

Food Establishment Inspection Report

Score: 97.5

Establishment Name: HARMONY AT BROOKBERRY FARM FOOD

Establishment ID: 3034012739

Location Address: 5416 HUNDLEY RD.

City: WINSTON SALEM

State: NC

Zip: 27106

County: 34 Forsyth

Permittee: WINSTON SALEM OPERATIONS, LLC

Telephone: (336) 701-5579

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

☒ Inspection ☐ Re-Inspection

Date: 06/17/2021

Status Code: A

Time In: 10:00 AM

Time Out: 2:45 PM

Total Time: 4 hrs 45 min

Category #: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	0			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.3	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	0	0.3	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0.3	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0.3	0			
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			Total Deductions: 2.5										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0													
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1.3	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0													
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
Consumer Advisory .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0													
Highly Susceptible Populations .2653																				
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

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Food Protection Program

Page 1 of _____

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Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 701-5579

Establishment ID: 3034012739
☒ Inspection ☐ Re-Inspection Date: 06/17/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: enelson@harmonyatbrookberryfarm.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	Sean Neville 10/10/21	0.0						
final rinse	dish machine	185.0						
hot water	3 comp sink	133.0						
quat sani	3 comp sink	200.0						
quat sani	spray bottle	200.0						
quat sani	bucket (w/wiping cloths)	200.0						
sliced turkey	walk in cooler	33.0						
potato salad	walk in cooler	34.0						
diced melon	walk in cooler	34.0						
burgers	walk in cooler	38.0						
sliced tomatoes	make unit	39.0						
chicken salad	make unit	34.0						
lettuce	make unit	39.0						
air temp	2 door reach in cooler	36.8						
light intensity	employee restroom (fc)	8.0						
light intensity	employee restroom (fc)	2.3						

Person in Charge (Print & Sign): Sean *First* Neville *Last*
 Regulatory Authority (Print & Sign): Doris Hogan *First* Jackie Martinez *Last*

REHS ID: 1808 - Hogan, Doris

Verification Required Date:

REHS Contact Phone Number:



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Page 1 of _____

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Establishment Name: HARMONY AT BROOKBERRY FARM FOOD SERVICE **Establishment ID:** 3034012739

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- 2 scoopers, 1 tong, 1 spoon, 1 deli slicer stored as clean were found soiled with food residue. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI- PIC cleaned deli slicer other items placed at 3 comp sink to be rewashed.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- A tray of cooked hamburgers in walk in cooler had date marking parameter from 6/11-6/18 (eight days). Date mark all potentially hazardous foods that are ready-to-eat once opened, prepped or held for more than 24 hours. All potentially hazardous foods that are ready-to-eat shall be date marked for no more than 7 days. Day of preparation or when package is opened shall be counted as day 1. CDI- Educated management on proper datemarking parameters. PIC voluntarily discarded hamburgers.
- 26 7-102.11 Common Name-Working Containers - PF- One bottle of sanitizer not labeled One bottle of cleaning chemical not labeled in restroom. Label all working containers of chemical if taken out of bulk with common name. CDI- PIC discarded sanitizer and is using sanitizer bottle with approved labels from Eco-lab. Chemical bottle removed from restroom.
7-201.11 Separation-Storage - P- One bottle of sanitizer stored on top of prep area. 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 sanitizer and relocated bottle to appropriate location.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- 5 working containers of seasonings/condiments not labeled (4 near stove prep area, 1 in two door reach in, 1 for oil for mandolin slicer). Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- A tray with several vanilla pudding cups were uncovered in 2 door each in cooler. Food shall be protected from contamination by storing the food in a clean, dry location, 6 inches off the floor, and where it is not exposed to splash, dust or other contamination.
- 40 7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria - P- No test strips available for fruit and veggie microbial wash during inspection. Chemicals used to wash or peel raw, whole fruits and vegetables shall meet the requirements specified in 21 CFR 173.315. Concentration of chemical wash cannot be determined without test strips. Do not use wash until it can be tested. Wash fruits and vegetables with clean water in the mean time.
- 42 4-903.11 (A)(B) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Two stacks of cleaned plates on shelves near dishmachine, were not covered or inverted. Three cutting boards on same shelf not stored in self draining position. Clean equipment and utensils shall be stored as specified under section (A) of this section and shall be stored in a self draining position that allows air drying and covered or inverted. CDI- Top first plates of each stack inverted.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Several shelving racks throughout establishment (such as dry storage area, and dish area) were not raised at least 6 inches off the floor. Except as specified in section D of this section, cleaned equipment, utensils, linen, single-service and single-use articles shall be stored in a clean dry location at least 6 inches off the floor, where they are not exposed to splash, dust, or other contamination. Raise all shelves at least 6 inches off the floor.

4-903.12 Storing Prohibitions- C- Several bags of single-service cups/lids were stored under drain pipe of dump sink (near tea and coffee station). Cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored in locker rooms, toilet rooms, garbage rooms, mechanical room, under sewers line if not shielded to intercept potential drips, under open stairwells, under leaking water lines or under other sources of contamination.

- 51 5-501.17 Toilet Room Receptacle, Covered - C- Trash can in employee restroom (locker room next to office) did not have a lid. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 52 5-501.16(C) Storage Areas, Rooms and Receptacles, Capacity and Availability - C- No waste receptacle near hand sink at back prep area. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.
5-501.113 Covering Receptacles - C- Two waste receptacles with side doors open during inspection. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight fitting lids if kept outside. Maintain lids closed at all times on outdoor waste receptacles.
5-501.114 Using Drain Plugs - C- Waste receptacle for cardboard had a missing drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. Replace drain plug.
- 54 6-303.11 Intensity-Lighting - C- Light intensity measured at 8 fc in employee restroom (near office) and 2.3 fc- 4.6 fc at employee restroom in locker room near break room. Light intensity shall measure at least 20 fc 30 inches above the floor in areas used for handwashing, warewashing, where there is equipment and utensil storage, and in toilet rooms.