

Food Establishment Inspection Report

Score: 90.5

Establishment Name: BAPTIST RETIREMENT HOME OF

Establishment ID: 3034160002

Location Address: 1199 HAYES FOREST DR

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: BRH, INC.

Telephone: (336) 759-1044

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/31/2023 Status Code: A

Time In: 10:30 AM Time Out: 4:45 PM

Category#: 1

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 10

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	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	OUT <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	IN <input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
4	OUT <input checked="" type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0
5	IN <input checked="" type="checkbox"/>	Procedures for responding to vomiting & diarrheal events	1	0.5	X
Good Hygienic Practices .2652, .2653					
6	OUT <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	OUT <input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	IN <input checked="" type="checkbox"/>	Hands clean & properly washed	4	2	X
9	OUT <input checked="" type="checkbox"/> N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	OUT <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	OUT <input checked="" type="checkbox"/>	Food obtained from approved source	2	1	0
12	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	OUT <input checked="" type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated & protected	3	1.5	X
16	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	X
17	OUT <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	OUT <input checked="" type="checkbox"/> N/A	Proper cooking time & temperatures	3	1.5	0
19	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding	3	0	X
20	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooling time & temperatures	3	1.5	X
21	OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures	3	1.5	0
22	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures	3	0	X
23	OUT <input checked="" type="checkbox"/> N/A	Proper date marking & disposition	3	1.5	0
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	X	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> 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	OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	OUT <input checked="" type="checkbox"/>	Water and ice from approved source	2	1	0
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Approved thawing methods used	1	0.5	0
36	OUT <input checked="" type="checkbox"/>	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	OUT <input checked="" type="checkbox"/>	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	OUT <input checked="" type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0
39	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	X	0
40	OUT <input checked="" type="checkbox"/>	Personal cleanliness	1	0.5	0
41	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	X
42	OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	OUT <input checked="" type="checkbox"/>	In-use utensils: properly stored	1	0.5	0
44	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	
45	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	X
46	OUT <input checked="" type="checkbox"/>	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	X
48	OUT <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	X
52	OUT <input checked="" type="checkbox"/>	Sewage & wastewater properly disposed	2	1	0
53	OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	OUT <input checked="" type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	
56	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: NC/BROOKRIDGE
 Location Address: 1199 HAYES FOREST DR
 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: BRH, INC.
 Telephone: (336) 759-1044

Establishment ID: 3034160002

☒ Inspection ☐ Re-Inspection Date: 01/31/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: I

Email 1: jmccollum@brh.org

Email 2: erichburg@brh.org

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
tomato	mini refrigerator	44	cottage cheese	salad bar	51	burger	final cook	189
pork and beef-cooling	"	59	eggs	" 71-74	74			
ham	steam table	67	tomato	"	53			
rice	"	50	lettuce	"	53			
sweet potatoes	"	56	cheese	"	57			
scrambled eggs	mini refrigerator cooling	76	chicken salad	2 door cooler	39			
potatoes	cook for hot hold	187	quat-ppm	3 comp	200			
stewed tomatoes	steam table	67	quat-ppm	cafe 3 comp	200			
burger	steam table	111	chlorine-ppm	dish machine	50			
pork	final cook	174	lasagne	walk in	37			
green bean	cook for hot hold	186	ham	"	41			
corn	hot holding cabinet	176	chicken and dumplings	"	37			
egg	2 door cooler	40	water	3 comp	144			
lettuce	"	41	chili	cafe on grill	137			
eggs	mini fridge	45	slaw	cafe on cart	47			
tomato	2 door cooler	41	tomato	cafe on cart	56			
milk	middle one door cooler	48	eggs in shell	"	69			
ambient	"	48	cheese	"	62			
ambient	mini refrigerator	37	chicken salad	cafe cooler	40			
ranch	sitting out at salad bar	59	boiled eggs	"	40			

First
 Person in Charge (Print & Sign): Gevontae

Last
 Hardy

Gevontae Hardy

First
 Regulatory Authority (Print & Sign): Nora

Last
 Sykes

Nora Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161

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: BAPTIST RETIREMENT HOME OF NC/BROOKRIDGE

Establishment ID: 3034160002

Date: 01/31/2023 **Time In:** 10:30 AM **Time Out:** 4:45 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Gevonte Hardy		Food Service		08/23/2026

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.

