

Food Establishment Inspection Report

Score: 81

Establishment Name: CRT GOLDEN LAMB

Establishment ID: 3034160014

Location Address: 1515 GOLDEN LAMB COURT

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: CRT

Telephone: (336) 727-9119

☒ 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: 10:10 AM Time Out: 8:34 PM

Category#: IV

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 8

No. of Repeat Risk Factor/Intervention Violations: 6

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	
Supervision			.2652				
1	IN	<input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X	X
2	IN	<input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	X	0		X
Employee Health			.2652				
3	IN	<input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	X	0	X
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	
Good Hygienic Practices			.2652, .2653				
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	
Preventing Contamination by Hands			.2652, .2653, .2655, .2656				
8	IN	<input checked="" type="checkbox"/>	Hands clean & properly washed	4	X	0	X
9	IN	<input checked="" type="checkbox"/> OUT	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0	
10	<input checked="" type="checkbox"/>	OUT	Handwashing sinks supplied & accessible	2	1	0	
Approved Source			.2653, .2655				
11	<input checked="" type="checkbox"/>	OUT	Food obtained from approved source	2	1	0	
12	IN	<input checked="" type="checkbox"/> 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	IN	<input checked="" type="checkbox"/> OUT	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination			.2653, .2654				
15	IN	<input checked="" type="checkbox"/> N/A	Food separated & protected	3	X	0	X
16	IN	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	X	1.5	0	X
17	<input checked="" type="checkbox"/>	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature			.2653				
18	<input checked="" type="checkbox"/>	OUT	Proper cooking time & temperatures	3	1.5	0	
19	IN	<input checked="" type="checkbox"/> OUT	Proper reheating procedures for hot holding	3	1.5	0	
20	IN	<input checked="" type="checkbox"/> OUT	Proper cooling time & temperatures	3	1.5	0	
21	IN	<input checked="" type="checkbox"/> OUT	Proper hot holding temperatures	3	1.5	0	
22	<input checked="" type="checkbox"/>	OUT	Proper cold holding temperatures	3	1.5	0	
23	IN	<input checked="" type="checkbox"/> N/A	Proper date marking & disposition	X	1.5	0	X
24	IN	<input checked="" type="checkbox"/> OUT	Time as a Public Health Control; procedures & records	3	1.5	0	
Consumer Advisory			.2653				
25	IN	<input checked="" type="checkbox"/> OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0	
Highly Susceptible Populations			.2653				
26	IN	<input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical			.2653, .2657				
27	<input checked="" type="checkbox"/>	OUT	Food additives: approved & properly used	1	0.5	0	
28	IN	<input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	X	0	X
Conformance with Approved Procedures			.2653, .2654, .2658				
29	IN	<input checked="" type="checkbox"/> 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			
Safe Food and Water			.2653, .2655, .2658						
30	IN	OUT <input checked="" type="checkbox"/>	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	IN	OUT <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods		2	1	0		
Food Temperature Control			.2653, .2654						
33	<input checked="" type="checkbox"/>	OUT	Proper cooling methods used; adequate equipment for temperature control		1	0.5	0		
34	IN	OUT	N/A	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding		1	0.5	0
35	IN	OUT	N/A	<input checked="" type="checkbox"/>	Approved thawing methods used		1	0.5	0
36	IN	<input checked="" type="checkbox"/>	T		Thermometers provided & accurate		1	0.5	0
Food Identification			.2653						
37	<input checked="" type="checkbox"/>	OUT			Food properly labeled: original container		2	1	0
Prevention of Food Contamination			.2652, .2653, .2654, .2656, .2657						
38	<input checked="" type="checkbox"/>	OUT			Insects & rodents not present; no unauthorized animals		2	1	0
39	IN	<input checked="" type="checkbox"/>	T		Contamination prevented during food preparation, storage & display		2	1	<input checked="" type="checkbox"/>
40	IN	<input checked="" type="checkbox"/>	T		Personal cleanliness		1	0.5	<input checked="" type="checkbox"/>
41	IN	<input checked="" type="checkbox"/>	T		Wiping cloths: properly used & stored		1	0.5	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/>	OUT	N/A		Washing fruits & vegetables		1	0.5	0
Proper Use of Utensils			.2653, .2654						
43	<input checked="" type="checkbox"/>	OUT			In-use utensils: properly stored		1	0.5	0
44	<input checked="" type="checkbox"/>	OUT			Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0
45	IN	<input checked="" type="checkbox"/>	T		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
Utensils and Equipment			.2653, .2654, .2663						
47	IN	<input checked="" type="checkbox"/>	T		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		<input checked="" type="checkbox"/>	0.5	0
48	<input checked="" type="checkbox"/>	OUT			Warewashing facilities: installed, maintained & used; test strips		1	0.5	0
49	<input checked="" type="checkbox"/>	OUT			Non-food contact surfaces clean		1	0.5	0
Physical Facilities			.2654, .2655, .2656						
50	<input checked="" type="checkbox"/>	OUT	N/A		Hot & cold water available; adequate pressure		1	0.5	0
51	IN	<input checked="" type="checkbox"/>	T		Plumbing installed; proper backflow devices		<input checked="" type="checkbox"/>	1	0
52	<input checked="" type="checkbox"/>	OUT			Sewage & wastewater properly disposed		2	1	0
53	<input checked="" type="checkbox"/>	OUT	N/A		Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0
54	IN	<input checked="" type="checkbox"/>	T		Garbage & refuse properly disposed; facilities maintained		1	0.5	0
55	IN	<input checked="" type="checkbox"/>	T		Physical facilities installed, maintained & clean		1	0.5	0
56	IN	<input checked="" type="checkbox"/>	T		Meets ventilation & lighting requirements; designated areas used		1	0.5	0
TOTAL DEDUCTIONS:					19				



