

# Food Establishment Inspection Report

Score: 93

**Establishment Name:** TRINITY GLEN  
**Location Address:** 849 WATERWORKS RD  
**City:** WINSTON SALEM **State:** NC  
**Zip:** 27101 **County:** 34 Forsyth  
**Permittee:** LUTHERAN HOME WINSTON SALEM INC  
**Telephone:** (336) 595-2166  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034160043  
 Inspection  Re-Inspection  
**Date:** 02 / 11 / 2020 **Status Code:** A  
**Time In:** 01 : 10<sup>am</sup> **Time Out:** 05 : 00<sup>pm</sup>  
**Total Time:** 3 hrs 50 minutes  
**Category #:** 1  
**FDA Establishment Type:** Nursing Home  
**No. of Risk Factor/Intervention Violations:** 5  
**No. of Repeat Risk Factor/Intervention Violations:** 2

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	
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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" 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 .2653</b>								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	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 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 .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	0	0		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input type="checkbox"/>	<input checked="" 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		
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>							7		



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 Water Supply:  Municipal/Community  On-Site System  
 Permittee: LUTHERAN HOME WINSTON SALEM INC  
 Telephone: (336) 595-2166

Establishment ID: 3034160043  
 Inspection  Re-Inspection Date: 02/11/2020  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: 1  
 Email 1: cmccoy@lutheranhomewinstonsalem.net  
 Email 2:  
 Email 3:

## Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
collard greens	final cook	210	quat sanitizer	wiping cloth	200			
food safety	Janet Harkness 3-4-21	00	ambient	reach in cooler	41			
roast beef	walk in cooler	37	ambient	reach in cooler	40			
ham	reheat final	151	ambient	reach in cooler	38			
chicken soup	upright	41	ambient	reach in cooler	39			
hot water	three comp	120	grits	hot hold	185			
final rinse	dishmachine	172						
quat sanitizer	three comp	300						

## 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 2-301.12 Cleaning Procedure - P, 2-301.15 Where to Wash - PF: One employee washed hands by lathering with soap then immediately rinsing soap off hands and continued washing hands holding them under the stream of water. One employee washed hands then recontaminated hands by turning off faucets after washing without using a barrier. Hands shall be washed by rinsing under water, apply a cleaning compound, lathering for 10 to 15 seconds, rinsing hands off, drying with towel or approved device and then use a barrier to turn off faucets without recontaminating hands. CDI: Both employees rewashed hands and turned off faucets with paper towels.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: REPEAT: Handwashing sink in dishroom blocked by three catering cambro carts. Handwashing sinks shall be maintained accessible for use at all times. CDI: Carts moved.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. A few dishes with light food residue in each area of kitchen and pods. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed.

Lock Text

Person in Charge (Print & Sign): Cissy *First* McCoy *Last*  
 Regulatory Authority (Print & Sign): Michelle *First* Bell REHS *Last*

Cissy McCoy  
 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  
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- 18 3-501.14 Cooling - P: REPEAT: Chicken salad prepared at 11am was 46F at 2:19pm and 46F at 2:30pm for a rate of 0F/min. Egg salad prepared at 11am was 54F at 2:22pm and 54F at 2:32pm for a rate of 0F/min. Chicken patties 44F at 1:35pm were cooked at 7:45am. Eggs from breakfast began cooling at 10am were 65F at 2:32pm and had no change when re-temped. Cooling of potentially hazardous foods shall take place from 135F to 70F within 2 hours and from 135F to 41F within a total of 6 hrs. If cooling a product from room temperature, the product shall be cooled to 41F within a total of 4 hrs. CDI: Chicken salad and egg salad were moved to walk in cooler and methods were fixed. Eggs discarded.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 0 pts. Bologna in walk in cooler 1/23. Tomato soup in Pod 3 1/30. Potentially hazardous foods shall be discarded when exceeding 7 days holding maximum at 41F. CDI: Both products discarded.
- 31 3-501.15 Cooling Methods - PF: REPEAT: Chicken patties cooling wrapped in tin foil and packaged in zipped freezer bag. Tall container of chicken salad in thick portion with lid on and egg salad in container of lid on while cooling. Eggs from breakfast in thick portion with tight plastic wrap on container. Methods shall be taken to cool potentially hazardous foods quickly such as portioning foods in smaller portions, facilitating heat transfer from containers, using ice baths, etc. CDI: Chicken patties moved to freezer. Chicken salad moved to thinner portion and vented. Egg salad vented. Eggs discarded.
- 38 2-303.11 Prohibition-Jewelry - C: One employee wearing watch while preparing foods. One employee wearing bracelet while working with clean dishes. Employees are only allowed a solid band ring while working with food and clean utensils.//2-304.11 Clean Condition-Outer Clothing - C: Employees working with clean dishes wore aprons while taking trash to dumpsters. Employees shall wear clean outer clothing.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair: shelving rusting in walk in cooler and walk in freezer, condensate leak in walk in freezer, dish inset at presoak to dishmachine is broken, clean rust from undersides of equipment in some areas of kitchen, replace broken door of hot hold cabinet and gasket, can opener chipping, replace all cracking cambro transport boxes, repair leak in upright cooler, in pods 3, 4, and 1: laminate to cabinets is cracked and water damaged. Equipment shall be maintained in good repair.
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C: 0 pts. Data plate to dishmachine has specifications that have been rubbed off. Replace data plate.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. Light cleaning needed in cabinets of Pods where sticky residue and light food debris are present. Nonfood contact surfaces of equipment shall be maintained clean.



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- 51 5-501.17 Toilet Room Receptacle, Covered - C: 0 pts. Employee restroom missing covered trashcan. Replace trashcan in restrooms used by females with one that is covered for disposal of feminine hygiene products.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C: Recyclables dumpster damaged at bottom and side with holes. Receptacles shall be maintained in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C,6-501.12 Cleaning, Frequency and Restrictions - C: 0 pts. Floor in walk in cooler slightly chipping. Clean and assess./ Ceiling chipped in kitchen where leak was repaired. Floor cleaning needed behind ice machines in Pods. Floors, walls and ceilings shall be maintained in good repair and clean.



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