

Food Establishment Inspection Report

Score: 96.5

Establishment Name: ARBOR RIDGE AT STANLEYVILLE

Establishment ID: 3034012124

Location Address: 350 ARBOR VIEW LANE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 11 / 2017 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 10 : 10 am pm Time Out: 11 : 50 am pm

Permittee: ARBOR RIDGE OF STANLEYVILLE LLC

Total Time: 1 hr 40 minutes

Telephone: (336) 377-2195

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

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. | | | | | | |
| IN | OUT | N/A | NO | Compliance Status | OUT | CDI R VR |
| Supervision .2652 | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | 0 0 0 0 |
| Employee Health .2652 | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 13 0 0 0 |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 13 0 0 0 |
| Good Hygienic Practices .2652, .2653 | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 0 0 0 |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 03 0 0 0 |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 0 0 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 0 0 |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 0 0 0 |
| Approved Source .2653, .2655 | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 0 0 0 |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 0 0 0 |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 0 0 0 |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 0 0 0 |
| Protection from Contamination .2653, .2654 | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 13 0 0 0 |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 13 0 0 0 |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 0 0 0 |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 13 0 0 0 |
| 17 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 13 0 0 0 |
| 18 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | 3 | 13 0 0 0 |
| 19 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper hot holding temperatures | 3 | 13 0 0 0 |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 13 0 0 0 |
| 21 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 13 0 0 0 |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 0 0 0 |
| Consumer Advisory .2653 | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods | 1 | 03 0 0 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 0 0 |
| Chemical .2653, .2657 | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 03 0 0 0 |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 0 0 0 |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | |
| 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 0 0 |

| Good Retail Practices | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|------------|----------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | |
| IN | OUT | N/A | NO | Compliance Status | OUT | CDI R VR |
| Safe Food and Water .2653, .2655, .2658 | | | | | | |
| 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | 03 0 0 0 |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 0 0 0 |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 03 0 0 0 |
| Food Temperature Control .2653, .2654 | | | | | | |
| 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | 03 0 0 0 |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 03 0 0 0 |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | 1 | 03 0 0 0 |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 03 0 0 0 |
| Food Identification .2653 | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | 2 | 1 0 0 0 |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | 2 | 1 0 0 0 |
| 37 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | 2 | 1 0 0 0 |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | 1 | 03 0 0 0 |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | 1 | 03 0 0 0 |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | 1 | 03 0 0 0 |
| Proper Use of Utensils .2653, .2654 | | | | | | |
| 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 03 0 0 0 |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 03 0 0 0 |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 03 0 0 0 |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 03 0 0 0 |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | |
| 45 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 0 0 0 |
| 46 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 03 0 0 0 |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | 03 0 0 0 |
| Physical Facilities .2654, .2655, .2656 | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | 2 | 1 0 0 0 |
| 49 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | 2 | 1 0 0 0 |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | 2 | 1 0 0 0 |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | 1 | 03 0 0 0 |
| 52 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | 1 | 03 0 0 0 |
| 53 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | 1 | 03 0 0 0 |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | 1 | 03 0 0 0 |
| Total Deductions: | | | | | 3.5 | |



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 350 ARBOR VIEW LANE
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27105
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: ARBOR RIDGE OF STANLEYVILLE LLC
 Telephone: (336) 377-2195

Establishment ID: 3034012124
 Inspection Re-Inspection Date: 09/11/2017
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: khicks@ridgecare.com
 Email 2:
 Email 3:

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|------------|-------------------|-------------|------------|----------------|------|------|----------|------|
| ServSafe | Michael Moore | 10-25-21 00 | Boiled egg | Salad reach-in | 34 | | | |
| Hot water | 3 comp sink | 151 | Lettuce | Salad reach-in | 42 | | | |
| Quat sani | 3 comp sink - ppm | 200 | Pimento | Salad reach-in | 43 | | | |
| Quat sani | Bucket - ppm | 300 | Hot water | Dishmachine | 162 | | | |
| Noodles | Cooling - 1 hour | 64 | | | | | | |
| Potatoes | Walk-in cooler | 30 | | | | | | |
| Meat sauce | Final | 190 | | | | | | |
| Soup | Reheat | 205 | | | | | | |

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Pre-portioned raw chicken in zip bags, in reach-in freezer being stored above raw seafood and pork. Store foods in accordance to final cook temperature. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding and display from - arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: Chicken moved to shelf below seafood and pork. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: A few metal containers below prep table and several plates stacked on steam table, being stored clean with dried food debris. Ensure employees are taking time to wash, rinse, and sanitize. Food-contact surfaces of equipment and utensils shall be clean to sight and touch.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P One container of sliced ham in walk-in cooler with date of preparation 9/4 (8 days). Potentially hazardous food shall be held for maximum of 7 days if refrigeration is maintained at 41F and below, and maximum of 4 days if refrigeration is maintained 42-45F. (As of January 1st, 2019 - only 41F and below). CDI: Ham voluntarily discarded. 0 pts

Lock Text



Spell

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

[Handwritten Signature]

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

[Handwritten Signature]

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 42 4-903.12 Prohibitions - C Grill used for grilling hot dogs and hamburgers, being stored on room with water heater. Cleaned and sanitized equipment and utensils shall not be stored in 1) locker rooms, 2) toilet rooms, 3) garbage rooms, 4) in mechanical rooms, 5) under sewer lines that are not shielded to intercept potential drips; 6) under leaking water lines, 7) under open stairwells or 8) under other sources of contamination. 0 pts
- 46 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C REPEAT: Gauge for wash temperature on dishmachine reading 120-130F during inspection. According to manufacturer's data plate, wash temperature should be minimum of 150F. Repair temperature gauge. A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Shelving inside ice cream reach-in freezer built up with dried ice cream. Shelving bins with cleaned bowls and plates with dried food debris. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and other debris. 0 pts
- 49 5-205.15 System Maintained in Good Repair - C Repair leak at chemical tower connection at 3 compartment sink. Angle pipe of steamer over drain, and repair leak to connecting pipes. A plumbing system shall be maintained in good repair. 0 pts
- 54 6-305.11 Designation-Dressing Areas and Lockers - C Employee cell phone being stored on corner of food prep sink. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions. 0 pts



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