Food Establishment Inspection Report

Establishment Name:	HOMESTEAD HILLS ASSISTED LIVING	Establishment ID: 3034011039	
City: WINSTON SALEM Zip: 27103	County: 34 Forsyth HILLS RETIREMENT LTD PARTNERSHIP	Category#: IV	
⊗ Inspection	○ Re-Inspection	FDA Establishment Type: Nursing Home	
Wastewater System: ⊗ Municipal/Community		No. of Risk Factor/Intervention Violations: 4 No. of Repeat Risk Factor/Intervention Violations: 1	
Municipal/Community	On-Site Supply		

Water Supplies								N	2 0	of E	Repeat Risk Factor/Intervention Violations:	1		•						
Water Supply:								140	J. C	,, ,,	repeat Nisk i actor/intervention violations.	•			—					
	Ø	Mur	nicipal/Community On-Site Supply	/																_
Ξ	_							\neg								_	_	_	=	=
	Foodborne Illness Risk Factors and Public Health Interventions							Good Retail Practices												
Risk factors: Contributing factors that increase the chance of developing foodborne illness.							G	ood	Reta	il P	Practices: Preventative measures to control the addition of pat	thog	ens,	, che	mica	ls,				
Public Health Interventions: Control measures to prevent foodborne illness or injury					and physical objects into foods.															
Compliance Status OUT CDI R VR				С	Compliance Status							ГС	DI	R۱	VI					
Supervision .2652					Safe Food and Water .2653, .2655, .2658															
1)X OUT	N/A	PIC Present, demonstrates knowledge, &	1	0	Т	Т		30	IN	оит	N A	П	Pasteurized eggs used where required	1	0.5	0		\neg	-
ŀ.			performs duties	1	-		4	_			OUT			Water and ice from approved source	2	1	_		土	_
2			Certified Food Protection Manager	X	0	>	<u> </u>	_	32	IN	оит	Ŋ X A		Variance obtained for specialized processing methods	2	1	0			
Employee Health .2652 Management, food & conditional employee;																				_
3	ı X out		knowledge, responsibilities & reporting	2 1	1 0				F	ood	Tem	pera	atur	re Control .2653, .2654					_	
4	i X ou⊤		Proper use of reporting, restriction & exclusion	3 1.	.5 0				33	X	оит			Proper cooling methods used; adequate	1	0.5				
5	Ж оит		Procedures for responding to vomiting & diarrheal events	1 0.	.5 0				24		оит		36	equipment for temperature control Plant food properly cooked for hot holding	\sqcup		\perp	\dashv	+	_
	Sood Hy	nienic	Practices .2652, .2653				_				OX(T					0.5		$\overline{\mathbf{x}}$	+	_
	IN OXT	gioino	Proper eating, tasting, drinking or tobacco use	1 0.	.5 X	Т	Т				OUT			Thermometers provided & accurate		0.5		$\stackrel{\wedge}{\rightarrow}$	+	-
)(OUT		No discharge from eyes, nose, and mouth	1 0.									atio	on .2653			Ť		\vdash	Т
F	reventi	ıg Con	stamination by Hands .2652, .2653, .2655, .26	56					Food Identification .2653 37 \(\)(Out Food properly labeled: original container 2 1 0											
8	M OUT								Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
9	Ж оит	N/AN/O	No bare hand contact with RTE foods or pre-	4 2	2 0				<u> </u>						о <i>.</i>	\neg	$\overline{}$	—г	$\overline{}$	
10	IN OXT	N/A	approved alternate procedure properly followed Handwashing sinks supplied & accessible			X	\dashv	-	38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
	Approve				15.7				39	IN	о х (т			Contamination prevented during food	X	1	0		x	
11)X OUT		Food obtained from approved source	2 1	1 0	Т	Т		<u> </u>			_	_	preparation, storage & display Personal cleanliness	\Box		\perp	<u> </u>	4	_
	IN OUT	1)(0			1 0					•	OUT OUT	\dashv	\dashv			0.5		\rightarrow	+	_
13	ју опт		Food in good condition, safe & unadulterated	2 1	1 0					<u>, , , </u>	оит	N/A	\dashv	Washing fruits & vegetables		0.5		\dashv	+	_
14	IN OUT	NXA N/O	Required records available: shellstock tags, parasite destruction	2 1	1 0						-		Lite	rensils .2653, .2654	1	0.5	0		\pm	Т
	Protectio	n from	Contamination .2653, .2654				_				ОПТ	,c 0.			1	0.5	0		\neg	_
	IN OXT			3 1	6 0	ΧT	Т		!		\Box			Utensils, equipment & linens: properly stored,		0.0	Ť	\dashv	+	_
	M OUT		Food-contact surfaces: cleaned & sanitized	3 1.		$\stackrel{\wedge}{+}$	\dashv	\dashv	44	×	оит			dried & handled	1	0.5	0			
) Х оит		Proper disposition of returned, previously served, reconditioned & unsafe food	2 1	1 0				45	×	оит			Single-use & single-service articles: properly	1	0.5				
-	Potontial	lu Hori	ardous Food Time/Temperature .2653				_		<u> </u>		OUT	\dashv		stored & used Gloves used properly	1			\dashv	+	_
			Proper cooking time & temperatures	3 1.	5 0	\top	Т				_	and E	- <u> </u>		1	0.5	U	_	\dashv	-
	IN OUT			3 1.	_		\dashv		U	tens	siis a	ina i	=qu	· · ·			$\overline{}$	—,	—	
	IN OUT			3 1.					47	IN	ох∕т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	1	0%5	١		x	
_	IN OUT			3 1.			_		7.		7 .			constructed & used		٠	ĭ	ľ	$^{\prime}$	
	NOUT	_		3 1.	_	_	+	-	40		⊘ ⁄-т			Warewashing facilities: installed, maintained &	1	0.5	V	x	十	_
	IN OUT		Time as a Dublic Health Central, presedures 9				+	\dashv			о) (т			used; test strips					\perp	
24	IN OUT	NXA N/O	records	3 1.	.5 0	\perp		_			оит			Non-food contact surfaces clean	1	0.5	0		ᆚ	_
									-	ical I		lities						_		
25	IN OUT	n X a	Consumer advisory provided for raw/ undercooked foods	1 0.	.5 0						OUT OUT		\dashv	Hot & cold water available; adequate pressure Plumbing installed; proper backflow devices	2	0.5		\dashv	+	_
,	liahly S	scept	ible Populations .2653				_				OUT	\dashv	\dashv	3	2	1		\dashv	+	-
	M OUT		Pasteurized foods used; prohibited foods not	3 1.	5 0	Т	Т				оит	N/A		Toilet facilities: properly constructed, supplied	\Box			\dashv	+	_
			offered						\vdash	_			_	a dicarica	1	0.5	0	\dashv	+	_
_	hemica		.2653, .2657 Food additives: approved & properly used	1 0.	5 0	-			54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
	IN OUT		Toxic substances properly identified stored & used				\dashv		55	IN	о х (т	\dashv	\dashv	Physical facilities installed, maintained & clean	1	0%5		\dashv	X	_
			with Approved Procedures .2653, .2654, .2658	1-1.	"						о х (т			Meets ventilation & lighting requirements;						_
	IN OUT		Compliance with variance, specialized process,	2 1	1 0						7 ('			5	-	0.5	0		X	
			reduced oxygen packaging criteria or HACCP plan	٦-١,					L					TOTAL DEDUCTIONS:	ю.	<u> </u>				





Score: 93.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011039 Establishment Name: HOMESTEAD HILLS ASSISTED LIVING Location Address: 2101 HOMESTEAD HILLS DRIVE Date: 03/23/2023 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:mnasrallah@homestead-hills.com Municipal/Community On-Site System Water Supply: Permittee: HOMESTEAD HILLS RETIREMENT LTD Email 2: Telephone: (336) 659-0708 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 182 hot water dish machine main kitchen 40 upright cooler slaw 200 potato soup cook temp 183 hamburger cook temp 40 turkey walk in cooler 152 hot water 3 compartment sink 200 quat sanitizer 3 compartment sink 7.8 lactic acid veggie wash 40 sliced ham prep unit First Last Johnson

Person in Charge (Print & Sign): Betsey

Regulatory Authority (Print & Sign): Amanda

REHS ID:2543 - Stevens, Amanda

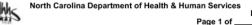
REHS Contact Phone Number: (336) 703-3129

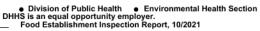
Last

Stevens

Verification Required Date:

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: HOMESTEAD HILLS ASSISTED LIVING Establishment ID: 3034011039

Date: 03/23/2023 Time In: 9:45 AM Time Out: 12:15 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C)- PIC during inspection is not a certified food protection manager. No certified food protection manager available during inspection.) 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. Repeat.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)- Employee observed holding open personal beverage while standing next to another employee who was actively preparing food at prep table. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. 0 points
- 10 5-205.11 Using a Handwashing Sink Operation and Maintenance (Pf) Hand sink in dish machine area blocked by rolling cart. Maintain access to hand sinks. CDI. Cart relocated.0 points
- 15 3-302.11 Packaged and Unpackaged Food Separation, Packaging, and Segregation (P) Large box of raw ground beef stored over several plates of ready to eat pureed foods. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI. Raw beef relocated to lower shelf.
- 35 3-501.13 Thawing (Pf) One portion of frozen fish thawing in original vacuum sealed packaging under cold running water. When thawing frozen seafood, follow manufacturer's instructions and remove from vacuum packaging. CDI. Vacuum package slit to allow oxygen to circulate. 0 points.
- 39 3-306.11 Food Display Preventing Contamination by Consumers (P) Ice chest stored in dining area unattended. Ice chest can be opened by residents in dining area. Protect food on display using shields, packaging, or other effective means. CDI. Ice chest relocated to kitchen area. Repeat violation.

 Recommend installation of ice dispenser. Alternatively, change staffing/procedure to be sure ice is protected from contamination.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Repeat violation(with improvements made). Dish machine in satellite kitchen has been repaired to drain properly. Recondition oxidized legs and lower shelving of prep table in main kitchen wait staff area. Recondition/repaint large mixer with approved equipment paint. Adjust serve-ware oven door on top right to open without excessive force. Equipment shall be in good repair.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf) No chlorine test strips available for dish machine in satellite kitchen. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. CDI. Test strips obtained during inspection. 0 points
- 55 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed (C) Coved base needed in wait staff area outside kitchen as well as throughout satellite kitchen. In food service establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than one thirty-second inch (1 mm). Repeat violation.
 - 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Damage to door frames in satellite kitchen. Repair. Recommend installation of corner guards to prevent damage to rolling carts. Physical facilities shall be in good repair. 6-501.12 Cleaning, Frequency and Restrictions (C) Additional cleaning needed to remove buildup on walls of satellite kitchen in memory care. Physical facilities shall be clean.
- 56 6-303.11 Intensity Lighting (C) Repeat violation. Lighting low in satellite/skilled nursing kitchen at 30 foot-candles and in wait staff area of main kitchen(12 footcandles). Increase lighting to 50 foot-candles in food prep areas.

Additional Comments

Excellent hand washing and glove changing observed this inspection.