

Food Establishment Inspection Report

Score: 93

Establishment Name: FOREST HEIGHTS

Establishment ID: 3034160027

Location Address: 2500 POLO RIDGE CT

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: 5 STAR QUALITY CARE, INC

Telephone: (336) 722-7118

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/24/2022 Status Code: A

Time In: 12:55 PM Time Out: 3:50 PM

Category#: IV

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 4

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"/> 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 <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/> 1	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
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/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
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"/> OUT/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	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/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"/> 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	<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/N/A	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"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
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	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/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/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	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
TOTAL DEDUCTIONS:					7



Comment Addendum to Food Establishment Inspection Report

Establishment Name: FOREST HEIGHTS
 Location Address: 2500 POLO RIDGE CT
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: 5 STAR QULALITY CARE, INC
 Telephone: (336) 722-7118

Establishment ID: 3034160027
☒ Inspection ☐ Re-Inspection Date: 06/24/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: jhairston@5ssl.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
chicken	sitting on table at 12:55	88						
chicken	ACTIVE COOLING at 2:15	53						
mashed potatoes	hot holding in steam table	174						
slaw	1 door cooler (DISCARDED)	60						
pasteurized in-shell egg	1 door cooler	42						
ham	walk-in cooler	40						
tartar sauce	2 door cooler	41						
hot water	prep sink	115						
hot water	3 comp sink	124						
hot water	pre-spray at dishwasher	78						
ServSafe	Veronica Houghton 12/15/26	0						

Person in Charge (Print & Sign): Veronica *First* Haughton *Last*
 Regulatory Authority (Print & Sign): Aubrie *First* Welch *Last*

Veronica Haughton

Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
 Page 1 of _____ Food Establishment Inspection Report, 10/2021

● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: FOREST HEIGHTS

Establishment ID: 3034160027

Date: 06/24/2022 **Time In:** 12:55 PM **Time Out:** 3:50 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.

- 10 6-301.12 Hand Drying Provision (Pf) Hand sink in back kitchen was not supplied with paper towels. Each handwashing sink shall be provided with individual, disposable towels. CDI - towels provided during inspection.
- 13 3-202.15 Package Integrity (Pf) - #10 can of beets, #10 can of unsweetened applesauce on can rack were dented at the seams. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. REPEAT. CDI - cans placed in crate labeled "dented cans"
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) At beginning of inspection, CI sanitizer in dish machine was dispensing at <50 ppm comp sink, quat sanitizer in 3 comp sink was 100 ppm. A chemical sanitizer shall be used in accordance with EPA-registered label use instructions; strength of CI sanitizer should be 50-200ppm; strength of quat sanitizer should be 200-400 ppm. CDI - Sanitizer bottle at dish machine was empty; after replacing and priming new container, CI was dispensing at 50 ppm. 3 comp sink was re-filled and quat was 200 ppm.
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Plates, metal pans, bowls, can opener, slicer around sharpener had food debris present. Food contact surfaces shall be clean to sight and touch. CDI - placed in dish are to be re-washed.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) opened package of hot dogs, ziploc bag of ham in 1 door cooler were not dated. Time/temperature control for safety (TCS) food prepared/opened and held in an establishment for >24 hours must be date marked. CDI - discarded.
3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) In walk-in cooler, bag of pasta with prep date of 6/15. Once TCS foods exceed approved time parameters (7 days including day of prep/opening) they must be discarded. CDI - foods discarded.
- 33 3-501.15 Cooling Methods (Pf) Chicken for soup was sitting out in kitchen at 88F; per employee, it was cooked approx. an hour ago. Tomato soup in 1 door cooler was 71F, prepared from ambient temp ingredients approx. 1 hour ago. Mashed potatoes were placed in a deep pan in walk-in cooler. Cooling shall be accomplished in accordance with time and temperature criteria (135F to 70F in 2 hrs max, 70F to 41F or below in 4 hrs max) by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. Chicken and soup were placed in walk-in cooler in plastic deep plastic containers - in approx. 1 hour the chicken and the soup had only cooled approx. 5 degrees. Without intervention by REHS, cooling parameters would not have been met. CDI - the chicken was pulled from the bone and placed on a sheet pan, it was 49-53F by 2:15. Mashed potatoes and soup were spread out in metal pans on speed rack in walk-in cooler.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Plates stacked wet on rack for clean dishes. Allow dishes to air dry.
4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Crumbs/food debris present in red bins used to store misc. utensils. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 49 4-602.13 Nonfood Contact Surfaces (C) Repeat. Cleaning is needed, such as undersides of shelving over steam table, inside back hand sink. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Repeat. Cut off excess spray foam and seal smooth, reposition drain pipes (including at steamer) to be over floor drains - Repeat. FRP has been replaced above 3 comp sink; install trim piece/edging where wall meets back of sink. Physical facilities shall be maintained in good repair.

6-501.12 Cleaning, Frequency and Restrictions (C) Clean dust accumulation from ceiling vent, clean floors under equipment/in corners. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 56 6-303.11 Intensity - Lighting (C) - Repeat - lighting is low in areas of the kitchen - 20-25 foot-candles at steamer and oven, 39 foot-candles over back prep table - lighting in these areas should be 50 foot-candles. In walk-in freezer, light is 5-7 foot-candles, in walk-in cooler light is 2-9 foot-candles - lighting in these areas should be 10 foot-candles. Increase lighting to meet requirements.

Additional Comments

Dish machine has been replaced since previous inspection; REHS will notify Inspections.