom, replace chipping tile in women's restroom. Physical facilities shall be easily cleanable.
- 54 0 points-6-303.11 Intensity-Lighting - C-Repeat-Measured lighting above soup kettle/grill area at 30-43FC. 50FC of light is required in areas where employees are working with food. Increase lighting in this area.// 6-202.11 Light Bulbs, Protective Shielding - C-Light cover is missing to fluorescent lights above sandwich station on serving line. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils.



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