

Food Establishment Inspection Report

Score: 87.5

Establishment Name: SUNRISE TOWERS

Establishment ID: 3034090011

Location Address: 1201 MARTIN LUTHER KING JR
 City: WINSTON SALEM State: North Carolina
 Zip: 27101 County: 34 Forsyth

Permittee: SENIOR SERVICES

Telephone: (336) 727-8555

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/22/2022 Status Code: A

Time In: 9:55 AM Time Out: 12:30 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 6

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
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>
2	IN <input checked="" type="checkbox"/> 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	IN <input checked="" type="checkbox"/> N/A				
Proper eating, tasting, drinking or tobacco use		1	<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/> N/A				
Hands clean & properly washed		<input checked="" type="checkbox"/>	2	0	<input checked="" type="checkbox"/>
9	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	IN <input checked="" type="checkbox"/> N/A				
Handwashing sinks supplied & accessible		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Food separated & protected		3	<input checked="" type="checkbox"/>	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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper cold holding temperatures		3	1.5	0	
23	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
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 <input checked="" type="checkbox"/>				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
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"/> OUT				
Food properly labeled: original container		2	1	0	
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Personal cleanliness		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
41	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Wiping cloths: properly used & stored		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
42	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .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	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Toilet facilities: properly constructed, supplied & cleaned		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Garbage & refuse properly disposed; facilities maintained		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
55	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					12.5



Comment Addendum to Inspection Report

Establishment Name: SUNRISE TOWERS

Establishment ID: 3034090011

Date: 06/22/2022 **Time In:** 9:55 AM **Time Out:** 12:30 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.

- 1 2-103.11 (A) - (P) (Pf) The person in charge did not wash their hands properly or in the right handwashing sink. The person in charge did not check the temperatures of the food upon arrival. The person in charge shall ensure that: employees are effectively cleaning their hands, by routinely monitoring the employees handwashing; employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, and accurately presented, by routinely monitoring the employees observations. Verification is required for handwashing and for checking temperature of received food. Demonstration of proper handwashing and for checking temperature of received food by 6-24-22. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) The person in charge was actively smoking a cigarette in an area that can contaminate unwrapped single service and clean equipment. 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-use articles; or other items needing protection can not result.
- 8 2-301.12 Cleaning Procedure (P) The person in charge was observed incorrectly washing their hands. The person in charge washed their hands by dipping their hands in chlorine sanitizer water that was in the dish sink. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under § 5-202.12 and Subpart 6-301. Person in charge ignored when requested to wash hands properly. Verification is required for proper handwashing by 06-24-22. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc
- 2-301.14 When to Wash (P) The person in charge was observed smoking a cigarette then handing unwrapped napkins without washing their hands. The person in charge recontaminated hands after washing by not using the paper towels to turn off the water at the faucet. Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean and, and unwrapped single service and after using tobacco, eating, or drinking. Verification is required for proper handwashing by 06-24-22. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc
- 2-301.15 Where to Wash (Pf) The person in charge was observed washing their hands in the dish sink not the handwashing sink. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. Verification is required for proper handwashing by 06-24-22. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc
- 10 6-301.12 Hand Drying Provision (PF) No paper towels were available at the only handwashing sink in the facility. Keep handwashing sinks stocked with hand drying provision at all times. CDI - Paper towels were placed at the sink.
- 6-301.11 Handwashing Cleanser, Availability (Pf) No soap available at the only handwashing sink in the facility. Each handwashing sink or group of 2 adjacent handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI- Soap was placed at the sink.
- 6-301.14 Handwashing Signage (C) No Signage was posted at the only handwashing sink in the facility. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by employees food and shall be clearly visible to food employees. CDI: REHSI Posted a Sign at the handwashing sink.
- 15 3-304.15 (A) Gloves, Use Limitation (P) The person in charge was observed touching their face with single use gloves then touching clean utensils without discarding gloves and getting new gloves. If used, single use gloves shall be used for only one task such as working with ready to eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Utensils were placed at dish area to be cleaned. The person in charge was educated on proper glove use.
- 28 7-204.11 Sanitizers, Criteria - Chemicals (P) The chlorine sanitizer in the dish sink was above 100 ppm. Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia) CDI: The person in charge diluted the sanitizers to the correct concentration.
- 40 2-303.11 Prohibition - Jewelry (C) REPEAT. The food employee serving food was wearing a wrist watch. Except for a plain ring such as a wedding band, while preparing food, food employee may not wear jewelry including medical information jewelry on their arms and hands.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) A wet wiping cloth was being stored on the countertop. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution.

- 47 4-501.11 Good Repair and Proper Adjustment-Equipment (C) REPEAT. Burner on stove broken, Equipment shall be kept in good repair, Repair broken burner.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C) REPEAT. Additional cleaning needed around pipes around sinks. Cleaning needed on the inside of the refrigerator door. Non food contact surfaces shall be kept clean.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Additional cleaning is needed on the base of the toilets and on the handwashing sinks in the restrooms. Plumbing Fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 54 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability (C) REPEAT. The only handwashing sink does not have a waste receptacle. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories
- 55 6-201.11 Floors, Walls and Ceilings-Cleanability (C) REPEAT. Baseboard peeling off wall behind the stove. Physical facilities shall be kept in good repair.
6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Cleaning needed on the floors and walls of the men's and women's restroom. Physical facilities shall be cleaned as often as necessary to keep them clean.

Additional Comments

15A NCAC 18A .2660 PUBLIC DISPLAY OF GRADE CARDS The grade card must remain visible and posted in the designated location at all times Do not move, cover, or otherwise fail to display the grade card. The administrator shall be responsible for keeping the grade card posted at the location designated by the Environmental Health Specialist at all times. 15A NCAC 18A .2661 REINSPECTIONS Upon request of the permit holder or his or her representative a reinspection shall be made. In the case of a food establishment that requests an inspection for the purpose of raising the alphabetical grade, and that holds an unrevoked permit, the regulatory authority shall make an unannounced inspection within 15 days from the date of the request. Call John Dunigan at 336-703-3128 or email at dunigajm@forsyth.cc to request a reinspection.