Γ(JU	u		. 5 I	abiisiiiieiit iiispectioii	K	e	þι	JI	ι						Score: <u>96</u>			
- 5	tak	ılis	hr	ner	nt Name: SOMERSET COURT AT UNIVE	RSI	ΤY	PL	AC	Ε				F	- 9	stablishment ID: 3034160040			
					ess: 1635 E 5TH STREET														
						Sta	+0		NC	;			D	ate) :	: 1 2 / Ø 3 / 2 Ø 1 3 Status Code: A			
	-					Sia	ııe				Time In: $\underline{11} : \underline{15} \overset{\otimes}{\bigcirc} \overset{\text{am}}{\text{pm}}$ Time Out: $\underline{2} : \underline{30} \overset{\otimes}{\otimes} \overset{\text{am}}{\text{pm}}$								
•	Zip: 27101 County: 34 Forsyth								Total Time: 3 hrs 15 minutes										
			ee:	_	SALEM SENIOR HOUSING						Category #: IV								
Ге	lep	h	one): <u>(</u>	(336) 722-7119														
N	ast	ew	at	er S	System: Municipal/Community]0	n-	Sit	e S	Sys	FDA Establishment Type:								
N	ate	r S	Sur	ıla	y: ⊠Municipal/Community □On-	Site	S	Sup	ply	/						of Risk Factor/Intervention Violations: 6 Of Repeat Risk Factor/Intervention Violations:			
					, , _ , _ ,								1 1	<u> </u>	O.	Trepeat Risk Factor/Intervention Violations.			
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.									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					IN	OUT	N/A	N	N/O Compliance Status OUT CDI R VR				
S	upe	rvis	ion		.2652						Sa	afe I	Food	d an	nd	d Water .2653, .2655, .2658			
1	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	X				Pasteurized eggs used where required			
E			е Не	alth	.2652						29	X				Water and ice from approved source			
2		X			Management, employees knowledge; responsibilities & reporting	3 1.	5				30			X		Variance obtained for specialized processing methods			
3	X				Proper use of reporting, restriction & exclusion	3 1.	5 0				Fo	ood	Ten		_	ature Control .2653, .2654			
G			gien	ic Pı	ractices .2652, .2653						31	X				Proper cooling methods used; adequate equipment for temperature control			
4		X			Proper eating, tasting, drinking, or tobacco use	2 🔀		×			32	X			T	☐ Plant food properly cooked for hot holding ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐			
5	X				No discharge from eyes, nose or mouth	1 0.	5 0				33			П	Б	Approved thawing methods used			
П	$\overline{}$		ig C	onta	mination by Hands .2652, .2653, .2655, .2656						\vdash	<u> </u>	П	_	+	Thermometers provided & accurate			
6		X			Hands clean & properly washed No bare hand contact with RTE foods or pre-	4 2	+		+				드	ntifi	Cai	ation .2653			
_	×				approved alternate procedure properly followed	3 1.	5 0					×				Food properly labeled: original container			
	X				Handwashing sinks supplied & accessible	2 1	0				\vdash		ntio	n o	f F	Food Contamination .2652, .2653, .2654, .2656, .2657			
$\overline{}$		ove	d So	urce							36	X				Insects & rodents not present; no unauthorized animals			
_	X	Ш			Food obtained from approved source	2 1	0				37		X			Contamination prevented during food preparation, storage & display			
\rightarrow	×				Food received at proper temperature	2 1	0				38		X			Personal cleanliness			
11	X				Food in good condition, safe & unadulterated	2 1	0				\vdash	\mathbf{X}				Wiping cloths: properly used & stored			
12			×		Required records available: shellstock tags, parasite destruction	2 1	0				\vdash	×	П		1				
					Contamination .2653, .2654										of I	Washing fruits & vegetables			
13		X			Food separated & protected	3 1.	5 🗶				$\overline{}$	×		56.0		In-use utensils: properly stored			
14		X			Food-contact surfaces: cleaned & sanitized	3	0				42		<u> </u>			Utensils, equipment & linens: properly stored,			
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1	0					_			+	Cingle use & single convice articles; properly			
\neg	$\overline{}$	ntial	ly H	azar	dous Food Time/Temperature .2653						\vdash	X			-	stored & used			
16	X				Proper cooking time & temperatures	3 1.	5 0					×		L.	L	Gloves used properly			
17	X				Proper reheating procedures for hot holding	3 1.	5 0				U	tens		and	Ec	Equipment .2653, .2654, .2663 Equipment, food & non-food contact surfaces			
18	X				Proper cooling time & temperatures	3 1.	5 0				45		X			approved, cleanable, properly designed, constructed, & used			
19		X			Proper hot holding temperatures	3 1.	5 🗙				46	X				Warewashing facilities: installed, maintained, & 1 0.5 0 0			
20	X				Proper cold holding temperatures	3 1.	5 0				47	П	X			Non-food contact surfaces clean			
21	X	П		П	Proper date marking & disposition	3 1.	5 0	$\frac{1}{1}$		П		드		Fac	ilit	lities .2654, .2655, .2656			
22		$\overline{\Box}$	\mathbf{X}	П	Time as a public health control: procedures &	211	0		F		48	X]	Hot & cold water available; adequate pressure			
	ons	ume		dviso	records orv .2653			1-			49	X				Plumbing installed; proper backflow devices			
23			X		Consumer advisory provided for raw or undercooked foods	1 0.	5 0				\vdash	×				Sewage & waste water properly disposed			
Н	ighl	y Sı		ptib	le Populations .2653						\vdash				+	Toilet facilities: properly constructed, supplied			
24	X				Pasteurized foods used; prohibited foods not offered	3 1.	5 0								+	Contrary 9 refuse and adding a sold facilities			
\neg	$\overline{}$	nical			.2653, .2657						\vdash	X			_	maintained			
25	X				Food additives: approved & properly used	1 0.	5 0				53	X				Physical facilities installed, maintained & clean			
26	X				Toxic substances properly identified stored, & used	2 1	0				54	X				Meets ventilation & lighting requirements; designated areas used			



