## Food Establishment Inspection Report

Establishment Name: CLE	MMONS VILLAGE II ASSISTED LIVING	Establishment ID:	3034160012				
Location Address: 6441 HOLI City: CLEMMONS	State: North Carolina	Date: 08/04/2022	Status Code: A				
	unty: 34 Forsyth  AGE ASSISTED LIVING LLC	Time In: 10:46 AM Category#: IV	_Time Out: _12:41 PM				
<b>Telephone:</b> (336) 778-8548 ⊗ Inspection	○ Re-Inspection	FDA Establishment Type:	Nursing Home				
Wastewater System:  Municipal/Community  Water Supply:	On-Site System	No. of Risk Factor/Interve					
Municipal/Community	On-Site Supply						

	<b>⊗</b> Mun	nicipal/Community On-Site Supply	/						L							
i	Risk factors: (	e Illness Risk Factors and Public Health Contributing factors that increase the chance of developing fo Interventions: Control measures to prevent foodborne illnes	odb	born	e ill		s				Go	od	Ref	tail I	Practices: Preventativ	ood Retail Practices we measures to control the add physical objects into foods.
С	omplianc	e Status	T	ου	Т	CDI	R	VR	(	Co	om	ıpl	iaı	nce	e Status	
Sı	upervision	.2652	Ť						5	Saf	e F	000	d ar	nd V	Vater	.2653, .2655, .2658
	OUT N/A	PIC Present, demonstrates knowledge, &	1	Т	0							DUT				gs used where required
_		performs duties	_1	_	U			Ш				DUT				rom approved source
2	OUT N/A	Certified Food Protection Manager	1		0				_						Variance obtain	ed for specialized proces
Er	nployee Healt								3.		N	DUT	'7 <b>X</b> '	`	methods	
	<b>ј</b> Х оит	Management, food & conditional employee; knowledge, responsibilities & reporting	2		$\perp$				ı	Foo	od '	Ten	npe	ratu	ire Control	.2653, .2654
4	<b>і)</b> (оит	Proper use of reporting, restriction & exclusion	3	1.5	0	Ш		Ш	3	3 (	X	DUT				methods used; adequate emperature control
5	<b>Ж</b> оит	Procedures for responding to vomiting & diarrheal events	1	0.5	0				3	4 .	N /	NIT	NI/A	NXC		erly cooked for hot holding
G	ood Hygienic		$\pm$		_									N/C		ing methods used
	IX OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	5 0				-			DUT	_	1	<u> </u>	provided & accurate
7	)( оит	No discharge from eyes, nose, and mouth	1	0.5	5 0				i-				_	cati		.2653
Pr	eventing Con	tamination by Hands .2652, .2653, .2655, .26	56						_			DUT		T		abeled: original container
8	)X OUT	Hands clean & properly washed	4	2	0				i-				_	45-		
9	OUT N/AN/O	No bare hand contact with RTE foods or pre-	4	2	0				_'	Pre	vei	ntio	on c	of FC	ood Contamination	.2652, .2653, .2654,
		approved alternate procedure properly followed	$\perp$	$\perp$	_				3	8)	KĮ (	DUT			Insects & roden animals	its not present; no unauth
0	OUT N/A	Handwashing sinks supplied & accessible	2	1	0			Щ	<u> </u> -	+	+	$\dashv$		+		
Αį	oproved Source	ce .2653, .2655							39	9 )	KĮ (	DUT			preparation, sto	prevented during food
	)Х оит	Food obtained from approved source	2		-				4	0 1	ná c	DUT		+	Personal clean	
	IN OUT NXO		2		_							DUT		+		properly used & stored
3	M OUT	Food in good condition, safe & unadulterated	2	1	0			<u> </u>	- :	÷		DUT	_		Washing fruits 8	' '
4	IN OUT NXA N/O	Required records available: shellstock tags, parasite destruction	2	1	0				I	_	_	_	_	_	tensils	.2653, .2654
Pr	otection from	Contamination .2653, .2654	Ė		_						-	DUT		Т	In-use utensils:	
	IN OXTN/AN/O		3	1.5	5 X	X		$\vdash$	-	Ť	Ť			T		ment & linens: properly st
	) OUT	Food-contact surfaces: cleaned & sanitized	3		5 0			$\Box$	4	4 5	W C	DUT			dried & handled	
7	<b>Ж</b> оит	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				4	5)	n(	DUT			Single-use & single-use & single-use & used	ngle-service articles: prop
Po	tentially Haza	ardous Food Time/Temperature .2653							4	6)	N C	DUT		t	Gloves used pre	operly
8	OUT N/A N/O	Proper cooking time & temperatures	3		5 0	_				Ute	ns	ils a	and	Ear	uipment	.2653, .2654, .2663
	IN OUT N/A NX		3	_	5 0					T	T			T	·	
	IN OUT N/A NXO		3	_	0			Ш	4	7 0	N C	DUT				d & non-food contact surf nable, properly designed,
	MOUTN/AN/O		3	_	0	_		$\vdash$			`				constructed & u	
	OUT N/A N/O		3		5 O	_		$\vdash$		,	ا ہے	DUT		T	Warewashing fa	acilities: installed, maintai
_		Time as a Public Health Control; procedures &	+	+	+			$\vdash$	4	ا	<u>"</u>	וטי		L	used; test strips	3
4	IN OUT NXA N/O	records	3	1.5	0				4	9 )	X(	DUT			Non-food conta	ct surfaces clean
C	onsumer Advi	sory .2653							1	Phy	/sic	cal I	Fac	ilitie	es	.2654, .2655, .2656
25	IN OUT NX	Consumer advisory provided for raw/	1	0.5	5 0							DUT		1	Hot & cold water	er available; adequate pre
		undercooked foods	ヹ	1010	1							DUT				led; proper backflow devi
Hi	ghly Suscepti	ble Populations .2653	_	_	_				5	2 )	<b>K</b>	DUT				ewater properly disposed
6	OUT N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	5 0				5	3 )	<b>K</b>	DUT	N/A		& cleaned	properly constructed, sur
	nemical	.2653, .2657	Ţ						54	4)	KĮ (	DUT				se properly disposed; fac
	IN OUT NX	Food additives: approved & properly used		0.5	_							) <b>X</b> (T		$\vdash$	maintained	es installed, maintained &
	OUT N/A	Toxic substances properly identified stored & used ith Approved Procedures .2653, .2654, .2658	2	1	0					T	$\top$	JALI DUT			Meets ventilation	on & lighting requirements
	OUT N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0				F	1	` `				designated area	as used TOTAL DEDUC
			_	_	_	$\perp$		ш	_							. STAL DEDOO

	G	ood	Ret	ail P	ractices: Preventative measures to control the addition of particles.	tho	gens	, cł	nemic	als,	
					and physical objects into foods.	_					
Compliance Status  Safe Food and Water .2653, .2655, .2658							OU.	Γ_	CDI	R	VR
Sa	afe	Food	d an	d W	,,						
-		оит	N/A		Pasteurized eggs used where required	1	0.5	0			
31	X	оит			Water and ice from approved source	2	1	0			
32	IN	оит	<b>)X</b> A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	npei	ratur	re Control .2653, .2654						
33	X	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	_	оит	_	/ `	Plant food properly cooked for hot holding	1	0.5	0			
35	X	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	оит		Ш	Thermometers provided & accurate	1	0.5	0			
		Ide		catio						_	
_		оит	_	Ш	Food properly labeled: original container	2	1	0			
Pı	reve	entic	n o	f Fo	od Contamination .2652, .2653, .2654, .2656, .26	57		_			
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
		оит			Contamination prevented during food preparation, storage & display	2	1	0			
40		OUT			Personal cleanliness	1	0.5	0			
-	-	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	×	оит	N/A	Ш	Washing fruits & vegetables	1	0.5	0			
_			se o	f Ute	ensils .2653, .2654			_			
43	×	оит			In-use utensils: properly stored	1	0.5	0			
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
	^	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	оит		Ш	Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663					_	
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	оит			Non-food contact surfaces clean	1	0.5	0			
Pi	hys	ical	Fac	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
-	X	оит			Plumbing installed; proper backflow devices	2	1	0			
52	×	оит		Ш	Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	X	оит		Ш	Garbage & refuse properly disposed; facilities maintained	1	0.5	0		Ļ	
55	IN	о <b>х</b> (т			Physical facilities installed, maintained & clean	1	0%5	0		Х	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	0.	5				





**Score:** 99.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034160012 Establishment Name: CLEMMONS VILLAGE II ASSISTED LIVING Date: 08/04/2022 Location Address: 6441 HOLDER RD X Inspection Re-Inspection City: CLEMMONS State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27012 Water sample taken? Yes X No Category #: IV Email 1:kthompson@clemmonsvillage.com Water Supply: Municipal/Community On-Site System Permittee: CLEMMONS VILLAGE ASSISTED LIVING LLC Email 2: Telephone: (336) 778-8548 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Location Temp Item Location Temp Item Temp ltem Servsafe -00 Antonia Garcia Toledo 3/27/2024 141 hot water 3-comp sink 200 qt sanitizer (ppm) 3-comp sink 200 qt sanitizer (ppm) sani bucket 168 hot water final rinse dish machine 201 baked potato final cook 193 asparagus hot hold 40 walk-in cooler cut watermelon 40 walk-in cooler cut cantaloupe 38 nonfat milk walk-in cooler First Last

Person in Charge (Print & Sign): Kristin

Thompson

Regulatory Authority (Print & Sign): Travis

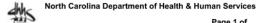
*Last* Addis

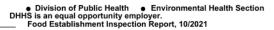
REHS ID:3095 - Addis, Travis

Verification Required Date:

REHS Contact Phone Number:

Authorize final report to be received via Email:









## **Comment Addendum to Inspection Report**

Establishment Name: CLEMMONS VILLAGE II ASSISTED LIVING Establishment ID: 3034160012

Date: 08/04/2022 Time In: 10:46 AM Time Out: 12:41 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.

- 15 3-302.11 Packaged and Unpackaged Food Separation, Packaging, and Segregation (P) Several boxes of unwashed produce were stored over ready-to-eat foods in walk-in cooler. Food shall be protected from cross contamination by separating fruits and vegetables, before they are washed from ready-to-eat food. CDI: Education provided, all unwashed produce was relocated to bottom shelf to prevent risk of cross contamination.
- 55 6-201.11 Floors, Walls and Ceilings Cleanability (C). REPEAT in another location. Repair damage tile cove base by walk-in cooler entrance; add grout to fill open spaces between tiles in this area and resurface current foam seal so that it is smooth and easily cleanable. Establishment must provide floors, floor coverings, walls, wall coverings, and ceilings that are designed, constructed and installed so they are smooth and easily cleanable. Antislip floor coverings may be used for safety reasons. // 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Repair wall damage in dry storage where the dry good bins are continuously hitting the wall. Physical facilities shall be maintained in good repair.