## Food Establishment Inspection Report

Establishment Na	ame:OLD	HOMEPLACE	GOLF CLUB
Location Address: 4	295 WALI	BURG ROAD	
City: WINSTON-SAL	EM	State: Nor	th Carolina
Zip: 27107	Cou	ınty: 34 Forsyt	h
Permittee: OLDE H	OMEPLA	CE GOLF CLU	IB, INC.
<b>Telephone</b> : (336) 7	69-1076		
Inspection	○ Re-II	nspection	<ul> <li>Educational Visit</li> </ul>
Wastewater System	n:		
Municipal/Com	munity	On-Site S	ystem
Water Supply:			
(X) Municipal/Com	munity	On-Site S	vlaqu

Date: 03/18/2024	Status Code: A
Time In: 2:05 PM Category#: II	_Time Out: 3:25 PM
FDA Establishment Type	Fast Food Restaurant
No. of Risk Factor/Intervi No. of Repeat Risk Factor	

Good Retail Practices

Establishment ID: 3034010698

Score: 97

	_											_
Compliance Status		Ris	k fa	cto	rs: C	Contributing factors that increase the chance of developing foc	db	orne	illi		S	
		Pu	olic I	Hea	lth	Interventions: Control measures to prevent foodborne illness	or	injui	ry			
	C	o	mp	lia	nc	e Status	(	OUT	Γ	CDI	R	VF
Not National Properties   1   0   0   0   0   0   0   0   0   0	S	upe	rvis	ion		.2652						
Mourn   Management, food & conditional employee;   A   Vour   Management, food & conditional employee;   A   Xour   Management, food & conditional employee;   A   Xour   Proper use of reporting, restriction & exclusion   3   1.5   0	4	Ż	ОПТ	a	П	PIC Present, demonstrates knowledge, &	Ī.,					П
Semployee Health	_	<u></u>				· · · · · · · · · · · · · · · · · · ·	1		U			L
Management, food & conditional employee; knowledge, responsibilities & reporting   2   1   0	2	X	оит	N/A		Certified Food Protection Manager	1		0			
Nour   Proper use of reporting, restriction & exclusion   1   0.5   0	E	mp	loye	e H	ealt		_		_			
Procedures for responding to vomiting &   1   0.5   0	3	ΙX	оит			knowledge, responsibilities & reporting						
Good Hygienic Practices	4	X	OUT		Ш		3	1.5	0			
Nour   Proper eating, tasting, drinking or tobacco use   1   0.5   0	5	iX	оит				1	0.5	0			
No discharge from eyes, nose, and mouth				gie	nic I		L	la -	1			
Preventing Contamination by Hands   2652, 2653, 2655, 2656		-	$\overline{}$		$\sqcup$		+	_	_			$\vdash$
No					Ш	<u> </u>	_	0.5	U			L
No of Nick No   No bare hand contact with RTE foods or preapproved alternate procedure properly followed   4		_		ng (	Conf		_					
10	8	X	OUT		Н		4	2	0			$\vdash$
Approved Source   .2653, .2655					N/O	approved alternate procedure properly followed	4	X	0	Х		
11   X   our	10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			
12   IN OUT	Α	qq	ove	d S	ourc	e .2653, .2655						
Food in good condition, safe & unadulterated 2 1 0 0  Required records available: shellstock tags, parasite destruction  Protection from Contamination  Pro	11	X	оит		П	Food obtained from approved source	2	1	0			
Required records available: shellstock tags, parasite destruction   Required records	12	IN	OUT		<b>Ŋ</b> (o	Food received at proper temperature	2	1	0			
Protection from Contamination  15   X our   N/A   N/O   Food separated & protected  16   X our   Food-contact surfaces: cleaned & sanitized  17   X our   Proper disposition of returned, previously served, reconditioned & unsafe food  Potentially Hazardous Food Time/Temperature 2653  18   N our   Proper cooking time & temperatures 3   1.5   0   0   0    19   N our   N/A   Proper reheating procedures for hot holding 3   1.5   0   0   0    20   N our   N/A   Proper cooling time & temperatures 3   1.5   0   0   0    21   X our   N/A   Proper cooling time & temperatures 3   1.5   0   0   0    22   X our   N/A   Proper cooling time & temperatures 3   1.5   0   0   0    23   X our   N/A   Proper cool holding temperatures 3   1.5   0   0   0    24   N our   N/A   Proper date marking & disposition 3   1.5   0   0   0    25   N our   N/A   Proper date marking & disposition 3   1.5   0   0   0    26   N our   N/A   Proper date marking & disposition 3   1.5   0   0   0    27   N our   N/A   Proper date marking & disposition 3   1.5   0   0   0    Consumer Advisory 2653  25   N our   N/A   Consumer advisory provided for raw/ undercooked foods  Highly Susceptible Populations 2653  26   N our   N/A   Pasteurized foods used; prohibited foods not offered  Chemical 2653, 2657  27   N our   N/A   Food additives: approved & properly used 1   0.5   0   0    Conformance with Approved Procedures 2653, 2654, 2658  20   N our   N/A   Compliance with variance, specialized process, 2   1   0   0   0    Conformance with Approved Procedures 2653, 2654, 2658	13	X	оит			Food in good condition, safe & unadulterated	2	1	0			
15     Out   NA NO   Food separated & protected   3   1.5   0	14	IN	оит	ŋ <b>X</b> A	N/O		2	1	0			
Food-contact surfaces: cleaned & sanitized   3   1.5   0	Pi	ote	ectio	n fi	rom	Contamination .2653, .2654						
Proper disposition of returned, previously served, reconditioned & unsafe food   2   1   0	15	įχ	оит	N/A	N/O	Food separated & protected	3	1.5	0			П
Potentially Hazardous Food Time/Temperature	16	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
18   IN OUT	17	X	оит				2	1	0			
