

# Food Establishment Inspection Report

Score: 95.5

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: 03/14/2023 Status Code: A

Time In: 10:00 AM Time Out: 1:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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"/> OUT                                                                                | Procedures for responding to vomiting & diarrheal events                                       | 1   | 0.5                                 | 0                                                                       |
| <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 <input checked="" type="checkbox"/> OUT N/A                                     | Handwashing sinks supplied & accessible                                                        | 2   | 1                                   | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| <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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>     | Food received at proper temperature                                                            | 2   | 1                                   | 0                                                                       |
| 13                                                                  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT                                         | Food in good condition, safe & unadulterated                                                   | 2   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 14                                                                  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction                              | 2   | 1                                   | 0                                                                       |
| <b>Protection from Contamination .2653, .2654</b>                   |                                                                                                                        |                                                                                                |     |                                     |                                                                         |
| 15                                                                  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Food separated & protected                                                                     | 3   | 1.5                                 | 0                                                                       |
| 16                                                                  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT                                         | Food-contact surfaces: cleaned & sanitized                                                     | 3   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 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 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Proper cooking time & temperatures                                                             | 3   | 1.5                                 | 0                                                                       |
| 19                                                                  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Proper reheating procedures for hot holding                                                    | 3   | 1.5                                 | 0                                                                       |
| 20                                                                  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Proper cooling time & temperatures                                                             | 3   | 1.5                                 | 0                                                                       |
| 21                                                                  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Proper hot holding temperatures                                                                | 3   | 1.5                                 | 0                                                                       |
| 22                                                                  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Proper cold holding temperatures                                                               | 3   | 1.5                                 | 0                                                                       |
| 23                                                                  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Proper date marking & disposition                                                              | 3   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 24                                                                  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Time as a Public Health Control; procedures & records                                          | 3   | 1.5                                 | 0                                                                       |
| <b>Consumer Advisory .2653</b>                                      |                                                                                                                        |                                                                                                |     |                                     |                                                                         |
| 25                                                                  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                                        | Consumer advisory provided for raw/undercooked foods                                           | 1   | 0.5                                 | 0                                                                       |
| <b>Highly Susceptible Populations .2653</b>                         |                                                                                                                        |                                                                                                |     |                                     |                                                                         |
| 26                                                                  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>     | Pasteurized foods used; prohibited foods not offered                                           | 3   | 1.5                                 | 0                                                                       |
| <b>Chemical .2653, .2657</b>                                        |                                                                                                                        |                                                                                                |     |                                     |                                                                         |
| 27                                                                  | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>     | Food additives: approved & properly used                                                       | 1   | 0.5                                 | 0                                                                       |
| 28                                                                  | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>     | 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                                                                      |
|---------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|-----|-------------------------------------|-------------------------------------------------------------------------|
| <b>Safe Food and Water .2653, .2655, .2658</b>                            |                                                                                                                         |                                                                                                        |     |                                     |                                                                         |
| 30                                                                        | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>      | 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>      | Variance obtained for specialized processing methods                                                   | 2   | 1                                   | 0                                                                       |
| <b>Food Temperature Control .2653, .2654</b>                              |                                                                                                                         |                                                                                                        |     |                                     |                                                                         |
| 33                                                                        | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>      | Proper cooling methods used; adequate equipment for temperature control                                | 1   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> |
| 34                                                                        | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A  | Plant food properly cooked for hot holding                                                             | 1   | 0.5                                 | 0                                                                       |
| 35                                                                        | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O | Approved thawing methods used                                                                          | 1   | 0.5                                 | 0                                                                       |
| 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"/> OUT                                                                                 | Contamination prevented during food preparation, storage & display                                     | 2   | 1                                   | 0                                                                       |
| 40                                                                        | <input checked="" type="checkbox"/> OUT                                                                                 | Personal cleanliness                                                                                   | 1   | 0.5                                 | 0                                                                       |
| 41                                                                        | <input checked="" type="checkbox"/> OUT                                                                                 | Wiping cloths: properly used & stored                                                                  | 1   | 0.5                                 | 0                                                                       |
| 42                                                                        | <input checked="" type="checkbox"/> OUT N/A                                                                             | 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"/> OUT                                                                                 | Utensils, equipment & linens: properly stored, dried & handled                                         | 1   | 0.5                                 | 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"/> OUT                                                                                 | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | 1   | 0.5                                 | 0                                                                       |
| 48                                                                        | <input checked="" type="checkbox"/> OUT                                                                                 | Warewashing facilities: installed, maintained & used; test strips                                      | 1   | 0.5                                 | 0                                                                       |
| 49                                                                        | <input checked="" type="checkbox"/> OUT                                                                                 | Non-food contact surfaces clean                                                                        | 1   | 0.5                                 | 0                                                                       |
| <b>Physical Facilities .2654, .2655, .2656</b>                            |                                                                                                                         |                                                                                                        |     |                                     |                                                                         |
| 50                                                                        | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                                         | 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 N/A                                                                             | Toilet facilities: properly constructed, supplied & cleaned                                            | 1   | 0.5                                 | 0                                                                       |
| 54                                                                        | <input checked="" type="checkbox"/> OUT                                                                                 | Garbage & refuse properly disposed; facilities maintained                                              | 1   | 0.5                                 | 0                                                                       |
| 55                                                                        | <input checked="" type="checkbox"/> OUT                                                                                 | Physical facilities installed, maintained & clean                                                      | 1   | 0.5                                 | 0                                                                       |
| 56                                                                        | <input checked="" type="checkbox"/> OUT                                                                                 | Meets ventilation & lighting requirements; designated areas used                                       | 1   | 0.5                                 | 0                                                                       |
| TOTAL DEDUCTIONS:                                                         |                                                                                                                         |                                                                                                        |     |                                     | 4.5                                                                     |



