

Food Establishment Inspection Report

Score: 92

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

Date: 03/20/2023 Status Code: A
 Time In: 12:05 PM Time Out: 3:05 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant

Inspection Re-Inspection
Wastewater System:
 Municipal/Community On-Site System
Water Supply:
 Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 10
 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	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		<input checked="" type="checkbox"/>	0		
2	IN <input checked="" type="checkbox"/> N/A				
Certified Food Protection Manager		<input checked="" type="checkbox"/>	0		
Employee Health .2652					
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	
Good Hygienic Practices .2652, .2653					
6	IN <input checked="" type="checkbox"/> T				
Proper eating, tasting, drinking or tobacco use		1	0.5	<input checked="" type="checkbox"/>	
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"/> T				
Hands clean & properly washed		4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	IN <input checked="" type="checkbox"/> T N/A				
Handwashing sinks supplied & accessible		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 N/A N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> T N/A N/O				
Food separated & protected		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
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	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper hot holding temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
23	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper date marking & disposition		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
24	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	IN <input checked="" type="checkbox"/> T N/A				
Consumer advisory provided for raw/undercooked foods		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 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	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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> OUT N/A N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> T N/A 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	IN <input checked="" type="checkbox"/> T				
Insects & rodents not present; no unauthorized animals		2	1	<input checked="" type="checkbox"/>	
39	<input checked="" type="checkbox"/> OUT				
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 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	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	<input checked="" type="checkbox"/>	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT 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 N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
56	IN <input checked="" type="checkbox"/> T				
Meets ventilation & lighting requirements; designated areas used		1	0.5	<input checked="" type="checkbox"/>	
TOTAL DEDUCTIONS:					8



Comment Addendum to Inspection Report

Establishment Name: CREEKSIDE TERRACE

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Date: 03/20/2023 **Time In:** 12:05 PM **Time Out:** 3:05 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 2-103.11 Duties (Pf) Several priority and priority foundation items found during today's inspection and addressed in report. PIC shall ensure rules in the code for food safety and handling are met.
 - 2 2-102.12 (A) Certified Food Protection Manager (C) No employee present currently holds a food protection certification. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
 - 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drinks on counter where coffee machines are stored. Employee water bottle on prep where portioning food. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
 - 8 2-301.14 When to Wash (P) Employee went from handling soiled utensils at the dish machine to removing food from serve line. Food employees must wash hands after engaging in activities that contaminate the hands. CDI Employee washed hands.
 - 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Front hand sink had coffee grinds pour in basin. Hand sinks may only be used for handwashing. CDI Sink rinsed out.
 - 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT Raw shell eggs were stored above produce and milk inside walk-in cooler. Raw bacon was stored above deli meat inside walk-in cooler. Potentially hazardous foods must be stored in a manner that prevents the potential for contamination. CDI Eggs and bacon moved to bottom shelf.
 - 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Salmon measured 115F-132F on serve line. Maintain TCS foods in hot holding at 135F or above. CDI Salmon was discarded after service.
 - 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Boiled eggs (67F), salad (60F), shredded cheese (70F) and egg sandwich (50F) were all found along the serve line off temperature control. Maintain TCS foods in cold holding at 41F or less. CDI Food was discarded.
 - 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Cooked broccoli found inside walk-in has a prep date of 3/12 and slaw had a prep date of 3/13. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI Broccoli and slaw discarded.
 - 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf) Menu provided to residents states "consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness" for eggs being offered cooked to order. Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. CDI Person in charge will reprint menu to include disclosure.
 - 35 3-501.13 Thawing (Pf) Two whole turkeys were found on prep sink drainboard thawing. Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI Turkey were moved into walk-in cooler.
 - 38 6-501.111 Controlling Pests (C) Several fruit flies seen in dry stock and around trash can in back prep area. Keep the premises free of insects, rodents, and other pests.
 - 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT Wheel rubber separating from shelf in dry stock. Smooth weld repairs in meat prep sink and rinse sink at three-comp. Upright cooler has a torn gasket on top right door and lower left door. One of the fan covers inside the walk-in cooler is damaged. Equipment shall be kept in good repair. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted.
 - 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning needed inside microwave and dish machine. Clean top surface around stand mixer. Clean walk-in cooler gasket. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.
 - 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Floor tiles behind floor drain under back prep sink are lifting and creating an area for debris to hold. Physical facilities shall be kept in good repair.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Plug holes in wall through-out kitchen. Hole

in ceiling above drainboard at dish machine. Recaulk hand sink in dish area to wall. Recaulk the soiled drainboard at the dish machine. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions (C) Clean wall between where plexiglass attached in dry stock. Clean wall in dish area and around front hand sink. Clean wall under prep sink. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.

56 6-303.11 Intensity - Lighting (C) Replace light bulbs above hood that are out.

6-501.110 Using Dressing Rooms and Lockers (C) Pocket knife and cellphone stored on prep table where employee is portioning food. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.