

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: HOMESTEAD HILLS CLUBHOUSE

Establishment ID: 3034011850

Location Address: 3250 HOMESTEAD CLUB DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 12 / 2019 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 27 ☒ am ☐ pm Time Out: 03 : 00 ☒ am ☐ pm

Permittee: SENIOR LIVING COMMUNITIES,LLC

Total Time: 4 hrs 33 minutes

Telephone: (336) 659-0708

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

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 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	
<b>Preventing Contamination by Hands</b> .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	
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1		
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3			
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 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	
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1			
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	03		
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1		
<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			
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03		
<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			2			
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	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	1		
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			1	03		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1			
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		
Total Deductions: <u>4.5</u>										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.

CR  
Off



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HOMESTEAD HILLS CLUBHOUSE

Location Address: 3250 HOMESTEAD CLUB DRIVE

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: SENIOR LIVING COMMUNITIES, LLC

Telephone: (336) 659-0708

Establishment ID: 3034011850

☒ Inspection ☐ Re-Inspection Date: 03/12/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

Email 2:

Email 3:

## Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
mussels	NC 110 SS	38	wash temp	dishmachine	135	lettuce	make unit "cooling"	50
beef stew	walk in cooler	38	chlorine	dishmachine	0	tomatoes	make unit	41
soup	walk in cooler	39	butter	reach in	47	ham	reach in	40
meat sauce	final cook	188	cream cheese	reach in	47	fish	reach in	40
chicken salad	walk in cooler	38	milk	reach in	47	ambient	two door	55
quat sanitizer	three comp sink	200	butter	prep table	67	ambient	alleyway	40
hot water	three comp	120	chicken salad	make unit	41			
hot water	three comp bar	120	mixed fruit	make unit "cooling"	50			

## 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.

- 12 3-203.12 Shellstock, Maintaining Identification - PF: 0 pts. Mussels in walk in cooler in drainage pan without any shellstock identification. Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty. The date when the last shellstock from the container is sold or served shall be recorded on the tag or label and the tags shall be kept for at least 90 days from the date recorded on the label in chronological order. CDI: Mussels discarded.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Raw hamburger meat in reach in cooler above fish. Foods shall be protected from cross contamination by proper storage. CDI: Raw fish placed above raw hamburger meat.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Approximately 30 % of plates with light debris and grease residue. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All plates sent to be rewashed.//4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P: Dishmachine producing 0 ppm chlorine (even after changing chemicals to a new bucket). Chlorine sanitizer shall meet a minimum of 50 ppm for dish machine. CDI: Chlorine repaired to 100 ppm./Quat sanitizer at three comp sink measuring between 0 and 150 ppm (from dispenser). Quat sanitizer shall range from 150-400 ppm per manufacturer's Text instructions. CDI: When repairman arrived, quat sanitizer tested at 200 ppm quat.



Person in Charge (Print & Sign): Sara Aguilar

Regulatory Authority (Print & Sign): Michelle Bell REHS

REHS ID: 2464 - Bell, Michelle

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3134



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HOMESTEAD HILLS CLUBHOUSE

Establishment ID: 3034011850

## 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.



- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. The following potentially hazardous foods measured above 41F: milk 48F (customer area), cream cheese 47F (customer area), butter 48F (customer area), butter on prep table 67F. Potentially hazardous foods shall be maintained at 41F and below. CDI: Milk moved to cool in walk in cooler (had been just placed in unit 30 mins prior), cream cheese and butter discarded (left overnight), and butter on prep table was whipped, then cooled.
- 31 3-501.15 Cooling Methods - PF: Mixed fruit with melon 49-50F and lettuce 50F in make unit top section. Foods shall be cooled to 41F and below using equipment that is designed for the cooling of foods. Make units are designed to hold foods cold once previously cooled. CDI: Both fruit and lettuce moved to walk in cooler to finish cooling (were prepared minutes prior).
- 34 4-204-112 Temperature Measuring Devices-Functionality - PF: 0 pts. Thermometer no present in new small customer self-service refrigerator. Equipment used for storage of potentially hazardous foods shall be equipped with a thermometer. CDI: Thermometer placed in unit.
- 35 3-203.11 Molluscan Shellfish, Original Container - C: 0 pts. Mussels in walk in cooler removed from original container and in drainage pan from yesterday's prep. Shellstock shall remain in original container. If removed for daily preparation, shall be easily identified, batches may not be mixed, and any unused shellstock that have been removed from original container shall be discarded at the end of the day. CDI: Mussels discarded.
- 37 3-202.19 Shellstock, Condition - C: Mussels present in walk in cooler with open shells. Dead shellstock or shellstock with badly broken shells shall be discarded. CDI: Mussels discarded.//3-305.11 Food Storage-Preventing Contamination from the Premises - C: Foods that had been placed in cooler to cool overnight uncovered. Foods shall be protected by contamination from the premises. After active cooling has ended, cover foods. Foods are allowed to remain completely uncovered during cooling if protected from overhead contamination.
- 38 2-303.11 Prohibition-Jewelry - C: 0 pts. Chef wearing watch while preparing food. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI: Chef removed watch.
- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Ends of onions are sliced directly from storage bag, outer layers of onions are peeled away, then onion is washed. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HOMESTEAD HILLS CLUBHOUSE

Establishment ID: 3034011850

## 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.



- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair: double upright cooler holding at 55F, new customer self-service fridge holding at 47F, dish drain insert at soiled dishmachine pre-rinse is cracked on both edges, toilet seat in employee restroom, rust on undersides of meat sink/drainboard, can opener blade and holder chipping metal, paint chipping from mixer, shelving rusting in walk in freezer, condensate leaking from condenser in walk in freezer, one shelf in alleyway rusting. Equipment shall be maintained in good repair.
- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. At mopsink, hose with gun attachment added underneath a shut-off valve with only atmospheric backflow preventer installed. With the addition of a shut-off valve, the system is placed under continuous pressure. Installation of a backflow prevention device rated for continuous pressure is needed connected to the faucet or facility may add a backflow preventer rated for atmospheric pressure below the shut-off valve but would have to keep the hose attachment off of the hose when not in-use. CDI: Set-up removed and chemical tower connected directly to faucet.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C: 0 pts. Cardboard dumpster busted at bottom. Receptacles for waste and recyclables shall be maintained in good repair. Replace.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C: In bar and customer self-service area, remodel has taken place. Floors shall be sloped to drain, include proper coved base, be free of rotting wood (present in bar under three comp sink), and be easily cleanable (adding transition at liquor closet). Floor sink is cracked in side dining room wait station. Walls shall be easily cleanable (repair sliced wallpaper). Equipment that is not easily pulled away from walls shall be caulked to wall to allow for proper cleaning. Continue repair of items until complete.//6-501.12 Cleaning, Frequency and Restrictions - C: Additional wall cleaning needed in warewashing area below dishmachine and three comp sink. Walls shall be maintained clean./Floor cleaning needed below coffee/tea beverage prep station. Floors shall be maintained clean.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting is low in the public restrooms (Women's: toilet avg. 6 ftd; men's: 4-7 ftd at right urinal and toilets). Increase lighting to 20 ftd at plumbing fixtures. Lighting low in kitchen at utility table 33-40ftcd. Increase lighting to 50 ftd in areas of food prep.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HOMESTEAD HILLS CLUBHOUSE

Establishment ID: 3034011850

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HOMESTEAD HILLS CLUBHOUSE

Establishment ID: 3034011850

## 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.

✓  
Spell

