

Food Establishment Inspection Report

Score: 97

Establishment Name: HOMESTEAD HILLS ASSISTED LIVING

Establishment ID: 3034011039

Location Address: 2101 HOMESTEAD HILLS DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: HOMESTEAD HILLS RETIREMENT LTD PARTNERSHIP

Telephone: (336) 659-0708

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 05/10/2024 Status Code: A

Time In: 9:45 AM Time Out: 12:15 PM

Category#: IV

FDA Establishment Type: Nursing Home

No. of Risk Factor/Intervention Violations: 0

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	<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"/> 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 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 OUT	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"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN 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"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	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 OUT	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 OUT	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 OUT	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	<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"/> IN 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"/> IN	Wiping cloths: properly used & stored	1	0.5	X
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"/> 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	<input checked="" type="checkbox"/> IN	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	Non-food contact surfaces clean	1	0.5	X
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"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	X	0.5	0
TOTAL DEDUCTIONS:					3



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 05/10/2024
☐ Educational Visit Status Code: A
Comment Addendum Attached? ☒ Category #: IV
Email 1: mnasrallah@homestead-hills.com
Email 2:
Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot water/skilled nursing dish machine	165				
air temp/skilled nursing upright beverage cooler	38				
cut melon/upright kitchen cooler	41				
hot water/3 compartment sink	152				
burger patty/cook temp	177				
ground sausage/cooling 1 hour from breakfast	87				
ground sausage/cooling 2 hours from breakfast	44				
sweet potato/steam table	167				
tomato/prep unit	39				
meatloaf/steam table	173				
lactic acid/produce wash oz per gallon	.75				
quat sanitizer/3 compartment sink	200				
hot water/kitchen dish machine	178				
vegetable medley/cook temp for hot holding	168				

Person in Charge (Print & Sign): Chris
Regulatory Authority (Print & Sign): Amanda

First
Last
Payne
First
Last
Stevens




REHS ID: 2543 - Stevens, Amanda Verification Dates: Priority:
REHS Contact Phone Number: (336) 703-3129

Priority Foundation: Core:

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 2 of _____
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Food Establishment Inspection Report, 12/2023

• Division of Public Health • Environmental Health Section

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: HOMESTEAD HILLS ASSISTED LIVING

Establishment ID: 3034011039

Date: 05/10/2024 **Time In:** 9:45 AM **Time Out:** 12:15 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Christopher Payne	23365582	Food Service		02/22/2028

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.

- 41 3-304.14 Wiping Cloths, Use Limitations (B)One damp wiping cloth observed on prep unit cutting board. Hold in-use wiping cloths in sanitizer between uses. 0 points.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Replace torn gasket on upright main kitchen refrigerator. Repair or remove non-working hot holding unit in skilled nursing satellite kitchen. Repair non-working dish machine in memory care satellite kitchen(not used as all serveware is disposable). Recondition legs and lower shelves of prep tables to remove oxidation. Adjust closure mechanism on middle compartment of 3 compartment sink to close properly. Equipment shall be in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Minor cleaning needed on sides of griddle and stove burners to remove food buildup. Non-food contact surfaces and utensils shall be clean to sight and touch. 0 points.
- 54 5-501.113 Covering Receptacles (C)//5-501.115 Maintaining Refuse Areas and Enclosures (C) Dumpster door open. Maintain closed. Dumpster pad in need of cleaning. Accumulation of grease and some trash present. Maintain clean.
- 55 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed (C) Coved base needed in wait staff area outside kitchen as well as throughout satellite kitchens. In food service establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctions shall be coved and closed to no larger than one thirty-second inch (1 mm). Repeat violation.
6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Damage to door frames in satellite kitchen. Repair. Recommend installation of corner guards to prevent damage from rolling carts. Cabinets in both satellite kitchens in need of repair. One drawer missing facing. Reattach ice scoop holder to wall in skilled nursing kitchen. Physical facilities shall be in good repair.
- 56 6-303.11 Intensity - Lighting (C) Repeat violation. Lighting low in wait staff area of main kitchen(12 footcandles) and in satellite kitchens where coffee pots and ice machines are located (25-35 ftcndl) Increase lighting to 50 foot-candles in food prep areas.
6-501.110 Using Dressing Rooms and Lockers (C) Employee bags observed on shelf in room where unopened boxes of single use cups and disposable placemats are stored. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.