Conformance with Approved Procedures .2653, .2654, .2658

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Total Deductions: 4

Establishm	ent Name: SOMERS	ET COURT A	T UNIVERSITY	PLACE_	Establisl	nment II): 3034160040		
Location A	Address: 1635 E 5TH	STREET			⊠Inspec	tion [Re-Inspection	Date: 12/03/20	13
	STON SALEM		Sta	ate: NC_	Comment A	Addendum	Attached?	Status Code:	Α
County: 3			Zip: ²⁷¹⁰¹				_	Category #:	
Wastewater	System: 🗷 Municipal/Co		On-Site System		Fmail 1·	ALWINS@	SALEMSENIOR.C		
Water Supp	ly: ⊠ Municipal/Co : SALEM SENIOR HO		On-Site System		Email 2:				
	e:_(336) 722-7119				Email 3:				
Генергион	<u> </u>		Tomp	oratura Oh		nc.			
Item	Location	Temp	Item	erature Ob	Servatio	Temp	Item L	_ocation	Temp
mixed	hot holding	184	pork chops	hot holding		149			Tomp
mashed	hot holding	179	milk	received fro	m supplier	37			
cheese	upright	32							
pimento	upright	34							
creamer	true refrigerator	32							
turkey	walk-in cooler	33							
cheese	walk-in cooler	34							
chicken	walk-in cooler	29							
	Violations cited in this re		Observation						
covered, hands. E 2-301.12	Eating, Drinking, or Uconsumed and stores Beverage discarded a Cleaning Procedure aucet after washing h	d in a mann s corrective	er to prevent action.	contamination	on of clean	utensils,	food, single servi hing. Ensure em	ce items, and en	nployee
	arge (Print & Sign): uthority (Print & Sign):	Fii Fii			ast ast		Pas 1 Mar Vill	<i>7</i> ·	
gaidtoi ji At	(i i i i i k d oigii).					1-/2			
	-		/illiams, Tony	y		Verific	ation Required Date	e:// _	
REHS (Contact Phone Number:	()							
Jhh -	North Carolina Department of	of Health & Hum	nan Services • D	ivision of Public I	Health ● Envi	ronmental F	lealth Section • Food	d Protection Program	A



Establishment Name: SOMERSET COURT AT UNIVERSITY PLACE Establishment ID: 3034160040

Observations	and Co	rractiva	Actions
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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.



3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Raw pork links stored above fully cooked bacon in walk-in cooler. Raw animal foods must be stored below ready-to-eat food items. Food relocated as corrective action. Reminder: If employee food is stored in refrigeration, separate and label it from food for residents

- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P Pans and utensils required additional cleaning. Wash, rinse, and sanitize dishes to remove food debris. Items sent to be rewashed as corrective action.
- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P Chicken in steamer was 121-139 F. When hot holding, maintain PHF at 135 F or above. Reheated food as corrective action.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C Food in boxes uncovered in the walk-in cooler/freezer. Ensure employees cover food in the boxes.
- 38 2-402.11 Effectiveness-Hair Restraints C Beard guard was not worn by manager as required. Wear beard guards as required.

- 4-901.11 Equipment and Utensils, Air-Drying Required C Pans and plates stacked wet. Air-dry utensils before stacking.
 4-904.11 Kitchenware and Tableware-Preventing Contamination C Clean utensils stored next to the hand washing sink in the dining room. Install splash guard or eliminate storage of items on the counter.
- 45 4-101.19 Nonfood-Contact Surfaces C Replace utility cart that is used for the storage of items. Provide cart that is NSF or equivalent to be easily cleanable.





Establishment Name: SOMERSET COURT AT UNIVERSITY PLACE Establishment ID: 3034160040

Observations and Corrective Actions

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4-602.13 Nonfood Contact Surfaces - C Clean bottom of work tables. Do not leave caulking supplies on work table for mixer.





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Observations and Corrective Actions

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Establishment Name: SOMERSET COURT AT UNIVERSITY PLACE Establishment ID: 3034160040

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.



