

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: SALEMTOWNE RETIREMENT CENTER KITCHEN Establishment ID: 3034012687

Location Address: 1000 SALEMTOWNE WAY

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: MORAVIAN HOMES, INC.

Telephone: (336) 767-8130

☒ Inspection ☐ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 09/27/2022 Status Code: A

Time In: 9:45 AM Time Out: 2:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 3

**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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> IN	Procedures for responding to vomiting & diarrheal events	1	0	X
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN	Handwashing sinks supplied & accessible	2	1	X
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	0	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	X	0

**Good Retail Practices**

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN	Approved thawing methods used	1	0.5	X
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	1	X
40	<input checked="" type="checkbox"/> IN	Personal cleanliness	1	0.5	X
41	<input checked="" type="checkbox"/> IN	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5.5



# Comment Addendum to Food Establishment Inspection Report

SALEMTOWNE RETIREMENT CENTER  
 Establishment Name: KITCHEN AT DORCAS  
 Location Address: 1000 SALEMTOWNE WAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: MORAVIAN HOMES, INC.  
 Telephone: (336) 767-8130

Establishment ID: 3034012687

☒ Inspection ☐ Re-Inspection Date: 09/27/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: jchristmas@salem-towne.org

Email 2:

Email 3:

## Temperature Observations

### Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken alfredo	walk-in	56	turkey	salad prep reach-in	41	black bean burgers	reach-in bistro	44
cole slaw	walk-in	50	sanitizer (suds) (nm)	bucket	300	cut melon	reach-in bistro	41
noodles (*2)	walk-in	58	tuna	reach-in	40	chicken	reach-in bistro	41
sausage	walk-in	48	chicken	reach-in	40	tuna salad	reach-in bistro	41
ham	walk-in	49	tomatoes	prep unit severy	40	tomatoes	prep unit bistro	41
ambient air	walk-in	48	ham	prep unit severy	40	mozz	prep unit bistro	41
flounder	final cook	200	chicken	prep unit severy	40	chicken	prep unit bistro	41
chicken	hot holding	141	cole slaw	prep unit severy	44	vegetable soup	steam unit bistro	160
meat loaf	hot holding	170	roast	prep unit severy	41	rinse	dish machine bistro	166
mashed potatoes	hot holding	158	tomatoes	prep unit severy	40			
tomatoes & ocr	hot holding	140	meat loaf	front line severy	150			
vegetable soup	hot holding	174	mashed potatoes	front line severy	145			
vegetable soup	3-door reach-in	47	sweet potatoes	front line severy	152			
lima beans	3-door reach-in	40	sanitizer (quat)	bucket	300			
roast	3-door reach-in	41	egg	produce walk-in	40			
chicken	3-door reach-in	40	lettuce	produce walk-in	40			
ham	3-door reach-in	41	chicken	produce walk-in	40			
meat loaf	final reheat	180	water	3-comp	124			
rinse	dish machine	163	sanitizer (quat)	3-comp	300			
lettuce	salad prep reach-in	41	vegetable soup	soup kettle	180			

First  
 Person in Charge (Print & Sign): Tina

Last  
 Wicks

First  
 Regulatory Authority (Print & Sign): Ashley

Last  
 Mize

*Tina Wicks*  
*Ashley*

REHS ID: 2663 - Mize, Ashley

Verification Required Date: 10/07/2022

REHS Contact Phone Number: (336) 830-0717

Authorize final report to  
 be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

Page 1 of \_\_\_\_\_  
 Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** SALEMTOWNE RETIREMENT CENTER KITCHEN AT DORCAS

**Establishment ID:** 3034012687

**Date:** 09/27/2022 **Time In:** 9:45 AM **Time Out:** 2:45 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Timothy Martin		Food Service		11/15/2024
Tina Wicks		Food Service		08/31/2027

### 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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf). No vomiting and diarrheal procedures available during inspection, management was unsure of what these procedures were exactly. Vomiting and diarrheal procedures/materials shall be present at all times and employees should be aware of these procedures. CDI-procedures provided by inspector.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Handwash sink along the wall of the office and dish machine is out of order due to collapsing pipes under the floor. One of 3 accessible sinks in the main kitchen. A HANDWASHING SINK shall be maintained so that it is accessible at all times for employee use. CDI-management states maintenance has been contacted and informed of the issue, maintenance has a plan to fix hand wash sink for facility.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). Multiple plates, bowls, utensils, and can opener soiled throughout facility. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI-all dishes were moved to 3-comp to be washed
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) All food in main walk-in cooler was temping between 48F-56F. In the 3-door reach-in cooler the vegetable soup was temped at 47F. In the prep unit in the servery area the cole slaw temped 47F. Also, in the bistro the black bean burgers being held in the glass door reach-in were temping at 44F. Food being held cold shall be held at 41F or below. CDI-all food was voluntarily discarded.
- 29 8-201.13 When a HACCP Plan is Required (C) Establishment is still sealing food products using ROP. Sealed soups was observed during the inspection. Establishments using Reduced Oxygen Packaging must have an approved Variance or follow procedures to utilize ROP without and variance by having an approved HCAAP plan for each packaged product. Establishment must stop vacuum packaging food items until a HCAAP of Variance has been approved by this department. Reduced to half credit due to management stating they will be discontinuing the ROP.
- 33 3-501.15 Cooling Methods (Pf) All foods in walk-in cooler were cooled down in deep plastic containers with tightly covered lids. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. Ensure proper cooling methods are being followed to ensure cooling times and temps are being achieved. CDI-education with management.  
4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) The main walk-in cooler was running with an ambient air of 48F and all foods being held between 48F-56F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. Management has put in a work order to eastern to get them out to fix the issue. All products have been moved to the produce walk-in cooler until the main walk-in can be fixed. A verification visit is required on 10/7/2022.
- 35 3-501.13 Thawing (Pf). Chili was being thawed in the 3-comp in the bistro with no running water. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI-education with management, chili moved to reach-in to be cooled.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C). Boxes of food being stored directly on the floor in the walk-in freezer. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 40 2-303.11 Prohibition - Jewelry (C). Watches and bracelets being worn. Jewelry shall not be worn on wrists or fingers except for a plain smooth band.  
2-402.11 Effectiveness - Hair Restraints (C) Employees with beards and no beard restraints. Effective beard restraints shall be worn at all times in food prep areas.
- 41 3-304.14 Wiping Cloths, Use Limitations (C). Wiping cloths being stored in detergent container and wet wiping cloths stored on prep surfaces. Wiping cloths shall only be stored in sanitizer buckets or dry and not visibly soiled.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C). Multiple stacks of dishes stacked together still wet. Ensure adequate air drying time is occurring before stacking dishes, utensils, etc. together

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). The gasket on the door closest to the hot holding units on the 3-door reach-in is torn and needs repaired. The shelving in the same 3-door reach-in unit are rusted and need to be repaired or replaced. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C). The fans throughout the bistro kitchen need to be cleaned more frequently due to dust build-up. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) The dumpster pad around the dumpster needs attention and additional cleaning. A storage area and enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Floors throughout main kitchen have pits and the finish coming off. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.