18   N   OUT   NA   NO   Proper cooking time & temperatures   3   1.5   0         19   IN   OUT   NA   NO   Proper reheating procedures for hot holding   3   1.5   0       20   IN   OUT   NA   NO   Proper cooling time & temperatures   3   1.5   0       21   X   OUT   NA   NO   Proper cooling time & temperatures   3   1.5   0       22   X   OUT   NA   NO   Proper hot holding temperatures   3   1.5   0       23   X   OUT   NA   NO   Proper cold holding temperatures   3   1.5   0       24   IN   OUT   NA   NO   Proper date marking & disposition   3   1.5   0       25   IN   OUT   NA   NO   Proper date marking & disposition   3   1.5   0       26   IN   OUT   NA   NO   Proper date marking & disposition   3   1.5   0       27   IN   OUT   NA   OUT   NA   Pasteurized foods used; prohibited foods not offered   3   1.5   0       28   X   OUT   NA   Food additives: approved & properly used   1   0.5   0       29   X   OUT   NA   Toxic substances properly identified stored & used   2   1   0       Conformance with Approved Procedures   .2653, .2654, .2658   .2658   .2658   .2659   .26	P	ote	ntial	ly F	laza	rdous Food Time/Temperature .2653		_				
20 IN OUT N/A N/O Proper cooling time & temperatures 3 1.5 0 2 1 1/2 OUT N/A N/O Proper hot holding temperatures 3 1.5 0 2 2 1/2 OUT N/A N/O Proper cold holding temperatures 3 1.5 0 2 2 1/2 OUT N/A N/O Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A N/O Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A N/O Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A N/O Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A N/O Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A N/O Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition 3 1.5 0 2 1 1/2 OUT N/A Proper date marking & disposition and proper date mark							3	1.5	0			
1	19	IN	оит	N/A	Ŋ <b>X</b> Ó	Proper reheating procedures for hot holding	3	1.5	0			
22   X out   N/A   N/O   Proper cold holding temperatures   3   1.5   0						Proper cooling time & temperatures	3	1.5	0			
23 X out N/A N/O Proper date marking & disposition 3 1.5 0  24 IN OUT N/A N/O Time as a Public Health Control; procedures & 3 1.5 0  Consumer Advisory .2653  25 IN OUT N/A Consumer advisory provided for raw/ undercooked foods  Highly Susceptible Populations .2653  26 IN OUT N/A Pasteurized foods used; prohibited foods not offered  Chemical .2653, .2657  27 IN OUT N/A Food additives: approved & properly used 1 0.5 0  Conformance with Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process, 2 1 0		1 -	-	-	-		3	1.5	0			
Time as a Public Health Control; procedures & 3 1.5 0  Consumer Advisory .2653  25 IN OUT  Consumer advisory provided for raw/ undercooked foods  Highly Susceptible Populations .2653  26 IN OUT  Pasteurized foods used; prohibited foods not offered .2653, .2657  27 IN OUT  Food additives: approved & properly used 1 0.5 0  Conformance with Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process, 2 1 0		1 -	$\overline{}$	-	$\rightarrow$	<u> </u>	+	-	-			
Consumer Advisory  25 IN OUT MA Consumer advisory provided for raw/undercooked foods  Highly Susceptible Populations  26 IN OUT MA Pasteurized foods used; prohibited foods not offered  Chemical 2653, 2657  27 IN OUT MA Food additives: approved & properly used 1 0.5 0  Conformance with Approved Procedures 2653, 2654, 2658  Compliance with variance, specialized process, 2 1 0		H		-	$\vdash$	<u> </u>	t		H			$\vdash$
Consumer advisory provided for raw/ 1 0.5 0    Highly Susceptible Populations .2653  26 IN OUT  Pasteurized foods used; prohibited foods not offered .2653, .2657  27 IN OUT  Pasteurized Foods used; prohibited foods not offered .2653, .2657  28 IX OUT NA Food additives: approved & properly used 1 0.5 0    Conformance with Approved Procedures .2653, .2654, .2658				Ľ.,		records	3	1.5	0	L		
Highly Susceptible Populations  26 IN OUT M Pasteurized foods used; prohibited foods not offered  Chemical  27 IN OUT M Food additives: approved & properly used 1 0.5 0 28 M OUT N/A Toxic substances properly identified stored & used 2 1 0 0 20 10 0 10 0 10 0 10 0 10 0 10	C	ons	ume	er A	dvi							
Pasteurized foods used; prohibited foods not offered  Chemical  Pood additives: approved & properly used 1 0.5 0  Conformance with Approved Procedures  2653, .2654, .2658  Compliance with variance, specialized process, 2 1 0	25	IN	оит	ΝXA			1	0.5	0			
Offered   3   1.5   0	Н	gh	ly Sı	ısc	epti	ble Populations .2653						
27 N OUT NA Food additives: approved & properly used 1 0.5 0 28 X OUT NA Toxic substances properly identified stored & used 2 1 0 2 1 0 2 2 1 0 2 2 2 2 2 2 2 2 2 2	26	IN	оит	ŊΧĄ			3	1.5	0			
27 N OUT NA Food additives: approved & properly used 1 0.5 0 28 X OUT NA Toxic substances properly identified stored & used 2 1 0 2 1 0 2 2 1 0 2 2 2 2 2 2 2 2 2 2	С	ner	nica	1		.2653, .2657	_					
Conformance with Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process, 2 1 0		_				Food additives: approved & properly used	1	0.5	0			
Compliance with variance, specialized process,	28	X	оит	N/A	П	Toxic substances properly identified stored & used	2	1	0			
Compliance with variance, specialized process,	С	onf	orm	anc	e w	ith Approved Procedures .2653, .2654, .2658						
	29	IN	оит	ηX		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			