Comment Addendum to Food Establishment Inspection Report

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Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System
Permittee: CRT
Telephone: (336) 727-9119

Establishment ID: 3034160014
☒ Inspection ☐ Re-Inspection Date: 06/09/2025
☐ Educational Visit Status Code: A
Comment Addendum Attached? ☒ Category #: IV
Email 1: crtgoldenlamb@yahoo.com
Email 2:
Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice /Hot Holding	135				
Corn Pudding/2-door upright cooler kitchen	38				
Hotdog/2-door upright cooler kitchen	41				
Milk/2-door upright cooler kitchen	35				
Baked Chicken/Final Cooked	181				
Ambient Air/2-door upright cooler supplemental area	39.8				
Ambient Air/2-door upright cooler kitchen	39.7				
Sanitizer (Chlorine)/3-comp sink (corrected)	50				
Sanitizer (Chlorine)/Bucket (corrected)	50				
Hot Water/3-comp sink	118				
Lighting/3-comp sink	10 - 32				
Lighting/Ice Machine	13				

Person in Charge (Print & Sign): *First* Gloria *Last* Hardin
Regulatory Authority (Print & Sign): *First* Kolachi Oparanozie *Last* Michelle Bell

REHS ID: 2464 - Bell, Michelle Verification Dates: Priority:
REHS Contact Phone Number: (336) 703-3164

Gloria Hardin
Kolachi Oparanozie

Priority Foundation: 06/19/2025 Core:

Authorize final report to
be received via Email:



North Carolina Department of Health & Human Services

Page 2 of • Division of Public Health • Environmental Health Section
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Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034160014

Date: 06/09/2025 **Time In:** 10:10 AM **Time Out:** 8:34 PM

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.

- 1 2-101.11 - Assignment (Pf) - There was no designated Person In Charge (PIC) during inspection. PIC shall be present during all hours of operation. CDI - REHS educated food employee on the duties of the PIC. ///
- 2-102.11 Demonstration (A), (B) and (C)(1), (4) - (16) (Pf) REPEAT - Repeat priority items out of compliance during the inspection today. Based on the risks inherent to the food operation, during inspections and upon request, the person in charge shall demonstrate knowledge of foodborne disease prevention and requirements of this code. The PIC shall demonstrate this knowledge by complying with Code and having no violations of priority items during the inspection, be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program, or responding to the inspector's questions about the 17 areas of knowledge as they relate to the food operation. CDI - Priority item violations corrected during the inspection.
- 2 2-102.12 (A) Certified Food Protection Manager (C) REPEAT - Employee present in kitchen is not a certified food protection manager. The person in charge shall be a certified food protection manager who has shown proficiency in the required information through passing a test that is part of an accredited program.
- 3 2-103.11 (O) Person in Charge (Pf), 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees (P) - PIC was not able to list the foodborne illnesses or some of the symptoms associated with foodborne diseases, and they were not aware of an employee health policy. Responding correctly to the inspector's questions as they relate to the specific food operation. Ensure that food employees understand and are informed of their responsibility to report required symptoms, illnesses, and exposure. CDI - REHS informed the PIC on foodborne illnesses and showed them where their form was posted.
- 8 2-301.12 Cleaning Procedure (P), 2-301.14 When to Wash (P): - Food employee first washed their hands for less than 20 seconds. Later, the food employee turns off the faucets with their hands before grabbing the towel. Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds. CDI - REHS corrected the washing procedure that the PIC performed, and they did it correctly.
- 15 3-302.11 (A) Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - There was a frozen container of banana ice cream under frozen raw pork tenderloin in the 1-door upright freezer in the supplemental area. Food shall be separated and protected from cross-contamination. CDI - PIC voluntarily discarded the food items and the fish oil.
- 16 4-602.11 (E)(4) Equipment Food-Contact Surfaces and Utensils - Frequency (C) REPEAT - There was soil buildup on the inside of the ice machine. Ice machines shall be cleaned at a frequency to prevent the accumulation of soil or mold. Increase cleaning frequency. ///
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) REPEAT - Chlorine sanitizer in 3-comp sink was below 50ppm. Chlorine sanitizer must be at least 50 ppm and no greater than 200 ppm. CDI - Bleach was added to water in the 3-comp sink, and the chlorine strength increased to 50 ppm. ///
- 4-601.11 Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - Majority of dishes checked were soiled with sticky residue and food debris; there were soiled spoons, a sticky cutting board, and a soiled hand-held shredder by the 3-comp sink. In the dried storage area, there were soiled utensils in a pot and a pink soiled bowl. The ice scoop by the ice machine was soiled. Equipment food-contact surfaces and utensils shall be clean to sight and touch. VR - REHS will check back by the 19th of June 2025 to ensure all dishes are cleaned to sight and touch.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) REPEAT - A container of Salisbury steak in the 2-door upright cooler in the kitchen area had the date mark of 5/25/25. The corn pudding, 1 boiled egg, and banana bread are in the 2-door upright cooler in the kitchen area, had no date on it. The teriyaki chicken from the deli was open in the 1-door upright freezer in the supplemental area had no date on it. There were 2 bags of mac and cheese, 1 bag of burger patties, and 1 bag of an unknown food item in the 2-door upright freezer in the supplemental area, not date-marked. The strawberry cobbler in the 1-door upright freezer in the supplemental area was not date-marked. Monitor food supplies to ensure foods are not kept past use-by dates, and once TCS foods are opened, they must be labeled with a preparation date or discard date for a maximum of 7 days, if held more than 24 hours, with day 1 equal to the day of preparation/opening. CDI - PIC voluntarily discarded items.
- 28 7-201.11 Separation - Storage (P) - There was an Odoban chemical bottle and cleaning supplies on the clean drying rack beside cleaned dishes by the 3-comp sink. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI - PIC discarded the bottle and cleaning supplies. ///
- 7-102.11 Common Name - Working Containers (Pf) - There was an unlabeled chlorine bottle. Working containers used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually identified with the common name of the material. CDI - PIC labeled the chlorine bottle.
- 36 4-502.11 (B) Good Repair and Calibration (Pf) - The thermometer was reading at 34.8F in the ice water. Food temperature measuring devices shall be calibrated in accordance with the manufacturer's specifications as necessary to ensure their accuracy. VR - REHS will check back by the 19th of June 2025 to verify that the thermometer works correctly.

- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - 7 packs of frozen corn were torn, in the 2-door upright freezer in the supplemental area. There was unwashed produce under the 3-comp sink on the soiled dishes side. Store food in a clean, dry location, not exposed to splash, dust, or other contamination. Keep at least 6 inches above the floor.
- 40 2-402.11 Effectiveness - Hair Restraints (C) - PIC was working with no hair restraints on. Except as provided in (B) of this section, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single service and single-use articles.
- 41 3-304.14(B) Wiping Cloths, Use Limitations (C) - The wiping clothes were not held in the appropriate sanitizer concentration at 0 -10 ppm. Hold in-use wiping cloths in sanitizer between uses.
- 45 4-502.13 Single-Service and Single-Use Articles - Use Limitations (C) - There was a single-use plastic straw in the 3-comp sink area being rewashed. There was fish oil being stored in a Panera soup container in the dry storage area. Single-use and single-service articles may not be reused. ///
- 4-903.12 (A)(2) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) - There were straws, cups, and bowls stored in the staff restroom. Food may not be stored in toilet rooms or under other sources of contamination.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf) - The blue bowl in the dry storage area was cracked at the bottom. There was a light blue bowl in the dry storage area that was cracked at the bottom, and another blue pitted bowl, a cutting board with dark grooves, and tape on the knife. Multi-use food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI - PIC discarded the blue bowl. ///
- 4-205.10 Food Equipment, Certification and Classification (C) REPEAT - Three upright freezers in the supplemental room are not ANSI (sanitation) listed. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program. ///
- 4-501.11 (A)(B) Good Repair and Proper Adjustment (C) REPEAT - There was chipped shelving on the drying racks above the 3-comp sink. Equipment shall be maintained in a state of repair and condition that meets the requirements.
- 51 5-205.15 System Maintained in Good Repair (C) REPEAT - Faucet of handwashing sink is heavily corroded and worn away in parts; large popping sound at times when water is used. Maintain a plumbing system in good repair.
- 54 5-501.113 Covering Receptacles (C) REPEAT - The dumpster's side door was 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 (C) - Above and below the 3-comp sink, there was peeling paint on the wall and ceiling. The walls had paint bubbling up at the sinks and toilets in both the women's and men's restrooms. ///
- 6-501.12 Cleaning, Frequency and Restrictions (C) - There was dust on the ceiling covers in both the men's and women's restrooms. Physical Facilities shall be maintained in good repair.
- 56 6-303.11 Intensity - Lighting (C) REPEAT - Throughout the kitchen at the food prep area, the lighting was 20- 26Fc, at the grill it was 28Fc, and at the food prep produce area it was 26- 40Fc. Food prep areas shall be at 50 foot candles or above.

Additional Comments

- The person in charge (PIC) informed REHS that they pool the eggs for scrambled eggs on Saturday and Sunday for service to multiple residents. As per the code, REHS informed the PIC to discontinue pooling eggs for multiple residents.
- REHS informed the PIC not to put chlorine in the wash water; only need wash (dish soap and water), rinse (water), and sanitize (sanitizer and water).
- REHS advises keeping Clorox accessible for sanitizing dishes.