

# Food Establishment Inspection Report

Score: 95

Establishment Name: HERITAGE WOODS

Establishment ID: 3034010169

Location Address: 3812 FORRESTGATE DR

City: WINSTON-SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: KISCO RETIREMENT, INC

Telephone: (760) 768-2011

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 03/17/2023 Status Code: A

Time In: 10:30 AM Time Out: 1:20 PM

Category#: IV

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 0

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



# Comment Addendum to Food Establishment Inspection Report

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 Wastewater System:  Municipal/Community  On-Site System  
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 Permittee: KISCO RETIREMENT, INC  
 Telephone: (760) 768-2011

Establishment ID: 3034010169  
 Inspection  Re-Inspection Date: 03/17/2023  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: Ncharest@northstarsl.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
Potato Salad	Walk In Cooler	41	Sanitizer Quaternary	3 Compartment Sink	400			
Slaw	Walk In Cooler	40						
Sausage @ 10:48	Cooling Walk In Cooler from 9:30 am	93						
Sausage @ 11:15	Moved to walk in freezer	66						
Turkey	Reach In	36						
Tomato	Reach In	36						
Fruit	Reach In	37						
Ambient	Walk In Cooler	35						
Baked Potato	Steam Table	210						
Squash	Steam Table	158						
Cabbage	Steam Table	183						
Hush Puppy	Hot Box	138						
Beef Barley Soup	Final Cook	208						
Chicken Breast	Final Cook	184						
Cabbage	Final Cook	208						
Ambient	Downstairs Reach In	38						
Soup	Downstairs Steam Table	189						
Hot Water	3 Compartment Sink	127						
Wash Cycle	Dish Machine	148						
Sanitizer Chlorine	Dish Machine	50						

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

Last  
 Charest

Regulatory Authority (Print & Sign): *Glen*  
*Glen*

Last  
 Pugh

  


REHS ID: 3016 - Pugh, Glen

Verification Required Date:

REHS Contact Phone Number: (336) 703-3164

Authorize final report to  
 be received via Email: \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** HERITAGE WOODS

**Establishment ID:** 3034010169

**Date:** 03/17/2023 **Time In:** 10:30 AM **Time Out:** 1:20 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Richard Charest	17366848	Food Service		01/16/2024

## 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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) - 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.  
\*\*\*Establishment did not have written procedures available. CDI discussed with PIC and left a copy of the plan.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) - An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USEARTICLES; or other items needing protection can not result.  
\*\*\*Employee drink cup was left sitting on top of food prep table.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) - (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. (B) A HANDWASHING SINK may not be used for purposes other than handwashing.  
\*\*\*Towels and container of soap left sitting in hand wash sink next to ice machine. Employees dumping in hand wash sink downstairs. CDI discussed with PIC and removed items from sink.  
  
6-301.12 Hand Drying Provision (Pf) - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels.  
\*\*\*No paper towels at hand wash sink at service line. CDI towels refilled.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.  
\*\*\*3 scoops and 1 hotel pan stored clean still had food debris on them. CDI these were sent back to be cleaned.
- 28 7-102.11 Common Name - Working Containers (Pf) - Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.  
\*\*\*2 spray bottles of peroxide cleaner in the downstairs kitchen were not labeled. CDI the bottles were labeled by PIC.
- 33 3-501.15 Cooling Methods (Pf) - (B) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled shall be: (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the FOOD.  
\*\*\*REPEAT: Pan of sausage cooling from breakfast in walk in cooler tightly covered with plastic wrap. CDI discussed with PIC; moved to walk in freezer and vented the sausages.
- 36 4-502.11 (B) Good Repair and Calibration (Pf) - (B) FOOD TEMPERATURE MEASURING DEVICES shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.  
\*\*\*Analog stem thermometer approximately 12F off when tested using ice bath method. CDI thermometer discarded by staff and all other thermometers checked were calibrated.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) - 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.  
\*\*\*REPEAT: Flour and sugar bins in dry storage not labeled.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - FOOD shall be protected from contamination by storing the FOOD: (2) Where it is not exposed to splash, dust, or other contamination.  
\*\*\*The ice cream is being stored without lids for extended periods and the ice condensate has built up so much that it is falling into the ice cream.  
  
3-306.11 Food Display - Preventing Contamination by Consumers (P) - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be

protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means.

\*\*\*Apples are being offered in baskets on dining tables in the downstairs dining room without any protection. Apples must be washed and then wrapped with plastic if left on tables or handed out upon request by staff. CDI apples were discarded and discussed with PIC.

- 40 2-303.11 Prohibition - Jewelry (C) - Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.

\*\*\*Employees preparing food are wearing watches / bracelets.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - (A) EQUIPMENT shall be maintained in good repair.

\*\*\*REPEAT: Torn gasket on walk in cooler.

- 49 4-601.11 and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

\*\*\*The following areas need additional cleaning: -Racks in walk in cooler; -Panini presses; -Sides of oven; -Grate on stove top.

- 54 5-501.113 Covering Receptacles (C) - Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: (B) With tight-fitting lids or doors if kept outside the FOODESTABLISHMENT.

\*\*\*The top lid of the dumpster was left open.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Physical facilities shall be maintained in good repair.

\*\*\*Floor grout is low in some areas and needs to be filled in. There is a hole in the wall of the chafer closet.