Food Establishment Inspection Report

Score: 99

Establishment Name: ATRIUM COTTAGE   Establishment ID: 3034160001

Location Address: 100 HORIZON LANE

[X] Inspection [ ] Re-Inspection

City: RURAL HALL   State: NC   Date: 07/22/2021   Status Code: A

Zip: 27045   County: 34 Forsyth   Time In: 11:15 AM   Time Out: 12:55 PM

Permittee: DAVID ADAMS   Total Time: 1 hrs 40 min

Telephone: (336) 767-2411   Category #: IV

FDA Establishment Type: Nursing Home

Wastewater System: [X] Municipal/Community [ ] On-Site System

No. of Risk Factor/Intervention Violations: 0

Water Supply: [X] Municipal/Community [ ] On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 0

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	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2		0			
					Employee Health .2652						
2	X				Management, employees knowledge; responsibilities & reporting	3	1.5	0			
3	X				Proper use of reporting, restriction & exclusion	3	1.5	0			
					Good Hygienic Practices .2652, .2653						
4	X				Proper eating, tasting, drinking, or tobacco use	2	1	0			
5	X				No discharge from eyes, nose or mouth	1	0.5	0			
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	X				Hands clean & properly washed	4	2	0			
7	X				No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0			
8	X				Handwashing sinks supplied & accessible	2	1	0			
					Approved Source .2653, .2655						
9	X				Food obtained from approved source	2	1	0			
10			X		Food received at proper temperature	2	1	0			
11	X				Food in good condition, safe & unadulterated	2	1	0			
12			X		Required records available: shellstock tags, parasite destruction	2	1	0			
					Protection from Contamination .2653, .2654						
13	X				Food separated & protected	3	1.5	0			
14	X				Food-contact surfaces: cleaned & sanitized	3	1.5	0			
15	X				Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0			
					Potentially Hazardous Food Time/Temperature .2653						
16				X	Proper cooking time & temperatures	3	1.5	0			
17	X				Proper reheating procedures for hot holding	3	1.5	0			
18				X	Proper cooling time & temperatures	3	1.5	0			
19				X	Proper hot holding temperatures	3	1.5	0			
20	X				Proper cold holding temperatures	3	1.5	0			
21	X				Proper date marking & disposition	3	1.5	0			
22	X				Time as a public health control: procedures & records	2	1	0			
					Consumer Advisory .2653						
23			X		Consumer advisory provided for raw or undercooked foods	1	0.5	0			
					Highly Susceptible Populations .2653						
24	X				Pasteurized foods used; prohibited foods not offered	3	1.5	0			
					Chemical .2653, .2657						
25	X				Food additives: approved & properly used	1	0.5	0			
26	X				Toxic substances properly identified stored, & used	2	1	0			
					Conformance with Approved Procedures .2653, .2654, .2658						
27			X		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			X		Pasteurized eggs used where required	1	0.5	0			
29	X				Water and ice from approved source	2	1	0			
30			X		Variance obtained for specialized processing methods	1	0.5	0			
					Food Temperature Control .2653, .2654						
31	X				Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
32				X	Plant food properly cooked for hot holding	1	0.5	0			
33	X				Approved thawing methods used	1	0.5	0			
34	X				Thermometers provided & accurate	1	0.5	0			
					Food Identification .2653						
35	X				Food properly labeled: original container	2	1	0			
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	X				Insects & rodents not present; no unauthorized animals	2	1	0			
37		X			Contamination prevented during food preparation, storage & display	2	1	X			
38	X				Personal cleanliness	1	0.5	0			
39	X				Wiping cloths: properly used & stored	1	0.5	0			
40	X				Washing fruits & vegetables	1	0.5	0			
					Proper Use of Utensils .2653, .2654						
41	X				In-use utensils: properly stored	1	0.5	0			
42	X				Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
43	X				Single-use & single-service articles: properly stored & used	1	0.5	0			
44	X				Gloves used properly	1	0.5	0			
					Utensils and Equipment .2653, .2654, .2663						
45			X		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	X			
46	X				Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0			
47			X		Non-food contact surfaces clean	1	X	0			
					Physical Facilities .2654, .2655, .2656						
48	X				Hot & cold water available; adequate pressure	2	1	0			
49	X				Plumbing installed; proper backflow devices	2	1	0			
50	X				Sewage & waste water properly disposed	2	1	0			
51	X				Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
52		X			Garbage & refuse properly disposed; facilities maintained	1	0.5	X			
53		X			Physical facilities installed, maintained & clean	1	X	0			
54	X				Meets ventilation & lighting requirements; designated areas used	1	0.5	0			

Total Deductions: 1

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: ATRIUM COTTAGE

Location Address: 100 HORIZON LANE

City: RURAL HALL   State: NC

County: 34 Forsyth   Zip: 27045

Wastewater System: [x] Municipal/Community [ ] On-Site System
Water Supply: [x] Municipal/Community [ ] On-Site System

Permittee: DAVID ADAMS

Telephone: (336) 767-2411

Establishment ID: 3034160001

[X] Inspection [ ] Re-Inspection   Date: 07/22/2021

Comment Addendum Attached? [X]   Status Code: A

Water sample taken? [ ] Yes [x] No   Category #: IV

Email 1: richarda@horizonscenter.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
ServSafe	Peggy Steiner 5-19-26	0.0						
Hot water	3 comp sink	139.0						
Chlorine sanitizer	3 comp sink - ppm	200.0						
Chlorine sanitizer	Dishmachine - ppm	50.0						
Baked beans	Reheat	203.0						
Chicken	Reheat	195.0						
Ambient	Walk-in cooler	36.0						
Pimento cheese	3 door upright	37.0						
Egg	3 door upright	38.0						

Person in Charge (Print & Sign):   First   Last   Peggy Steiner

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

REHS ID: 2610 - Whitley, Christy   Verification Required Date:

REHS Contact Phone Number: (336) 703-3157

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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.

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C Food delivery received yesterday, however boxes of food on floor of walk-in freezer. 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 6 inches above the floor.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Ice build up in walk-in freezer. / Door gasket to walk-in freezer is damaged. Equipment shall be maintained cleanable and in good repair.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning is needed on gaskets of upright freezer, walk-in cooler and walk-in freezer, shelving inside walk-in cooler, on underside of soiled drainboard of dishmachine, legs and piping to dishmachine. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

52   5-501.111 Area, Enclosures and Receptacles, Good Repair - C Dumpster has holes formed in front of dumpster. Contact waste management company to have replaced. // 5-501.113 Covering Receptacles - C One door left open to dumpster. Maintain doors and lids closed to prevent pest harborage.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Cabinet trim above three compartment sink is damaged and bottom portion of cabinet needs to be reattached as it is falling. / Replace damaged paper towel dispenser in women's restroom. Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Additional cleaning is needed on floors throughout, especially in corners, under equipment, and along baseboards. / Floors of walk-in cooler and walk-in freezer require additional cleaning. / Dust build up along cabinets above three compartment sink. / Base tiles in women's restroom have brown build up. Physical facilities shall be cleaned as often as necessary to be maintained clean.