

Food Establishment Inspection Report

Score: 93.5

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: 11/21/2022 Status Code: A

Time In: 2:16 PM Time Out: 4:26 PM

Category#: IV

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 5

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	<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		
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	<input checked="" type="checkbox"/> OUT				
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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
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	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT/N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	<input checked="" type="checkbox"/>	
Prevention of Food Contamination .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"/> 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 <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	<input checked="" type="checkbox"/>	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	<input checked="" type="checkbox"/>	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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

Establishment ID: 3034010169
 Inspection Re-Inspection Date: 11/21/2022
 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
Hot water	3 comp sink	132						
Chlorine sanitizer	Dishmachine - ppm	50						
Quat sanitizer	3 comp sink - ppm	200						
Potato	Cook to	201						
Meatloaf	Walk-in cooler	49						
Chicken	Walk-in cooler	48						
Pot roast	Walk-in cooler	41						
Lettuce	Walk-in cooler	41						
Slaw	Walk-in cooler	40						
Chicken and dumplings	Hot holding cabinet	142						
Mashed potatoes	Hot holding cabinet	139						
Veggie soup	Hot holding cabinet	168						
Meatloaf	Hot holding cabinet	151						
Carrots	Hot holding cabinet	141						
Turkey	Upright cooler	46						
Sliced cheese	Upright cooler	46						
Sliced tomato	Upright cooler	44						
Ambient	Walk-in cooler	38						
Fruit	Downstairs upright	41						
Salad	Downstairs upright	41						

Person in Charge (Print & Sign): *Neil Edout*
Christy Whitley
 Regulatory Authority (Print & Sign): Christy Whitley *Christy Whitley*
 REHS ID: 2610 - Whitley, Christy Verification Required Date: *Emilia*
 REHS Contact Phone Number: (336) 703-3157 Authorize final report to be received via Email: *Emilia*

Comment Addendum to Inspection Report

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Date: 11/21/2022 **Time In:** 2:16 PM **Time Out:** 4:26 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.

- 8 2-301.12 Cleaning Procedure (P) / 2-301.14 When to Wash (P) Employees and person-in-charge observed washing hands and then recontaminating cleaned hands by using cleaned hands to turn off faucet handles. A food employee shall wash hands when contaminated and to avoid recontaminating cleaned hands shall use an effective barrier such as disposable towel. CDI: Education. Hands were washed correctly.
- 18 3-401.14 Non-Continuous Cooking of Raw Animal Foods (P) (Pf) Per person-in-charge and label on chicken breast in walk-in cooler had been partially cooked previous day. This chicken was stored above fully cooked meatloaf slices and was not cooled properly. Raw animal foods that are cooked using a non-continuous cooking process shall be: Subject to an initial heating process that is no longer than sixty minutes in duration; immediately after initial heating, cooled according to the time and temperature parameters; Prior to sale or service, cooked using a process that heats all parts of the food to a temperature that is appropriate based on the type of food cooked (for chicken to 165F) and Prepared and stored according to written procedures that: (1) Have obtained prior approval from the regulatory authority; (2) Are maintained in the food establishment and are available upon request; (3) Describe how the requirements specified under (A)-(E) of this Section are to be monitored and documented and the corrective actions to be taken if the requirements are not met; (4) Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked - prior to being offered for sale or service; and (5) Describe how the foods, after initial heating but prior to cooking - are to be separated from ready-to-eat foods. CDI: Education on requirements to person-in-charge for par-cooking, storage, and cooling. Chicken voluntarily discarded due to being cooled improperly.
- 20 3-501.14 Cooling (P) In walk-in cooler: three pans of meatloaf slices that were cooked and cooled previous day were measuring 47-49F and grilled chicken from previous day measuring 48F. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. CDI: Voluntarily discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Carrots in bread proofer measuring 111F. Maintain time/temperature control for safety food at 135F or above. CDI: Voluntarily discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Repeat. (1/2 credit due to items in walk-in cooler being in compliance) All items in upright cooler measuring above 41F to include: sliced tomatoes (44F), sliced cheese (46F), sliced turkey (46F), and sour cream (44F). Time/temperature control for safety food shall be held at 41F and below. CDI: Items moved to walk-in cooler as ambient air 45.5F via REHS registering thermometer.
- 33 3-501.15 Cooling Methods (Pf) Repeat. Three pans of meatloaf sliced and grilled chicken from previous night were tightly wrapped in plastic wrap and did not meet the cooling parameters as specified in #20. Cut melons were actively cooling tightly wrapped and in large portion. Cooling shall be accomplished in accordance with the time and temperature criteria - by using more of the following methods based on the type of food being cooled: using shallow pans, thin portions, ice baths, or other effective means. When placed in cooling or cold holding equipment, containers in which food is being cooled shall be: (1) Arranged to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination - during the cooling period to facilitate heat transfer from the surface of the food. CDI: Education, chicken and meatloaf voluntarily discarded. Plastic wrap removed from container of cut melons.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Rolling bins of flour and sugar lacking labels. / Metal container of unknown ingredient lacking label. 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.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Repeat. Ice scoop stored in ice bin in contact with ice. Sugar scoop laying in contact with sugar within bin. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not time/temperature control for safety food.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Repeat. Several stacks of metal containers on clean utensil shelving, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air dried. Do not towel dry.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Torn gasket to walk-in cooler. / Ambient air of upright cooler measuring 45.5F via REHS registering thermometer. Do not use equipment until repaired. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Repeat. Additional

cleaning is needed in the following areas: on ceiling and piping in walk-in cooler, dust accumulation on clean utensil shelving, exterior and between equipment on cooking line, hot holding box and proofer. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) RegROUT between floor tiles where grout is low allowing food/debris to accumulate. Reattach metal trim to wall at warewashing. Baseboard is separating from wall at upright cooler downstairs. Physical facilities shall be maintained cleanable and in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) Additional cleaning is needed on floors/baseboards throughout kitchen. Clean physical facilities as often as necessary to be maintained.