- 1 2-103.11 Person in Charge (PIC) (A) - (P) (Pf)- Temperatures are not being taken when food is delivered, dishes were not being sanitized in 3 comp sink, food was not being properly cooled, food not held at 41F or below in multiple areas. Due to the inherent risks in operating a food service establishment, the PIC shall ensure rules in the code for food safety and handling are met. CDI-Addressed under multiple violations below. Discussion with PIC about taking temperatures when foods are delivered.
- 3 2-102.11 (C) (2), (3) and (17) Demonstration (Pf)- Employee could not tell REHS symptoms of foodborne illness. Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. CDI-Employee educated, REHS provided updated copy of employee health form to manager. Manager shall go over this with employees more frequently. It is suggested to hang a copy up for employee reference.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf)- Facility has a kit, but written plan was not readily available. A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. CDI-Written plan provided by REHS.
- 8 2-301.14 When to Wash (P)- Employee cleared soiled dishes and placed them on the sink, then proceeded to handle a utensil and food package without washing hands. Hands should be washed any time they are soiled, and between tasks, and before handling clean utensils or food products. CDI-Education, hands washed, utensil washed.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- Raw beef burgers in opened package above biscuits, and uncovered ice in reach in freezer in the café. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Freezer rearranged.
3-304.15 (A) Gloves, Use Limitation (P)- Employee wearing gloves touched trash can and did not remove gloves before heading back to the cook area for working with food-touched handle of cart. Gloves shall be removed and hands washed at each task change. CDI-Education, gloves removed, manager stepped in to gain compliance.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P)- Quat sanitizer in use at 3 comp sink containing dishes measured less than 150ppm (0ppm). Maintain sanitizer at correct concentrations. CDI-Sanitizer remade to measure 200ppm.
- 19 3-403.11 Reheating for Hot Holding (P)- Items in steam table were not heated properly before placing into hot holding equipment-ham, rice, stewed tomatoes, sweet potatoes, burger - all were below hot hold temp of 135F, as noted in temperature log. Sent back for reheat and rice and sweet potatoes were not heated to above 165F. Reheat all TCS foods to 165F within 2 hours if food is to be hot held until service. CDI-Foods sent to steamer to reheat to above 165F. Foods checked were measured at above 165F.
- 20 3-501.14 Cooling (P)-Pork had a cooling rate of .06, from 59-58F in 15 min. Scrambled eggs with a rate of .22 cooled from 76-64F in 53 minutes. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. CDI-Methods changed to include moving to walk in cooler and venting food to allow for better air flow.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- In café: slaw, tomatoes, shell eggs, cheese all on cart at above 41F. In mini refrigerator: tomatoes, boiled eggs at above 41F. In salad bar: cottage cheese, boiled eggs, tomatoes, lettuce, cheese, above 41F. Milk in middle one door cooler at 48F. Ranch at 59F sitting on table at salad bar area. Maintain foods at 41F in cold holding. CDI-Depending on temperature and time out of temperature foods were cooled in freezer or discarded. Salad bar items cooled, milk discarded, mini refrigerator items discarded. Boiled eggs and ranch at salad bar discarded.

- 28 7-102.11 Common Name - Working Containers (Pf)- One bottle of yellow chemical with no label. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI-Moved to managers office for labeling.
7-201.11 Separation - Storage (P)- Bottle of chemical on table with clean utensils. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-Relocated.
7-209.11 Storage - Other Personal Care Items (C) - bottle of lotion on table with clean utensils. Employees shall store their personal care items in lockers or other facilities. CDI-Relocated.
- 33 3-501.15 Cooling Methods (Pf)- Foods in mini refrigerator (pork, beef, eggs) covered with plastic wrap. Slaw in 2 door cooler covered in cooler. 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-Foods vented and relocated to walk in cooler to finish cooling to allow for more air flow.
- 39 3-307.11 Miscellaneous Sources of Contamination (C)- Employee dropped bag of bread on floor, picked it up, put onto cart for placing in bread warmer without wiping package.
3-305.12 Food Storage, Prohibited Areas (C)- Food stored in walk in freezer under leaking water pipe. Food may not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer line that are not shielded, under leaking water lines, under stairwells, or under other sources of contamination.
- 41 3-304.14 Wiping Cloths, Use Limitations (C)- Cloths in soapy water. Hold in-use wiping cloths in sanitizer between uses.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C)- Wet stacking of dishes observed. Air dry equipment and utensils after cleaning and sanitizing.
4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C)- Linens stored in cage next to resident storage in an unapproved storage area. Store cleaned equipment, utensils, linens and packages in a clean, dry location where contamination can not occur and at least 6 inches off the floor.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C)- Single service items stored on floor in a storage room. Store at least 6 inches above the floor.
- 47 4-205.10 Food Equipment, Certification and Classification (C)- Mini refrigerator is for use with non-potentially hazardous foods only, including bottled or canned products only and is being used on the cook line for products that require proper refrigeration. 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 ANSI-accredited certification program.
4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT-Middle cooler for speed rack with drinks is holding at 48F and has torn gasket--do not use for TCS foods (milk) until repaired. Walk in freezer with ice build up on pipes. Maintain equipment in good repair.
4-202.16 Nonfood-Contact Surfaces (C)- Crate being used for storage in dry stock room. Dish machine rack used as shelf in walk in cooler. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Obtain proper shelving.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- Light cleaning needed on steam table line at grill. Clean inside mini refrigerator on line. Clean fan covers in walk in cooler. Clean shelves in dry stock room. Maintain clean.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. Small drip at left faucet at 3 comp sink. Faucet loose at hand sink near dish machine. Drip at lever closure of wash vat at 3 comp sink.
- 55 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed (C)- NO cove base in shared storage room in hallway. Potentially not on plans as approved storage. No cove base in pathway to dining room and at block wall (formerly a door).
6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Cracked tiles in mop closet. Wall damage in places throughout, including dry stock room, hole in wall above coffee maker. Unfinished block wall where doorway used to be. Recaulk stainless panel to wall at 3 comp sink. Recaulk prep sink to wall in café.
6-501.12 Cleaning, Frequency and Restrictions (C)- Clean wall under coffee maker and to right of 3 comp sink.
- 56 6-501.110 Using Dressing Rooms and Lockers (C)- Employee cell phone on table where working; employee personal items on side drain board of prep sink in café area. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

