

Food Establishment Inspection Report

Score: 94.5

Establishment Name: ARBOR ACRES

Establishment ID: 3034010628

Location Address: 1240 ARBOR ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: ARBOR ACRES UNITED METH

Telephone: (336) 724-7921

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/25/2023 Status Code: A

Time In: 12:30 PM Time Out: 4:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

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	<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	
Employee Health .2652					
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
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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	X	0 X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT N/A N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT N/A N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	X	1.5	0 X X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT N/A N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures	3	1.5	X X
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper cold holding temperatures	3	X	0 X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking & disposition	3	1.5	X X
24	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	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 OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X X
34	<input checked="" type="checkbox"/> OUT N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT N/A N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	X X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
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
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT 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:					5.5



Comment Addendum to Food Establishment Inspection Report

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 Permittee: ARBOR ACRES UNITED METH
 Telephone: (336) 724-7921

Establishment ID: 3034010628
☒ Inspection ☐ Re-Inspection Date: 01/25/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: eperkins@arboracres.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
water	3 comp	135	soup	"	35	shrimp louie salad	grab & go	54
quat-ppm	bucket	200	meat sauce	back right cooler	35	leaf lettuce	book nook - cold holding	41
egg	make unit arbor line	41	tomato	back left cooler	35	butternut	book nook - cold holding	38
shrimp	"	41	slaw	salad bar	57	chicken salad croissant	reach-in book nook	45
slaw	"	41	cooked shrimp	salad bar	54	*****	display case	45
duck confit	A/R line cooler	41	boiled egg	salad bar	48	sliced tomato	small make unit book nook	38
grits	"	38	beverage refrigerator	ambient	35.4	quesadilla chicken	small make unit book nook	45
risotto	"	38	salmon	stir fry station	135	roma tomato	lg make unit book nook	42
broc soup	4 door cooler	47	rice	stir fry station	160	chicken strips	lg make unit book nook	38
ham	2 door cooler	36	diced tomato, blanched broccoli	stir fry station	40	chlorine	dishmachine - book nook	100
scallop potatoes	"	36	pizzas	pizza station hot holding	116	hot water	3-comp sink	117
potao pancakes	final cook for hold	203	tomato	unit 61 cold holding	37	quat	3-comp sink	200
steamed red cabbage	garnish cooler	41	veg soup	hot holding	157			
casserole	hot case	156	chicken & dumplings	hot holding	154			
potatoes	"	174	potato cakes	hot holding	148			
pico	2 door cooler A/R line	38	bbq	hot holding (grill)	116			
tomato	"	40	hot dog chili	hot holding (grill)	126			
ham	meats walk in	38	salmon, hot dogs, roast beef sliced	cold holding drawers	41			
pastrami	"	38	melon cup	grab & go	51			
fruit	produce walk in	36	salmon detox salad	grab & go	51			

First
 Person in Charge (Print & Sign): Jolie

Last
 Shafer

First
 Regulatory Authority (Print & Sign): Nora

Last
 Sykes

[Handwritten Signature]
[Handwritten Signature]

REHS ID: 2664 - Sykes, Nora
 REHS Contact Phone Number: (336) 703-3161

Verification Required Date: 01/27/2023

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: ARBOR ACRES

Establishment ID: 3034010628

Date: 01/25/2023 **Time In:** 12:30 PM **Time Out:** 4:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jolie Shafer		Food Service	03/20/2021	03/20/2026

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)- Handwashing sink by 3 comp sink with hose inside and blocked with dish cart. Hand sink by arbor line blocked with cart. Hand sink at dish machine with only hot water turned on that effectively made it too hot for handwashing. Handwashing sinks are for hand washing only and shall be accessible for use at all times. CDI-Hose removed, carts moved, cold water turned on.
- 16 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures (Pf) REPEAT-Main dishwasher hot water sanitizing rinse measured 149-158F after multiple runs. VERIFICATION of proper hot water sanitizing temperature of or above 180F (at 160F on thermometer) required no later than 1/27/2023; contact information provided. Until machine is repaired establishment is going to use a combination of single service items and dish machines at other attached permitted facilities.
4-501.111 Manual Warewashing Equipment, Hot Water Sanitization Temperatures (P)- Hot water sanitizer at 3 comp sink was 155F during active use. If immersion in hot water is used for SANITIZING in a manual operation, the temperature of the water shall be maintained at 171F or above. CDI-Removed dishes to allow for even heating of water. If water does not reach temp, quat will be used.
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf)- Multiple pairs of tongs, a few green dishes, some stainless pans, some glass bowls, a couple of plates, slicer, can opener, all soiled with food debris. Some green dishes with sticker residue. Food contact surfaces shall be clean to sight and touch. CDI-All removed for washing.
4-703.11 Hot Water and Chemical - Methods (P)- Tilt skillet washing procedure did not contain a sanitize step. After being cleaned equipment food contact surfaces and utensils shall be sanitized in chemical or hot water manual or mechanical. CDI-Discussion with employees and management to add this step after washing and rinsing.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Cooked pizzas held on line at 113-116; bbq and hot dog chili in double boiler on grill were 116 and 126 respectively. Maintain TCS foods held hot at 135F or above. Heat lamp above pizzas was not activated and no heat on the grill under the double boilers. CDI - all foods reheated to 165F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Broccoli cheese soup at 47F in Arbor room 4 door cooler. Most TCS salad bar items (shrimp 54, cheese 56, lettuce x3 53, slaw 57, cooked egg 48, chicken strips 46) above 41F. Items in Grab & Go section (melon cup, salmon detox salad, shrimp louie salad) were 51F. TCS foods held cold shall be held at 41F or below. CDI - foods voluntarily discarded.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- Chub of pastrami and chub of ham were open with no datemark. Slaw dated with two different prep dates. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-Discarded by PIC.
- 33 3-501.15 Cooling Methods (Pf)- Quiche was cooked and sitting out on speed rack to cool and measured 94F. (cooling begins at 135F). Chicken salad in book nook had not adequately cooled prior to covering bulk portion with tight fitting lid or making chicken salad croissants and tightly covering. 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. CDI-Quiche placed in blast chiller and began to cool quickly. Chicken salad was moved to flat pan and croissants were vented.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)- REPEAT- Foods in walk in freezer with ice build up and frost over a lot of the packaging. Protect food from contamination. Improvement in this area.
- 41 3-304.14 Wiping Cloths, Use Limitations (C)- Wet cloths in soapy water solution. Hold in-use wiping cloths in sanitizer between uses. CDI-Moved cloths into sanitizer. In Book Nook, bucket containing wiping cloths measured at less than effective concentration. Hold in-use wiping cloths in sanitizer between uses. CDI-Remade and sanitizer measured properly.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Large leak from fan box in walk in freezer. 2 broken gaskets in servery area. All gaskets are on order with a new company who is taking routine care of these items. Ice shield with crack. Equipment shall be maintained in good repair. Improvement in this area, 0 points.

Additional Comments

Recommend obtaining visual aids or printed information regarding minimum quat sanitizer strength (Book Nook) from chemical supplier.