	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	ens	ch	nemica	als.	
	-				and physical objects into foods.		,5,,0	, 0		,	
С	or	npl	iar	ıce	Status		OUT	Г	CDI	R	VR
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
30	IN	оит	1 <b>)X</b> (A	П	Pasteurized eggs used where required	1	0.5	0	Г		
31	Ж	оит			Water and ice from approved source	2	1	0			
32	IN	оит	1 <b>)X</b> A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	nper	atur	re Control .2653, .2654						
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	1 <b>)X</b> (A	N/O	Plant food properly cooked for hot holding	1	0.5	0			
35	IN	_	N/A	<b>1</b> 0€	Approved thawing methods used	1	0.5	0			
36	X	оит			Thermometers provided & accurate	1	0.5	0	<u> </u>	Ш	
Fo	ood	Ide	ntific	catio	on .2653						
		OUT			Food properly labeled: original container	2	1	0	<u> </u>	Ш	
Pı	reve	entic	n of	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
<u></u>	_	оит			Contamination prevented during food preparation, storage & display	2	1	0			
_	•	OUT			Personal cleanliness	1	0.5	0			
i—		OUT			Wiping cloths: properly used & stored	1	0.5	0			
-		OUT		Ш	Washing fruits & vegetables	1	0.5	0	<u> </u>	Ш	
i—			se o	f Ute	ensils .2653, .2654			_			
43	×	оит			In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M				Single-use & single-service articles: properly stored & used	1	0.5	┞			
-	•	оит			Gloves used properly	1	0.5	0			
Ut	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	о <b>)∢</b> т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0		х	
48	X	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	X	оит			Non-food contact surfaces clean	1	0.5	0			
Pi	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
-		оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
$\overline{}$		OUT		Ш	Plumbing installed; proper backflow devices	2	1	0		Ц	
52	×	оит		$\square$	Sewage & wastewater properly disposed	2	1	0			
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	<u> </u>			
55	Ж	оит		$\square$	Physical facilities installed, maintained & clean	1	0.5	0		Н	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	3					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034010698 Establishment Name: OLD HOMEPLACE GOLF CLUB Location Address: 4295 WALLBURG ROAD Date: 03/18/2024 City: WINSTON-SALEM State: NC Educational Visit Status Code: A Zip: 27107 County: 34 Forsyth Category #: II Comment Addendum Attached? Wastewater System: 

