

# Food Establishment Inspection Report

Score: 90.5

**Establishment Name:** ARBOR ACRES  
**Location Address:** 1240 ARBOR ROAD  
**City:** WINSTON SALEM **State:** NC  
**Zip:** 27104 **County:** 34 Forsyth  
**Permittee:** ARBOR ACRES UNITED METH  
**Telephone:** (336) 724-7921  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034010628  
 Inspection  Re-Inspection  
**Date:** 09 / 18 / 2019 **Status Code:** A  
**Time In:** 09 : 35  am  pm **Time Out:** 02 : 20  am  pm  
**Total Time:** 4 hrs 45 minutes  
**Category #:** IV  
**FDA Establishment Type:** Nursing Home  
**No. of Risk Factor/Intervention Violations:** 6  
**No. of Repeat Risk Factor/Intervention Violations:** 5

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 .2652</b>								
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 .2652</b>								
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 .2652, .2653</b>								
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 .2652, .2653, .2655, .2656</b>								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	0	0	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"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	0
<b>Approved Source .2653, .2655</b>								
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination .2653, .2654</b>								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	0	0	0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0	0
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 .2653</b>								
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	0	0	0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0	0	0
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
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 .2653</b>								
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
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 .2653, .2654, .2658</b>								
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 .2653, .2655, .2658</b>								
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"/>	<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 .2653, .2654</b>								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	0	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	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 .2653, .2654, .2663</b>								
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	0	0
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 .2654, .2655, .2656</b>								
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"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" 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	0	0	0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					9.5			



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**Telephone:** (336) 724-7921

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 Inspection  Re-Inspection **Date:** 09/18/2019  
**Comment Addendum Attached?**  **Status Code:** A  
**Water sample taken?**  Yes  No **Category #:** IV  
**Email 1:** eperkins@@arboracres.org  
**Email 2:**  
**Email 3:**

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
sw. pot. pie	MID0025	40	cut romaine	MID0030 DISC	44	soup	soup bar	184
ham	mise en place	36	chx breast	TurboAir chef's base	36	chicken	FINAL COOK	174
sausage gravy	WIC MID0027	39	brussels	FWE warming cabinet	178	final rinse	dish machine	168
tuna caserole	"	39	sweet potato	"	184	hot water	3rd compartment (sani)	178
short ribs	WIC MID0028	35	sliced tomato	MID0024	41	quat	dispenser (ppm)	150
potato soup	"	37	HB egg	"	39	hot water	prep sink	120
meat sauce	"	36	cream cheese	MID0040 (DISC)	45	sliced tomato	cart (DISC after lunch)	50
cooked pasta	MID0030	41	salmon	True prep	41	ServeSafe	Randy Obando 8/31/22	00

## 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 Employee wrapping utensils in new bistro area wiped/rubbed face and resumed handling clean linens and flatware. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-use articles and after touching bare human body parts other than clean hands and clean, exposed portions of arms. CDI - employee was instructed to wash hands, contaminated linens and flatware removed for rewashing. Overall, good hand washing was observed during the inspection; observation of one isolated incident is a REPEAT from the previous inspection.
- 8 6-301.11 Handwashing Cleanser, Availability - PF No hand soap was available at the hand sink in the new bistro area; this area is not currently being used for food prep, but utensils were being handled in this area today. Each hand washing sink...shall be provided with a supply of hand cleaning liquid. CDI - soap was placed at hand sink.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Chicken stock stored on base of 2-door cooler (MID0030) under raw fish. Cooked chicken breast stored below raw fish in TurboAir chef's base. Pasteurized shell eggs stored below raw fish in chef's base MID0047. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked, ready to eat food. Storage of raw animal foods over ready to eat products is a REPEAT from the previous inspection dated 6/26/19. CDI - RTE chx stock and chx discarded; eggs relocated.

Lock Text



Person in Charge (Print & Sign): Randy Obando

Regulatory Authority (Print & Sign): Aubrie Welch

Randy Obando

Aubrie Welch REHS

**REHS ID:** 2519 - Welch, Aubrie

**Verification Required Date:** \_\_\_ / \_\_\_ / \_\_\_

**REHS Contact Phone Number:** ( 336 ) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Food debris around blade of handheld robot coupe mixer (REPEAT); back of knob in buffalo chopper, can opener, inside china cap strainers, 1 knife blade, several plates and bowls, 2 large clear plastic containers. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI - items re-cleaned during inspection.  
4-702.11 Before Use After Cleaning - P Employee temped chicken without sanitizing thermometer. Remember that food thermometers are utensils, and must be cleaned and sanitized before and after every use. CDI - chicken dropped back in fryer, discussion with employee about cleaning and sanitizing thermometer.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Cut romaine and mixed greens in MID0030 were 43-45F; cream cheese in MID 0040 was 45F; hot dog in MID0047 43F. Sandwich fixings such as lettuce (71F), sliced tomatoes (50F), slaw (45F) etc. on cart were in pans with a small amount of ice; level of ice was not adequate to maintain foods at 41F or below. Potentially hazardous food held cold must be maintained at 41F or below. CDI - foods above 41F discarded; foods on cart will be discarded after lunch as a temporary fix; discussion with manager about maintaining foods on cart at 41F or below, or adding these items to the Time As A Public Health Control procedure (foods are on cart because the prep cooler (MID0038) is not working today). Temps above 41 are a REPEAT, but there are fewer than the previous inspection.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Bearnaise, demiglace, au jus in MID 0030 were not dated. "Texas caviar" and sliced grape tomatoes in True prep behind serving line were not dated. All ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - grape tomatoes dated appropriately; other foods discarded. Overall date marking looks good, but it continues to be a REPEAT.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Sanitizer in towel buckets was too weak at less than 150 ppm; which is the minimum approved strength. Sanitizer is dispensing at 150 ppm, but once towels are added to buckets, the sanitizer does not remain at correct strength (towels are absorbing the active sanitizer). Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at the correct strength.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Serving spoons stored in water at 86F. During pauses in food prep, utensils shall be stored...on a clean portion of the food prep table or cooking equipment and cleaned and sanitized at least once every 4 hours; in running water of sufficient velocity to flush particulates to the drain, in a container of water if the water is maintained at a temperature of at least 135F.  
Clean the plate holders; some buildup present around top rims.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Significant ice buildup/accumulation by door in walk-in freezer; REPEAT. Two coolers not working today - MID 0032 (per manager, this is scheduled to be replaced tomorrow), and MID 0038. Gasket on MID 0040 needs replacement; this appears to be contributing to the temperature issues in this unit. Equipment shall be maintained in good repair.
- 51 5-501.17 Toilet Room Receptacle, Covered - C No covered trash can in employee women's room. A toilet room used by females shall be provided with a covered receptacle.



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- 52 5-501.15 Outside Receptacles - C The compactor on premises today does not have a lid. Receptacles and waste handling units for refuse used with materials containing food residue and used outside the food establishment shall be designed and constructed to have tight-fitting lids, doors, or covers. REPEAT.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Some minor damage to ceiling around the inset lights over serving line. Materials for indoor floor, wall, and ceiling surfaces shall be smooth, durable, and easily cleanable.



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✓  
Spell



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Spell

