

Food Establishment Inspection Report

Score: 88.5

Establishment Name: SUNRISE TOWERS

Establishment ID: 3034090011

Location Address: 1201 MARTIN LUTHER KING JR

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: SENIOR SERVICES

Telephone: (336) 727-8555

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 02/03/2023 Status Code: A

Time In: 9:55 AM Time Out: 12:45 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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

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

Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658							
30	IN	OUT	N/A	Pasteurized eggs used where required	1	0.5	0
31	IN	OUT	N/A	Water and ice from approved source	2	1	0
32	IN	OUT	N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	IN	OUT	N/A	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN	OUT	N/A	Approved thawing methods used	1	0.5	0
36	IN	OUT	N/A	Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	IN	OUT	N/A	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	IN	OUT	N/A	Insects & rodents not present; no unauthorized animals	2	1	0
39	IN	OUT	N/A	Contamination prevented during food preparation, storage & display	2	1	0
40	IN	OUT	N/A	Personal cleanliness	1	0.5	X
41	IN	OUT	N/A	Wiping cloths: properly used & stored	1	0.5	X
42	IN	OUT	N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654							
43	IN	OUT	N/A	In-use utensils: properly stored	1	0.5	0
44	IN	OUT	N/A	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	IN	OUT	N/A	Single-use & single-service articles: properly stored & used	1	0.5	0
46	IN	OUT	N/A	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	IN	OUT	N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	IN	OUT	N/A	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	OUT	N/A	Non-food contact surfaces clean	1	X	0
Physical Facilities .2654, .2655, .2656							
50	IN	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	OUT	N/A	Plumbing installed; proper backflow devices	2	1	0
52	IN	OUT	N/A	Sewage & wastewater properly disposed	2	X	0
53	IN	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	X	0.5	0
54	IN	OUT	N/A	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN	OUT	N/A	Physical facilities installed, maintained & clean	X	0.5	0
56	IN	OUT	N/A	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:				11.5			



Comment Addendum to Food Establishment Inspection Report

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 Permittee: SENIOR SERVICES
 Telephone: (336) 727-8555

Establishment ID: 3034090011
☒ Inspection ☐ Re-Inspection Date: 02/03/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: lkearsley@seniorservicesinc.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
hot water	2 comp	113						
air	refrigerator	28						
broccoli	receiving	136						
spaghetti	receiving	138						
beets	receiving	130						
meatballs	receiving	136						
beets	reheat	170						
spaghetti	hot holding	148						
meatballs	hot holding	150						

Person in Charge (Print & Sign): Kevin
 First Last
 Regulatory Authority (Print & Sign): John
 First Last
 Dunigan

REHS ID: 3072 - Dunigan, John
 REHS Contact Phone Number: (336) 703-3128

Verification Required Date: 02/06/2023

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: SUNRISE TOWERS

Establishment ID: 3034090011

Date: 02/03/2023 **Time In:** 9:55 AM **Time Out:** 12:45 PM

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.

- 1 2-103.11 (A) - (P) (Pf) The person in charge did not wash their hands properly. The person in charge did not know the temperatures that the food needed to be upon arrival. The person in charge did not know the temperatures to reheat the food to if it arrives at the wrong temperature. The person in charge shall ensure that: employees are effectively cleaning their hands, by routinely monitoring the employees handwashing; employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, and accurately presented, by routinely monitoring the employees observations. Verification is required for handwashing and for knowledge of the temperature of received food. Demonstration of proper handwashing and for knowledge of the temperature of received food by 2-06-23. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc
- 8 2-301.14 When to Wash (P) The person in charge recontaminated hands after washing by not using the paper towels to turn off the water at the faucet. Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean and, and unwrapped single service and after using tobacco, eating, or drinking. CDI: The person in charge rewashed hands correctly.
- 12 3-202.11 Temperature (P) Per discussion The person in charge stated that food needs to be at least 130F when receiving hot TCS food. The cooked beets were delivered 130F. Potentially hazardous food that is cooked to a temperature and received hot shall be at a temperature of 135°F or above. CDI: The beets were reheated in the oven to 170F after REHSI had to instruct the PIC on how to reheat.
- 16 4-703.11 Hot Water and Chemical - Methods (P) The person in charge is washing dishes in water that is sanitizer and soap. The PIC is not following the three distinct steps of wash rinse and sanitizing. After being cleaned, equipment food contact surfaces and utensils shall be sanitized in: Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under § 4-501.114. Contact times shall be consistent with those on EPA-registered label use instructions by providing A contact time of at least 7 seconds for a chlorine solution of 50 MG/L that has a PH of 10 or less and a temperature of at least 38oC (100oF) or a PH of 8 or less and a temperature of at least 24oC (75oF). Verification is required for dish washing after obtaining proper sanitizer. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc VR For 2/06/2023.
- 19 3-403.11 Reheating for Hot Holding (P) When talking with PIC they did not know the temperature to reheat food. I had to help PIC to reheat the food to above 165F Reheat all TCS foods to 165F within 2 hours if food is to be hot held until service. CDI: The food was reheated with the help of the RESHI to above 165F.
- 28 7-202.12 Conditions of Use (P) The food establishment was using splash less bleach to use as sanitizer. The back of the bottle of the splashless bleach does not have directions for sanitizing food contact surfaces. Poisonous or toxic materials shall be used according to manufacturer's use directions included in labeling, and, manufacturer's label instructions. CDI: Person in charge went to the store and picked up bleach safe for food contact surfaces.
- 40 2-303.11 Prohibition - Jewelry (C) The food employee serving food was wearing a wrist watch. Except for a plain ring such as a wedding band, while preparing food, food employee may not wear jewelry including medical information jewelry on their arms and hands.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) A wet wiping cloth was being stored on the countertop. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C) REPEAT. Additional cleaning needed on the pipes under the dish sink and the handwashign sink. Non food contact surfaces shall be kept clean.
- 52 5-402.13 Conveying Sewage (P) The only handwashign sink in the kitchen is not draining. Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law. Verification is required for repair of handwashing sink. Repair of handwashing sink need to be done by 02-06-23 before operating. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) REPEAT. Additional cleaning is needed on the base of the toilets and on the handwashing sinks in the men's and womens restroom. Additional cleaning needed on the handwashing sink in the kitchen. Plumbing Fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Additional cleaning needed on the wall under the dish sink. Additional cleaning needed on the wall under the handwashing sink. Additional cleaning needed on the floor in the kitchen area. Cleaning needed on the floors and walls of the men's and women's restroom. Physical facilities shall be cleaned as often as

necessary to keep them clean.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Baseboard peeling off wall behind the stove. Some of the ceiling tiles in the kitchen area are damaged and broken. Physical facilities shall be kept in good repair.

- 56 6-303.11 Intensity - Lighting (C) The light intensity men's restroom was 0 foot candles. The lighting was not working in the men's toilet room. The lighting at the women's toilet was 2 foot candles. The lights above the toilet in the women's is missing. The light intensity shall be at least 215 lux 20 foot candles At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms.