

# Food Establishment Inspection Report

Score: 87

Establishment Name: KERNER RIDGE ASSISTED LIVING

Establishment ID: 3034160020

Location Address: 250 HOPKINS RD

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 11 / 04 / 2019 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 02 : 20 <sup>am</sup> <sub>pm</sub> Time Out: 04 : 40 <sup>am</sup> <sub>pm</sub>

Total Time: 2 hrs 20 minutes

Permittee: KRAL INC

Category #: IV

Telephone: (336) 993-1881

FDA Establishment Type: Nursing Home

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

No. of Risk Factor/Intervention Violations: 4

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

No. of Repeat Risk Factor/Intervention Violations: 4

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
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	

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions:										13



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# Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27284

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

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

Permittee: KRAL INC

Telephone: (336) 993-1881

Establishment ID: 3034160020

☒ Inspection ☐ Re-Inspection Date: 11/04/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: KERNER@RIDGECARE.COM

Email 2:

Email 3: 4

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	D. Hosey 8/24/22	00	ambient air	milk cooler	35			
hot water	3 comp sink	155						
hot water	dish machine	164						
tomato soup	steam table	143						
turkey	upright cooler	40						
pimiento ch	upright cooler	41						
ham	upright cooler	39						
boiled egg	milk cooler	37						

## 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.

- 6 2-301.14 When to Wash - P - REPEAT - Food employee observed putting soiled pan in dish machine then handling clean dishes without washing hands in between. Food employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-service/single-use articles, or anytime the hands have become contaminated. CDI - Employee educated. Correct handwashing procedures observed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT - The following utensils soiled with food residue: spoodle, 2 spatulas, ceramic bowl, 1 pan, 1 prep bowl. Food-contact surfaces shall be clean to sight and touch. CDI- Items placed at dish machine to be washed and sanitized. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - REPEAT - Ice machine soiled with pink buildup. Tea nozzle with residue. Equipment such as beverage nozzles and ice machines shall be cleaned at a frequency to preclude the accumulation of soil or mold. Increase cleaning frequency of ice machine and tea nozzles.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF // 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - REPEAT - Two open packages of ham and one open package of turkey with no date marking, and person in charge could not recall when they were opened. Ready-to-eat, TCS foods prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the time and temperature combination of 41F or less for a maximum of 7 days. The day package is opened is Day 1. A food shall be discarded if it is in a container or package that does not bear a date mark. CDI - Ham and turkey voluntarily discarded. g

Person in Charge (Print & Sign): Delores Hosey

Regulatory Authority (Print & Sign): Lauren Pleasants

*Delores Hosey*  
*Lauren Pleasants*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 11 / 14 / 2019

REHS Contact Phone Number: (336) 703-3144



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- 26 7-201.11 Separation-Storage - P - REPEAT - Spray bottle of degreaser stored on clean dish shelving about warewashing drainboard. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI - Bottle moved to chemical storage.
- 34 4-302.12 Food Temperature Measuring Devices - PF - REPEAT - No thermometer readily available at establishment. A temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. VERIFICATION required by 11/14/19. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when thermometer is obtained.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Container of flour labeled as "rice" on the lid. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Ensure all food has correct labeling. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Two containers of employee food stored on shelf above stove. Keep employee food separated from food preparation and storage areas to avoid contamination. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Styrofoam cup used as a scoop in flour container. During pauses in food preparation or dispensing, utensils shall be stored with their handles above the top of the food within containers or equipment that can be closed. Use scoop with a handle and keep handle above food surface. 0 pts.
- 45 4-101.18 Nonstick Coatings, Use Limitation - C // 4-202.11 Food-Contact Surfaces-Cleanability - PF- REPEAT - Two teflon pans with deep scratches. Multiuse kitchenware such as frying pans, griddles, sauce pans, cookie sheets, and waffle bakers that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching utensils and cleaning aids. Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. CDI - Pans voluntarily discarded.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Cleaning needed on stove top and inside ovens, on shelving around steam table, on steam table lids, and in bottom of 3 door upright cooler. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris. 0 pts.



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- 49 5-205.15 (B) System maintained in good repair - C - REPEAT - Faucet of 3 compartment sink will not turn off without using the secondary mixing valve. Repair so that hot or cold water valves will also turn off the faucet. // 5-202.14 Backflow Prevention Device, Design Standard - P - REPEAT - Hose attached to can wash in chemical storage has a pistol grip nozzle attachment but does not have a backflow prevention device rated for continuous pressure, just for atmospheric pressure. A backflow prevention device installed on a water supply shall meet ASSE standards of construction, installation, maintenance, inspection, and testing for that specific application and type of device. If pistol grip nozzle is to remain attached to hose, obtain backflow prevention device rated for continuous pressure. CDI - Person in charge removed pistol grip nozzle from hose.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Toilet soiled in employee restroom. Plumbing fixtures shall be maintained clean. 0 pts.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C - REPEAT - Accumulation of leaf litter and refuse behind dumpster inside enclosure. Maintain enclosures for waste receptacles clean and free of unnecessary items and litter.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C - REPEAT - Glue residue on FRP of walls throughout kitchen needs to be removed. Small holes in walls need to be sealed or caulked. Physical facilities shall be smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - REPEAT - Wall cleaning needed under dish machine, under and above steam table, behind stove, and under prep sinks. Floor cleaning needed in employee restroom. Ceiling is dusty throughout kitchen and needs cleaning. Physical facilities shall be cleaned at a frequency necessary to keep them clean. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Recaulk toilet to the floor in the employee restroom. Remove old caulk and recaulk 3 compartment sink to the wall. Repair peeling flooring in chemical storage closet. Physical facilities shall be maintained in good repair.



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