Municipal/Community 

On-Site System Email 1:don.proshop.ohgc@gmail.com Water Supply: Municipal/Community On-Site System Permittee: OLDE HOMEPLACE GOLF CLUB, INC. Email 2:bcharles27019@gmail.com Telephone: (336) 769-1076 Email 3: Temperature Observations Item/Location Temp Item/Location Temp Item/Location Temp 138 hot water / 3 comp sink bleach sanitizer /spray bottle - ppm 100 155 chili/hot hold 41 coleslaw /cold hold coleslaw /reach in cooler 40 hot dog /reach in cooler 38 140 hot dog /steamer First Last

Person in Charge (Print & Sign): bryan

odom

Last

Regulatory Authority (Print & Sign): Shannon

Craver

REHS ID:2848 - Craver, Shannon

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (743) 236-0012

Authorize final report to

be received via Email:





## **Comment Addendum to Inspection Report**

Establishment Name: OLD HOMEPLACE GOLF CLUB Establishment ID: 3034010698

Date: 03/18/2024 Time In: 2:05 PM Time Out: 3:25 PM

Certificate #	Туре	Issue Date	Expiration Date
25177018	Food Service	02/12/2024	02/12/2029
	25177018	25177018 Food Service	

- 9 3-301.11 Preventing Contamination from Hands (P) (Pf). Employee chopping onions was placing them in the chopper without gloves on.
  - \*\*(B) Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
  - CDI: employee washed hands and gloves were put on, and onions that were bare handed were discarded upon request.
- 47 4-205.10 Food Equipment, Certification and Classification (C). The white chest freezer in the closet is not certified for sanitation and food service use.
  - \*\*Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. If the equipment is not certified or classified for sanitation, the equipment shall comply with Parts 4-1 and 4-2 of the Food Code as amended by this Rule. Nonabsorbent wooden shelves that are in good repair may be used in dry storage areas.