

Food Establishment Inspection Report

Score: 91.5

Establishment Name: SUMMERSTONE HEALTH AND REHABILITATION

Establishment ID: 3034160047

Location Address: 485 VETERANS WAY

City: KERNERSVILLE

State: NC

Zip: 27284

County: 34 Forsyth

Permittee: LIBERTY LONG TERM CARE, LLC

Telephone: (336) 515-3000

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

☒ Inspection ☐ Re-Inspection

Date: 06/08/2021

Status Code: A

Time In: 10:30 AM

Time Out: 1:30 PM

Total Time: 3 hrs 0 min

Category #: IV

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR	
Supervision .2652										Safe Food and Water .2653, .2655, .2658									
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	<input checked="" type="checkbox"/>	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0		
Employee Health .2652										Food Temperature Control .2653, .2654									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0		
Good Hygienic Practices .2652, .2653										Food Identification .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.3	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0		
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>		33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	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			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654									
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.3	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0		
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	<input checked="" type="checkbox"/>		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>	46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.3	<input checked="" type="checkbox"/>		
Potentially Hazardous Food Time/Temperature .2653										Compliance with Approved Procedures .2653, .2654, .2658									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0			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		
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0			Total Deductions: 8.5									
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>											
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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>											
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0												
Consumer Advisory .2653																			
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0												
Highly Susceptible Populations .2653																			
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0												
Chemical .2653, .2657																			
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0.3	0												
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0												



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 515-3000

Establishment ID: 3034160047
☒ Inspection ☐ Re-Inspection Date: 06/08/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: lindasmith@morrisonliving.com
 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
Hot water	3 comp sink	150.0						
Scalloped potatoes	Reheat	205.0						
Mashed potatoes	Steam table	165.0						
Peas and carrots	Steam table	183.0						
Chkn noodle	Steam table	185.0						
Green beans	Reheat	197.0						
Turkey	Steam table	156.0						
Burgers	Steam table	155.0						
Chkn salad	Two door upright	40.0						
Baked beans	Two door upright	37.0						
Hot water	Dishmachine	176.0						
Chkn noodle soup	Walk-in cooler	35.0						
Ham	Walk-in cooler	37.0						
Lettuce	Make unit	39.0						
Turkey	Make unit	41.0						
Pureed meat	Cooling 10:52	86.0						
Pureed meat	Cooling 11:26	76.0						
Gravy	Cooling 10:52	124.0						
Gravy	Cooling 11:26	116.0						
Ambient	Beverage upright	35.0						

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

[Signature]

Regulatory Authority (Print & Sign): *First* *Last*
 Christy Whitley

Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 06/18/2021

REHS Contact Phone Number: (336) 703-3157



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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.

- 1 2-102.12 Certified Food Protection Manager - C Person-in-charge with Food Protection Manager Certification (FPMC) arrived approximately 30 minutes into inspection. At least one EMPLOYEE who has supervisory and management responsibility and the authority to direct and control FOOD preparation and service shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an American National Standards Institute (ANSI)-ACCREDITED PROGRAM. // 2-103.11 (A)-(L)Person-In-Charge-Duties - PF After discussion with assistant manager, food delivery was received however not temperature was taken upon receipt of delivery. The person-in-charge shall ensure that: employees are visibly observing FOODS as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt. CDI: Education.
- 6 2-301.14 When to Wash - P Two food employees observed using cleaned hands to turn off faucet handles. / One employee with gloves, pushed trash down into rolling trash can, removed gloves and proceeded to contact clean equipment without handwashing. / One food employee returned to kitchen and only sanitized hands. Food employees shall clean their hands and exposed portions of their arms .. immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: during preparation, as often as necessary to remove soil .. and after engaging in other activities that contaminate the hands. CDI: Educated employees, employees rewashed hands correctly.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Quat sanitizer from dispenser at three compartment sink measuring 0ppm quat. Maintain quat sanitizer between 200-400ppm or as recommended by the manufacturer. *Verification required for quat sanitizer. Contact Christy Whitley at 336-703-3157 or Whiteca@forsyth.cc* // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Three metal containers of various sizes, four soup bowls, one knife, and can opener blade with food residue. / Soup kettle with brown liquid. Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. CDI: All sent to dishmachine to be cleaned and sanitized.
- 18 3-501.14 Cooling - P Repeat. At 10:52am - Pureed meat (86F) and gravy (124F) actively cooling. At 11:26am pureed meat remeasured (76F) and gravy (116F), gravy cooling rate of .24 and pureed meat of .29 which do not meet the cooling parameters. Cooked potentially hazardous food shall be cooled: (1) Within 2 hours from 135F to 70F; and (2) within a total of 6 hours from 135F to 41F. CDI: Pureed meat was corrected and remeasured at proper cooling rate. / Gravy voluntarily discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Open package of deli ham opened on 6-2 with a discard date of 6-9 (8 days). Ready-to-eat, potentially hazardous food prepared and package by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and .. to indicate the date or day by which the food shall be consumed ..., sold, or discarded, based on the temperature and time combinations (IF held at 41F and below for 7 days) (1) The day the original container is opened in the food establishment shall be counted as Day 1; and (2) The day or date marked by the food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. CDI: Date changed for discard today.
- 31 3-501.15 Cooling Methods - PF Repeat. Container of pureed meat tightly wrapped in plastic wrap and container of gravy in thick portion, tightly wrapped in plastic wrap - actively cooling and did not meet cooling parameters. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: placing in shallow pans; separating into smaller or thinner portions; etc. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination .. during the cooling period to facilitate heat transfer from the surface of the food. CDI: Pureed meat was corrected and remeasured at proper cooling rate. / Gravy voluntarily discarded.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloths were hanging outside of sanitizer buckets, and sanitizing solution measuring 0ppm quat. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) Laundered daily as specified under ¶ 4-802.11(D).
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Left door gasket to beverage upright cooler is damaged at bottom of door and needs to be replaced. / Ice build up along baseboard inside walk-in cooler. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning is needed in bottom portion of upright cooler, exterior and interior of ovens, legs and castors of rolling steamer, and legs of shelving in walk-in cooler. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. FRP and trim of door frame/wall damaged entering dishmachine room. Repair. Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Clean heavy black build up in corner of walk-in cooler. Physical facilities shall be cleaned as often as necessary to be maintained.
- 54 6-305.11 Designation-Dressing Areas and Lockers - C At beginning of inspection - employee cell phone being stored on microwave and stereo being stored on toaster. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.