Food Establishment Inspection Report

Score: 97

Establishment Name: NOVANT REHABILITATION HOSPITAL CAFETERIA
Establishment ID: 3034012572
Location Address: 2475 HILLCREST CENTER CIRCLE
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 09 / 08 / 2020 Status Code: A
Zip: 27103 County: 34 Forsyth
Time In: 10 : 30 ⊗ am ○ pm Time Out: 12 : 45 ○ am ⊗ pm
Permittee: NOVANT HEALTH REHABILITATION HOSPITAL OF WS, LLC
Total Time: 2 hrs 15 minutes
Telephone: (336) 754-3500
Category #: IV
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 3
No. of Repeat Risk Factor/Intervention Violations:

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
Supervision .2652									
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2 / 0	☐	☐	☐
Employee Health .2652									
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 / 1.5 / 0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3 / 1.5 / 0	☐	☐	☐
Good Hygienic Practices .2652, .2653									
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2 / 1 / 0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1 / 0.5 / 0	☐	☐	☐
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	☒	☐			Hands clean & properly washed	4 / 2 / 0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 / 1.5 / 0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2 / 1 / 0	☐	☐	☐
Approved Source .2653, .2655									
9	☒	☐			Food obtained from approved source	2 / 1 / 0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2 / 1 / 0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2 / 1 / 0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2 / 1 / 0	☐	☐	☐
Protection from Contamination .2653, .2654									
13	☒	☐	☐	☐	Food separated & protected	3 / 1.5 / 0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3 / 1.5 / ☒	☒	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 / 1 / 0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature .2653									
16	☐	☐	☐	☒	Proper cooking time & temperatures	3 / 1.5 / 0	☐	☐	☐
17	☒	☐	☐	☐	Proper reheating procedures for hot holding	3 / 1.5 / 0	☐	☐	☐
18	☐	☒	☐	☐	Proper cooling time & temperatures	3 / ☒ / 0	☒	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3 / 1.5 / 0	☐	☐	☐
20	☐	☒	☐	☐	Proper cold holding temperatures	3 / ☒ / 0	☒	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3 / 1.5 / 0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2 / 1 / 0	☐	☐	☐
Consumer Advisory .2653									
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1 / 0.5 / 0	☐	☐	☐
Highly Susceptible Populations .2653									
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 / 1.5 / 0	☐	☐	☐
Chemical .2653, .2657									
25	☐	☐	☒		Food additives: approved & properly used	1 / 0.5 / 0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2 / 1 / 0	☐	☐	☐
Conformance with Approved Procedures .2653, .2654, .2658									
27	☐	☐	☒		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
Safe Food and Water .2653, .2655, .2658									
28	☐	☐	☒		Pasteurized eggs used where required	1 / 0.5 / 0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2 / 1 / 0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1 / 0.5 / 0	☐	☐	☐
Food Temperature Control .2653, .2654									
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	1 / 0.5 / ☒	☒	☐	☐
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1 / 0.5 / 0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1 / 0.5 / 0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1 / 0.5 / 0	☐	☐	☐
Food Identification .2653									
35	☒	☐			Food properly labeled: original container	2 / 1 / 0	☐	☐	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	☒	☐			Insects & rodents not present; no unauthorized animals	2 / 1 / 0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2 / 1 / 0	☐	☐	☐
38	☒	☐			Personal cleanliness	1 / 0.5 / 0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1 / 0.5 / 0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1 / 0.5 / 0	☐	☐	☐
Proper Use of Utensils .2653, .2654									
41	☒	☐			In-use utensils: properly stored	1 / 0.5 / 0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 / 0.5 / 0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1 / 0.5 / 0	☐	☐	☐
44	☒	☐			Gloves used properly	1 / 0.5 / 0	☐	☐	☐
Utensils and Equipment .2653, .2654, .2663									
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 / 1 / 0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 / 0.5 / 0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1 / 0.5 / 0	☐	☐	☐
Physical Facilities .2654, .2655, .2656									
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 / 1 / 0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2 / 1 / 0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2 / 1 / 0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 / 0.5 / 0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1 / 0.5 / 0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1 / 0.5 / 0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 / 0.5 / 0	☐	☐	☐
					Total Deductions:	3			

CR Off

Comment Addendum to Food Establishment Inspection Report

Establishment Name: NOVANT REHABILITATION HOSPITAL CAFETERIA Establishment ID: 3034012572

Location Address: 2475 HILLCREST CENTER CIRCLE
City: WINSTON SALEM State: NC
County: 34 Forsyth Zip: 27103
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System
Permittee: NOVANT HEALTH REHABILITATION HOSPITAL OF
Telephone: (336) 754-3500

☒ Inspection ☐ Re-Inspection Date: 09/08/2020
Comment Addendum Attached? ☐ Status Code: A
Water sample taken? ☐ Yes ☒ No Category #: IV
Email 1: wesley.holt@healthsouth.com
Email 2:
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Christopher Stanley	0	egg salad	speed rack	50			
gravy	cooling 2 hours	106	chicken	reheat temp	202			
sausage	cooling 2 hours	65	greens	steam table	186			
sausage	cooling 2.5 hours	51	diced eggs	serve line	41			
butter	front upright	37	hot water	3 compartment sink	144			
cheese	walk in cooler	38	hot water	dish machine	164			
air temp	cold drawer	38	quat sanitizer	3 compartment sink	400			
tomato	speed rack	48						

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.

14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P 0 points. Sticker residue observed on outside of 2 plastic pans on clean dish rack. Food contact surfaces shall be clean to sight and touch. CDI. Pans moved to dish pit for additional cleaning.

Spell

18 3-501.14 Cooling - P Sausage gravy in upright cooler 106F after cooling 2 hours. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI. Gravy discarded.

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Many items on speed rack in walk in cooler 45-50F including cut melon, egg salad, sliced berries and tomato. Potentially hazardous food shall be cold held at 41F or less. CDI. Items discarded.

Lock Text ◯

Person in Charge (Print & Sign): Brenda (First) Elder (Last) Brenda Elder

Regulatory Authority (Print & Sign): Amanda (First) Taylor (Last)

REHS ID: 2543 - Taylor, Amanda Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3136

Comment Addendum to Food Establishment Inspection Report

Establishment Name: NOVANT REHABILITATION HOSPITAL CAFETERIA Establishment ID: 3034012572

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.

Spell

31 3-501.15 Cooling Methods - PF 0 points. Sausage gravy in upright cooler being cooled with plastic wrap tighly sealed over top.
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. Be sure food is less than 4 inches in depth. Recommend using walk in cooler or freezer for cooling. CDI. Gravy discarded.

Comment Addendum to Food Establishment Inspection Report

Establishment Name: NOVANT REHABILITATION HOSPITAL CAFETERIA Establishment ID: 3034012572

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.

Spell

Comment Addendum to Food Establishment Inspection Report

Establishment Name: NOVANT REHABILITATION HOSPITAL CAFETERIA Establishment ID: 3034012572

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.

Comment Addendum to Food Establishment Inspection Report

Establishment Name: NOVANT REHABILITATION HOSPITAL CAFETERIA Establishment ID: 3034012572

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.

Spell