

# 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: 05/23/2023 Status Code: A

Time In: 1:25 PM Time Out: 6:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	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
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN OUT/N/A/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/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT/N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN OUT/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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> OUT/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	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
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
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> IN OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
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"/> IN 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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County: 34 Forsyth Zip: 27104

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

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

Permittee: ARBOR ACRES UNITED METH

Telephone: (336) 724-7921

Establishment ID: 3034010628

☒ Inspection ☐ Re-Inspection Date: 05/23/2023

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
bbq chicken	hot hold	156	beets	final	183	chicken breast	" " "	42
meatballs	hot hold	137	squash	"	176	sliced tomato	sandwich make unit	41
pasta salad	two door cooler	59	butternut squash soup at 1:59 112	at 2:59	88	lettuce	sandwich make unit	40
chicken salad	"	49	pasta	4 door arbor line at 2:28	62	slaw	sandwich make unit	39
chicken crepe filling "		55	risotto	4 door arbor line at 2:29	62	pimento cheese	sandwich make unit - inside	41
ambient	arbor grill line saute cooler	61	rice	4 door arbor line at 2:29	62	chx croissant sandwich	book nook display case	40
ambient	arbor grill back line make unit	33	unsalted butter	4 door arbor line	40	mac & cheese	" " "	37
potato salad	back walk in	37	peas with ham and veggies	heat	204	sliced turkey	sandwich unit	37
ham	"	37	cheese	drawer	39	salmon (thawed)	sandwich unit	51
pasta	back walk in freezer	39	mahi	drawer	40	catfish	sandwich unit	37
smoked pork belly	mise en place cooler	38	mac and cheese	reheat	177	slaw, sliced tomato	Book Nook salad unit	41
ham	"	40	cut melon	grab-n-go cups	51	pulled pork	book nook steam unit	147
chicken	dairy walk in	37	chicken strips	grab-n-go sandwich	50	sani rinse chlorine nm	book nook dishmachine	100
cheese	"	37	salad w/real moz balls	grab-n-go salad	50	hot water	book nook dishmachine	136
mac salad	produce walk in	41	diced tomato	pizza unit	37	hot water sanitizer	main kitchen 3-comp sink	183
potatoes	"	63	pizza sausage crumbles	pizza unit	38	hot water	main kitchen 3-comp sink	140
carrot puree	arbor room dessert cooler	44	peas/carrots	pizza unit	48	hot water sani rinse main kitchen dishmachine		167.7
cous cous	produce walk in	38	trout	cold holding drawers	41			
tomato at 1:49 51	at 2:59	41	salmon	" " "	37			
fruit at 1:51 60	at 3:01	55	hot dogs	" " "	42			

First  
Person in Charge (Print & Sign):

Last

First

Last

Regulatory Authority (Print & Sign): Nora Sykes

Leslie Easter

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161

Authorize final report to  
be received via Email: \_\_\_\_\_

*[Signature]*

*[Signature]*



North Carolina Department of Health & Human Services

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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:** 05/23/2023 **Time In:** 1:25 PM **Time Out:** 6:15 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.

- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- In walk in freezer in kitchen area: multiple instances of repackaged raw animal foods stored with and above ready to eat foods, or foods with a lesser cooking temperature; including but not limited to: repackaged salmon in container with capicola, repackaged seafood in container with box of sorbet, opened box of philly steak above frozen vegetables/plant based burgers. Raw pork loin underneath raw ground sausage. Raw seafood above fully cooked pork belly in arbor room grill. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI- Items in coolers and freezer stacked appropriately during inspection.
- 20 3-501.14 Cooling (P)- Cut melon measured 60F at 1:51pm and 55F at 3:01pm; Butternut squash soup measured 112F at 1:59pm and 88F at 2:59pm. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. The cooling rate of these foods was not such that the cooling parameters would meet fruit with rate of .07 and butternut squash soup with rate of 0.4 degrees per minute. CDI-Fruit uncovered and REHS asked that soup be stirred, as it was in the blast chiller.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Repeat. Carrot puree in arbor room dessert cooler at 44F (was in shallow hotel pan in a quart container, with majority of product being too high in unit to take advantage of the cold air flow); cooked pork belly in Arbor Room 4-dr cooler was 44F. All items checked in grab-n-go cooler were 50-52F (melon cups, sandwiches, salads). Maintain TCS foods in cold holding at 41F or less. CDI- Carrot puree discarded; pork belly placed in blast chiller to cool rapidly. All items in grab-n-go cooler were discarded.
- 33 3-501.15 Cooling Methods (Pf)- REPEAT- Multiple foods stacked in containers and covered during the process of cooling, such as: arbor room grill- pasta, risotto, rice in 4 door cooler and pasta salad, chicken salad, chicken crepe filling in 2 door cooler; in produce walk in- cut melon and tomatoes. In blast chiller: butternut squash soup was not meeting cooling parameters bc it was in a deep portion and not being stirred. 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-Most items moved to blast chiller, active stirring implemented, fruit separated into smaller uncovered pans.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- Repeat. Cooler on arbor line used for sauté is measuring at 61F. Repair, and write and use a TPHC procedure if food is being held in this unit. Walk in freezer (main kitchen) has ice build up on drainpipe, floor, and ceilings near condenser fan box.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf). No chlorine test strips readily available in Book Nook for chlorine dish machine; employee thought QAC strips could be used for testing chlorine. CDI - establishment found chlorine test strips and placed in Book Nook.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- Further cleaning needed in main kitchen: small prep unit at cook line, arbor grill line pan shelves, produce & dairy walk in cooler floors, and wall & floor mounted fans; in book nook: cleaning needed on door tracks in display case.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)- Clean floor around fryers and cooking equipment, as well as around 3-comp sink area, especially underneath where black growth exists.