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** KITCHEN AT DORCAS  
**Location Address:** 1000 SALEM TOWNE 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:** 03/14/2023  
**Comment Addendum Attached?** ☒ **Status Code:** A  
**Water sample taken?** ☐ Yes ☒ No **Category #:** IV

**Email 1:** twicks@salem town e.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 |
|----------------------|-------------------|------|---------------------|-----------------------|------|---------------------|-------------------|------|
| twice baked potatoes | commercial reheat | 165  | lettuce             | reach in cooler       | 41   | cheese              | flip top          | 40   |
| pork loin            | hot hold          | 153  | slaw                | reach in cooler       | 40   | gyro                | reach in cooler   | 39   |
| potatoes             | hot hold          | 177  | lettuce             | reach in cooler 10:44 | 45   | egg                 | reach in cooler   | 39   |
| corn                 | hot hold          | 179  | lettuce             | reach in cooler 11:04 | 44   | tomatoes            | reach in cooler   | 41   |
| pork                 | reach in cooler   | 41   | coleslaw            | reach in cooler 10:44 | 46   | turkey              | reach in cooler   | 41   |
| spaghetti            | reach in cooler   | 35   | coleslaw            | reach in cooler 11:04 | 45   | roast beef          | reach in cooler   | 41   |
| sweet potatoes       | hot hold cabinet  | 177  | turkey              | reach in cooler       | 37   | chicken             | reach in cooler   | 40   |
| cheese soup          | hot hold cabinet  | 159  | ham                 | reach in cooler       | 35   | brisket             | reach in cooler   | 42   |
| chicken              | walk in cooler    | 41   | spaghetti           | walk in cooler        | 39   | tuna salad          | reach in cooler   | 41   |
| artichoke            | walk in cooler    | 38   | milk                | walk in cooler        | 34   | honeydew            | reach in cooler   | 41   |
| egg                  | walk in cooler    | 37   | cheese              | walk in cooler        | 39   | pizza sauce         | reach in cooler   | 35   |
| hot dog              | flip top          | 41   | catfish             | cook to               | 200  | cheese              | reach in cooler   | 39   |
| toamtoes             | flip top          | 39   | hot water           | 3 comp sink           | 140  | hot water           | 3 comp sink       | 130  |
| turkey               | flip top          | 41   | quat sanitizer      | 3 comp sink (ppm)     | 200  | quat sanitizer      | 3 comp sink (ppm) | 200  |
| pimento cheese       | flip top          | 41   | cheese soup         | hot hold              | 156  | hot water sanitizer | dish machine      | 166  |
| tomatoes             | flip top          | 42   | hot water sanitizer | dish machine          | 165  |                     |                   |      |
| marinara             | reach in cooler   | 39   | chili               | steam table bistro    | 194  |                     |                   |      |
| egg product          | reach in cooler   | 41   | cheese soup         | steam table bistro    | 166  |                     |                   |      |
| tomatoes             | reach in cooler   | 39   | lettuce             | reach in cooler       | 40   |                     |                   |      |
| honeydew             | reach in cooler   | 40   | tomatoes            | flip top              | 35   |                     |                   |      |

**First**  
**Person in Charge (Print & Sign):** Tina

**Last**  
Wicks

**First**

**Regulatory Authority (Print & Sign):** Shannon

**Last**  
Craver

*Tina Wicks*

*Shannon Craver*

**REHS ID:** 2848 - Craver, Shannon

**Verification Required Date:**

**REHS Contact Phone Number:** (336) 703-3137

**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:** SALEM TOWNE RETIREMENT CENTER KITCHEN AT DORCAS

**Establishment ID:** 3034012687

**Date:** 03/14/2023 **Time In:** 10:00 AM **Time Out:** 1:15 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.

- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf). The handwashing sink between the reach in cooler and reach in freezer had a white substance in the basin and a food employee was rinsing a container in the handwashing sink in the bistro upon entry into the bistro.  
\*\*(B) A handwashing sink may not be used for purposes other than handwashing.  
CDI: spoke with Person In Charge (PIC) about this and employees will be educated.
- 13 3-101.11 Safe, Unadulterated and Honestly Presented (P) (Pf). There was one severely dented can in the dry stock room.  
\*\*Food shall be safe, unadulterated, and honestly presented.  
CDI the cans were moved to the area where dented cans are supposed to be placed.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf). The dishes are better; however, there are still quite a few with sticker residue on them.  
\*\*(A) Equipment, food-contact surfaces and utensils shall be clean to sight and touch.  
CDI: all dishes were placed at the dish washing area to be rewashed and for the stickers to be soaked off.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P). Chicken salad in the reach in cooler near the salad bar was dated 3/7 and should have been discarded on 3/13.  
\*\*(A) A food shall be discarded if it: (3) is inappropriately marked with a date or day that exceeds a temperature and time combination.  
CDI: The chicken salad was discarded.
- 33 3-501.15 Cooling Methods (Pf). Lettuce, salads, and coleslaw in reach in coolers were cooling in deep containers and tightly wrapped.  
\*\*(A) Cooling shall be accomplished in accordance with time and temperature criteria by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) separating the food into smaller or thinner portions; (3) using rapid cooling equipment; (4) stirring the food in a container placed in an ice water bath; (5) using containers that facilitate heat transfer; (6) adding ice as an ingredient; (7) other effective methods.  
CDI: spoke with PIC about other methods on how to cool the salads and the lettuce. The foods were placed on a speed rack and put into the walk in cooler.