

# Food Establishment Inspection Report

Score: 90

Establishment Name: CREEKSIDE TERRACE

Establishment ID: 3034012777

Location Address: 3895 OLD VINEYARD ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: SABRA IL NORTH CAROLINA, LP

Telephone: (336) 768-5350

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 06/09/2025 Status Code: A

Time In: 9:38 AM Time Out: 1:00 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"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	1.5	0	X
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	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN OUT	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN OUT	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT	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	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"/> IN OUT	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"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN	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"/> IN	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"/> IN	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	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"/> IN	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	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	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"/> IN	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	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:					10





## Comment Addendum to Inspection Report

**Establishment Name:** CREEKSIDE TERRACE

**Establishment ID:** 3034012777

**Date:** 06/09/2025 **Time In:** 9:38 AM **Time Out:** 1:00 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Billy Birchfield		Food Service	01/31/2023	01/31/2028

### 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 3-304.15 (A) Gloves, Use Limitation-P: On several occasions, the chef was observed touching soiled items and picking up items off of the floor with gloved hands, and returning to task without changing gloves. (A) If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Education was given and the PIC washed hands using the proper procedure before donning new gloves
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-PF: The following items were stored soiled in the clean dish area: 10 large metal pans, 1 mixer bowl, and 4 white bowls. Food contact surfaces of equipment and utensils shall be clean to sight and touch. VR: A verification is required by 6/12/25. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens-PF: The menu stated that eggs can be "cooked to order", but there was no consumer advisory on the menu. (A) Except as specified in 3-401.11(C) and Subparagraph 3-401.11(D)(4) and under 3-801.11(C), if an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumer of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. VR: A verification is required by 6/18/25. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc if you have any questions prior to the verification.
- 35 3-501.13 Thawing-PF: Deli turkey was observed thawing in standing water/raw chicken was observed thawing in water than measured at 73 F. Except as specified in (D) of this section, TCS food shall be thawed: (A) Under refrigeration that maintains the food temperature at 5 C (41F) or less; or (B) Completely submerged under running water:(1) At a water temperature of 21 C (70 F) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow. CDI: Education was given and the items allowed to remain thawing during the cook process.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-REPEAT-C: Several containers were without identification labeling. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-REPEAT-C: Two bags of ice were observed on the floor of the walk-in freezer. (A) Except as specified in (B) and (C) of this section, food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Utensils were being stored in soiled bins in the utensil drawers. (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Repair damaged cabinet under the coffee makers/reattach handles on cabinets under the tea station/vinyl finish detaching from cabinet under the heat well/replace door on cabinet. Equipment shall be maintained in good repair.// 4-501.12 Cutting Surfaces-REPEAT-C: Replace worn cutting boards within the facility. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 48 4-302.14 Sanitizing Solutions, Testing Devices-PF: There were no test strips to test the quat sanitizer. A test kit or other device that accurately measures the concentration in MG/L of sanitizing solutions shall be provided. VR: A verification is required by 6/18/25.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning needed to/on the following: shelves in the walk-in cooler, cabinets under the drink and tea station, ovens, stovetop and burners on the stove, shelving below the heat wells, walls of outer surfaces of walk-in cooler, and cabinets in the dining room area. Nonfood contact surfaces of equipment shall be cleaned at a frequency

necessary to preclude accumulation of soil residues.

- 51 5-205.15 System Maintained in Good Repair-C: Leaks were observed at the wash basin of the 3-compartment sink and the pipe of the vegetable prep sink. A plumbing system shall be maintained in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures-REPEAT-C: Additional cleaning is needed to/on the toilet and handwashing sink in the employee restroom. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 54 5-501.113 Covering Receptacles-C: The door of the outside dumpster was observed open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Seal holes in wall in dry storage area/remove moldy caulk and recaulk around the scrub sink in the mechanical warewashing area./repair floor behind the ovens/recaulk around the toilet in the employee restroom/replace broken light shield in the walk-in cooler. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed to/on the following: floors under equipment, wall of mechanical warewashing area to remove mold, wall inside the dry storage areas, wall behind the steamer, and walk-in cooler floor.

<b>Additional Comments</b>
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Example Consumer Advisory:

\* Eggs cooked to order\*

(3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions