

Food Establishment Inspection Report

Score: 94

Establishment Name: CADENCE OF CLEMMONS

Establishment ID: 3034160045

Location Address: 1165 SOUTH PEACEHAVEN RD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: GAHC3 CLEMMONS NC TRS SUB, LLC

Telephone: (336) 766-6220

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 10/14/2021 Status Code: A

Time In: 9:55 AM Time Out: 12:15 PM

Category#: IV

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 5

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
Supervision .2652					
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		
Employee Health .2652					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	<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	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT/N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
36	<input checked="" type="checkbox"/> OUT				
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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 <input checked="" type="checkbox"/> 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	<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	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
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"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	<input checked="" type="checkbox"/>	
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

Establishment Name: CADENCE OF CLEMMONS
 Location Address: 1165 SOUTH PEACEHAVEN RD
 City: CLEMMONS State: NC
 County: 34 Forsyth Zip: 27012
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: GAHC3 CLEMMONS NC TRS SUB, LLC
 Telephone: (336) 766-6220

Establishment ID: 3034160045
 Inspection Re-Inspection Date: 10/14/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: HTHOMAS@CADENCESL.COM
 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	Michael Whitney 1/17/24	0.0						
hot water	3 comp sink	125.0						
hot water	dish machine	122.0						
quat sanitizer	3 comp sink ppm	300.0						
quat sanitizer	cloth bucket	200.0						
chlorine sanitizer	dish machine ppm	50.0						
sliced turkey	WIC	43.0						
turkey roast	WIC	44.0						
hotdogs	WIC	43.0						
ambient air	WIC	38.0						
chicken	reach in cooler	40.0						
butter	drawer cooler	41.0						
watermelon	upright cooler	40.0						
sausage	final cook	194.0						
bacon potato chowder	final cook	189.0						

Person in Charge (Print & Sign): Michael *Michael J. Schmidt*
First Last
 Michael Schmid
 Regulatory Authority (Print & Sign): Lauren *Lauren Pleasants REHS*
First Last
 Lauren Pleasants
 REHS ID: 2809 - Pleasants, Lauren Verification Required Date:

Comment Addendum to Food Establishment Inspection Report

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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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees - P - Establishment did not have employee health policy with updated addition of Salmonella (non-typhoidal). The permit holder shall require food employees and conditional employees to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through FOOD. A food employee or conditional employee shall report the information in a manner that allows the PIC to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms of any 6 reportable foodborne illnesses. CDI- Copy of new Employee Reporting Agreement provided to facility. 0 pts.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event - PF- Establishment did not have written diarrhea and vomit clean-up plan. For a food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI- Education and handouts provided to PIC. 0 pts.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils - PF- REPEAT- The following utensils soiled with food residue: mesh strainer, 3 metal pans, robot coupe container and blade. Food-contact surfaces shall be clean to sight and touch. CDI- Items placed at 3 compartment sink to be rewashed.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency - C - Ice machine with buildup on the shield. Ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. Increase cleaning frequency.
- 4-702.11 Before Use After Cleaning - P - Food employee washed and rinsed, but did not follow correct contact time for sanitizing utensils using quat sanitizer and only dunked the knife. Utensils and food contact surfaces shall be sanitized before use and after cleaning. CDI- Education provided to employees that manufacturer's instructions state contact time of at least 1 minute to sanitize food-contact surfaces. Knife was set aside to be rewashed.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding- P- In walk in cooler, sliced turkey 43F, turkey roasts 44F, slaw 43F, and hotdogs 43F. TCS foods shall be maintained cold at 41F or below. Air temperature in cooler measured 38F. CDI- Foods vented to cool and ambient air temperature lowered by food employee.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition // 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking - P - In reach in cooler, grilled chicken with no date marking and tuna salad dated 10/4/21, exceeding 7 days at 41F. Refrigerated, ready-to-eat TCS foods prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. TCS foods shall be discarded if: they exceed the time and temperature combination of 41F for 7 days; in a container or package that does not bear a date or day; or is inappropriately date marked. CDI- Chicken and tuna salad voluntarily discarded.
- 35 3-501.13 Thawing - PF- Package of pork thawing under running water in the prep sink that measured 75F. Food shall be thawed under refrigeration at 41F or less, in running water 70F or less, or as part of the cooking process. Recommend thawing under refrigeration as tap cold water is not 70F or lower. CDI- Employees educated. Other packages of meat thawing in walk in cooler. 0 pts.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises - C - Containers of tea and raw chicken stored on the floor in the walk in cooler. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. CDI- Chicken moved to lowest shelf. 0 pts.
- 47 4-202.11 Food-Contact Surfaces - Cleanability - PF - Pot with pits that make the surface no longer smooth and easily cleanable. Multi-use food contact surfaces shall be smooth, free of pits, cracks, or similar imperfections, and easily cleanable. CDI- Pan moved to shelf away from clean utensils to be discarded or taken home.
- 4-501.11 Good Repair and Proper Adjustment - Equipment - REPEAT- C- Remove rust from blade attachment on robot coupe. Recaulk soiled drainboard to wall at 3 compartment sink. Recaulk dump sink at bar area or replace entire countertop and sink to slope so that water is not accumulating in the caulk. Recaulk handwashing sinks to walls. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils - C- REPEAT- Additional cleaning needed on the following equipment, including but not limited to: moldy gaskets on drawer and reach in coolers, upright cooler doors, make unit ledge and doors, walk in cooler- floor, ceiling, fan cover, shelves, ad door gasket; plate holding unit, splash zone of mixer; ice machine vent cover; and ice scoop holder. Nonfood-contact surfaces shall be clean to sight and touch.
- 54 5-501.113 Covering Receptacles - C - Dumpster door left open. Maintain waste receptacles closed with tight-fitting lids and doors. 0 pts.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods - C - Repair broken cornerguard by dishwashing area. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions- C- REPEAT- Cleaning needed in floor drains below prep sink and soiled warewashing spray sink. Wall cleaning needed in dish area. Physical facilities shall be maintained clean.
- 56 6-501.110 Using Dressing Rooms and Lockers - C- Jackets and bag hanging on dry storage shelving in contact with packaged goods. Employees shall use dressing rooms or lockers for storage of personal items so as not to contaminate food and equipment. 0 pts.

