

# Food Establishment Inspection Report

Score: 91

Establishment Name: FORSYTH VILLAGE ASSISTED LIVING

Establishment ID: 3034160016

Location Address: 5100 LANSING DR

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: TRANQUILITY CARE OF WINSTON SALEM, LLC

Telephone: (336) 661-0850

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/21/2023 Status Code: A

Time In: 12:10 PM Time Out: 2:30 PM

Category#: IV

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 3

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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: FORSYTH VILLAGE ASSISTED LIVING  
 Location Address: 5100 LANSING DR  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27105  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
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 Permittee: TRANQUILITY CARE OF WINSTON SALEM, LLC  
 Telephone: (336) 661-0850

Establishment ID: 3034160016  
☒ Inspection ☐ Re-Inspection Date: 03/21/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: tranquilitycare17@gmail.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
quat-ppm	3 comp	200						
chlorine-ppm	dish machine	100						
tomatoes	steam table	188						
noodles	"	189						
bologna	2 door	38						
ambient	one door	37						
water	3 comp	133						

Person in Charge (Print & Sign): *First*

*Last*

*First*

Regulatory Authority (Print & Sign): Nora

*Last*

Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 03/28/2023

REHS Contact Phone Number: (336) 703-3161

Authorize final report to  
be received via Email:



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section  
 DHHS is an equal opportunity employer.  
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● Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** FORSYTH VILLAGE ASSISTED LIVING

**Establishment ID:** 3034160016

**Date:** 03/21/2023 **Time In:** 12:10 PM **Time Out:** 2:30 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Seth Shaw		Food Service		02/13/2025

### 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 (A) - (P) (Pf)- REPEAT- Aide that is involved in direct resident care entered kitchen and obtained milk from cooler. PIC shall ensure rules in the code for food safety and handling are met, including that persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the PERSON IN CHARGE if steps are taken to ensure that exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination. CDI- REHS provided education, employees left kitchen. Procedures need to be changed. Employee education is needed as this has been an issue on multiple prior inspections.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P)- Food employee did not know the reportable symptoms of foodborne illness and stated 'welts/swelling/wearing a mask when serving food' as part of the employee health agreement and reportable symptoms. Ensure food employees understand when to report illnesses, symptoms and exposure. CDI-Agreement hung in kitchen; REHS went over symptoms of foodborne illness.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf)- Establishment did not know of the requirement to have a written plan to respond to vomit and diarrheal events. 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-REHS provided plan.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)- REPEAT- Two employee beverages on prep table. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-P- REPEAT- Majority of utensils/bowls/dishes checked in clean storage were soiled. Food-contact surfaces shall be clean to sight and touch. Recommend that bowls and plates be soaked before washing and scrubbed in 3 comp sink if needed. CDI- Items removed for cleaning.
- 36 4-302.12 Food Temperature Measuring Devices (Pf)- Thermometer with low battery and not available to take food temps. Provide an accessible thermometer for use. Provide a thin probe thermometer for accurate measure of thin foods. VERIFICATION required that thermometer works or a new one is present for use due by March 28, 2023.
- 38 6-202.15 Outer Openings, Protected (C)/6-501.111 Controlling Pests (C)- REPEAT-Back door open and storm door has gap. Protect outer openings of establishment from insect or rodent entry. Keep the premises free of insects, rodents, and other pests. 6-202.13 Insect Control Devices, Design and Installation (C)- REPEAT- Insect light located above prep sink. Insect control devices shall be installed so that the devices are not located over a food preparation area.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-C REPEAT- Many foods on floor in dry storage. Boxes of bread on floor at and between dish machine and 3 comp sink. Shelf below prep table containing pasta and condiments has fallen to below 6 inches above floor. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 40 2-402.11 Effectiveness - Hair Restraints (C)- Food employee with large beard and no beard guard. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.

- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C)- Bowls under prep table were sitting upright. Ice machine is up against soiled side drain board of 3 comp sink. Clean EQUIPMENT and UTENSILS shall be stored where it is not exposed to splash, dust or other contamination; In a self-draining position that allows air drying; and (2) Covered or inverted.  
4-901.11 Equipment and Utensils, Air-Drying Required (C)- Bowls with water inside and not being adequately air dried before storing.  
4-903.12 Prohibitions (C)/4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C)- Linens on floor up against and under mechanical equipment in dry storage. Clean and sanitized equipment, utensils, linens, and single service may not be stored in locker rooms, toilet rooms, garbage rooms, mechanical rooms, under sewer lines not shielded, under leaking water lines, under open stairwells, or under other sources of contamination. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing-C/4-903.12 Prohibitions (C)-REPEAT- Styrofoam cups stored on the floor in dry storage. Single-service and single-use articles shall be stored: At least 15 cm (6 inches) above the floor. Do not store single-use and single-service articles in toilet rooms, garbage rooms, mechanical rooms or under sewer lines.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C)- REPEAT- Clean the clean side drainboard of the dish machine and top of dish machine.
- 49 4-602.13 Nonfood Contact Surfaces-C: REPEAT- Cleaning is needed inside bottom of upright freezer and bottom shelf of prep table. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. Improved from previous inspection.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. REPEAT- Install dome strainer in floor sink at dish machine. Water lines and pipes need to be lifted above floor to allow room for cleaning.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C)- Cleaning needed on dumpster pad.  
5-501.114 Using Drain Plugs (C)- Drain plug missing from dumpster.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT- Thorough cleaning of floors is needed around equipment along baseboards. Clean walls near cooking equipment and behind dish machine. Clean vent cover.  
6-201.17 Walls and Ceilings, Attachments (C)- REPEAT- Shelving in dry storage with unsealed wooden braces. Gap around pipe under dish machine. Seal wood and fill gaps around air handler in dry storage. Attachments to walls and ceilings such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items, and other attachments shall be EASILY CLEANABLE. Seal raw wood.