

Food Establishment Inspection Report

Score: 92.5

Establishment Name: SALEM TERRACE

Establishment ID: 3034160037

Location Address: 2609 OLD SALISBURY RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 16 / 2020 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 10 : 45 am pm Time Out: 01 : 10 am pm

Permittee: BHM SALEM TERRACE, LLC

Total Time: 2 hrs 25 minutes

Telephone: (336) 785-1935

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Nursing Home

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 4

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	N/O	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		
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	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	
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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	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	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
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	03	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	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	N/O	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	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	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	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	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	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	<input checked="" type="checkbox"/>	
Total Deductions:					7.5			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SALEM TERRACE
 Location Address: 2609 OLD SALISBURY RD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27127
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: BHM SALEM TERRACE, LLC
 Telephone: (336) 785-1935

Establishment ID: 3034160037
 Inspection Re-Inspection Date: 01/16/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Traci Nelson 4-2-23	00	G. beans	Walk-in cooler	39			
Hot water	3 comp sink	147	Tomato	Walk-in cooler	40			
Hot water	Dishmachine	175	Limas	Cook to	208			
Quat sani	3 comp sink - ppm	400	Rice	Cook to	211			
Pork	Reheat for hot holding	193	Sausage	Cooling 11:00am	52			
C.S. Steak	Final	195	Sausage	Cooling 11:27am	47			
Ground CSST	Reheat for hot holding	177						
Potato sal.	Walk-in cooler	39						

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.

- 2 2-103.11 (M) Person in Charge-Duties - PF Three food employees collectively could name 3 of 5 symptoms to report, however could not name any illness and did not know where to locate an employee health policy in place. Recommend making policy available for reference. The person-in-charge shall ensure that: food employees and conditional employees are informed of their responsibility to report in accordance with law, to the person-in-charge, information about their health and activities as they relate to diseases that are transmissible through food, as specified under ¶ 2-201.11(A). Symptoms include: (a) Vomiting, (b) Diarrhea, (c) Jaundice, (d) Sore throat with fever, or (e) A lesion containing pus such as a boil or infected wound that is open or draining. Illnesses include: (a) Norovirus, (b) Hepatitis A virus, (c) Shigella spp. (d) ENTEROHEMORRHAGIC or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, or (e) Salmonella Typhi. CDI: Sample policy provided. Education to food employees.
- 11 3-202.15 Package Integrity - PF Three cans of mandarin oranges dented along top, bottom, and/or central seam of can. Ensure employees are examining cans during delivery and segregating. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI: Placed on lower shelf designated for cans to be returned to vendor for credit.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Several cups, plates, and bowls used for lunch service, with food debris. / Can opener blade (unused day of) with debris on blade. Clean every 4 hours. / Several metal containers of various sizes, strainer pans, lids, sheet pan, and large mixing bowl being stored as clean with food residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All were sent to dishmachine to be cleaned and sanitized. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Repeat. Shield of ice machine has been cleaned, however, interior of ice machine with heavy build up remaining. In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, etc equipment shall be cleaned: at a frequency specified by the manufacturer, or to preclude accumulation of soil or mold.



Person in Charge (Print & Sign): First NANCY Last HACKETT

Nancy Hackett

Regulatory Authority (Print & Sign): First CHRISTY Last WHITLEY

Christy Whitley REHS

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.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SALEM TERRACE

Establishment ID: 3034160037

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.



- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Ground country style steak, after being ground, placed back onto serving line measuring 125-127F. Monitor temperature during and after prep, and if less than 135F, reheat to 165F prior to placing into holding for service. Potentially hazardous food shall be maintained at 135F and above. CDI: Reheated to measure 177F.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Employee items being stored on shelving with food for service. Recommend designating an area, or use container labeled employee food/beverage and store on bottom shelving, separate from food for service. Food shall be protected from miscellaneous sources of contamination.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat. Several stacks of cups on shelving across three compartment sink, stacked wet. / Metal containers being stored on shelving below prep, stacked wet, and in standing water. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat. Container storing lids/cutting board, and other utensils, with debris in bottom of container. / Tray with cleaned/wrapped utensils being stored under paper towel dispenser, exposed to splash, and on cart used for returning soiled dishes. Cleaned equipment and utensils shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Sour cream container being reused for storage of icing. Recommend purchasing additional containers for food storage if necessary. Single-service and single-use articles may not be reused.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Underside of equipment are rusted, oxidized, and some exposing rusted screw threads. Screw threads need to be capped or cut, and rust removed. / Walk-in cooler floor remains in poor repair. / Hood above dishmachine has been caulked, and needs to be rewelded smooth. / Repair, replace or remove fryer, as it does not work. / Ice build up formed on pipe from condenser and in pan stored below in walk-in freezer. / Repair wheels to rolling shelving for food storage. Equipment shall be maintained cleanable and in good repair. // 4-201.11 Equipment and Utensils-Durability and Strength - C Repeat. Large mixing bowl with holes created so bowl can be hung, creates crevices for food to collect, and food observed during inspection. This bowl needs to be replaced. Equipment and utensils shall be designed and constructed to be durable and retain their characteristic qualities under normal use conditions.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Repeat. Interior arm of dishmachine with thick build up. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before use; (B) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (C) If used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C (Repeat - 0 pts taken due to much improvement) Cleaning needed on interior shelving of walk-in cooler, underside of prep table and piping below prep table. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SALEM TERRACE

Establishment ID: 3034160037

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.



- 53 6-501.12 Cleaning, Frequency and Restrictions - C Repeat. Floors require additional cleaning along baseboards and in corners in walk-in freezer, below food prep area, corners of dry storage room, and at dishmachine. / Wall around prep table with robo coupe with heavy dust accumulation. Physical facilities shall be cleaned as often as necessary to be maintained. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat. Entire wall behind dishmachine needs to be repaired as its damaged and separating and holes around piping. / Wall in restroom and at dry ingredient shelving are damaged and peeling paint. / Wall at corner of three compartment sink separating. / Floor tiles are damaged, low grout, allowing food/debris to collect and need to be repaired. Physical facilities shall be maintained cleanable and in good repair.
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas (measured in foot candles): 1-5 foot candles in walk-in and 12-21 below hood. Increase lighting intensity to meet at least 50 foot candles in areas of food preparation and 10 foot candles in walk-in.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SALEM TERRACE

Establishment ID: 3034160037

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SALEM TERRACE

Establishment ID: 3034160037

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.

✓
Spell

