

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: TRINITY GLEN

Establishment ID: 3034160043

Location Address: 849 WATERWORKS RD

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: LUTHERAN HOME WINSTON SALEM INC

Telephone: (336) 595-2166

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

Date: 04/10/2024 Status Code: A

Time In: 10:25 AM Time Out: 1:45 PM

Category#: 1

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
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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	X	0
<b>Approved Source .2653, .2655</b>					
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	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
<b>Protection from Contamination .2653, .2654</b>					
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	1.5	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<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"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	X	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	X	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
<b>Consumer Advisory .2653</b>					
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
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> OUT/N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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
<b>Food Temperature Control .2653, .2654</b>					
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 <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
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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 <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	X
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	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	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
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	X	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					5.5



# Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
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 Telephone: (336) 595-2166

Establishment ID: 3034160043  
☒ Inspection ☐ Re-Inspection Date: 04/10/2024  
☐ Educational Visit Status Code: A  
 Comment Addendum Attached? ☒ Category #: I  
 Email 1: jharkness@trinityglen.net  
 Email 2:  
 Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken noodle soup/walk in cooler	39	sausage gravy/reheat for hot holding	166		
veggie soup/walk in cooler	38	steamed broccoli/final cook for hot holding	170		
beans/walk in cooler 10:42	48	fries/final cook for hot holding	175		
beans/cooled til 11:08	45	hamburger and onions/reheat for hot holding	171		
burgers/final cook temp	184	chicken salad/pimiento cheese sandwiches/pod 3 cooler	54		
chicken and dumplings/final cook temper	194	ambient air/pod 3 cooler	39		
squash/final cook for hot holding	164	sliced cheese/pod 1 cooler	41		
pureed vegetables/steamer	192	chicken noodle soup/pod 2 cooler	39		
pureed meat/steamer	161				
chicken salad/upright cooler	46				
ambient air/upright cooler	49				
squash/hot box 2	160				
hot water/3 comp sink	145				
quat sanitizer/3 comp sink	200				
quat sanitizer/bucket	0				
hot water rinse/dish machine	171				
milk cartons/walk in cooler	40				
pimiento cheese sandwiches/walk in cooler	48				
egg salad sandwiches/walk in cooler	45				
chicken salad sandwiches/walk in cooler	47				

Person in Charge (Print & Sign):  
 First Last  
 Regulatory Authority (Print & Sign): Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren Verification Dates: Priority:  
 REHS Contact Phone Number: (336) 703-3144

Signature: [Signature]  
 Signature: [Signature]

Priority Foundation: Core:

Authorize final report to be received via Email: [Signature]



North Carolina Department of Health & Human Services

Page 2 of \_\_\_\_\_ Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** TRINITY GLEN

**Establishment ID:** 3034160043

**Date:** 04/10/2024 **Time In:** 10:25 AM **Time Out:** 1:45 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Janet Harkness	22770881	Food Service		10/17/2027

### 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 6-301.11 Handwashing Cleanser, Availability (Pf) - The handwashing sink in pod 3 and at the drink station handsink in the kitchen did not have soap. Each handwashing sink shall be equipped with hand cleanser. CDI- Soap dispensers refilled.
- 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf)- Handwashing sink in pod 1 was being used as a dump sink. Handwashing sinks shall be used only for handwashing and shall be accessible at all times. CDI- Education provided about only using this sink to wash hands.
- 16 4-602.12 Cooking and Baking Equipment (C) - Repeat with improvement- Microwave soiled in pod 2. Cavities and door seals of microwave ovens shall be cleaned at least every 24 hours according to manufacturer's instructions.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Chicken salad in the upright cooler of the kitchen measured 46F, with an ambient air temperature of 49F. Pimiento cheese, egg salad, and chicken salad sandwiches in the walk in cooler measured 45-48F and had been made from foods that were stored in the upright cooler. The same sandwich types measured 52-54F in pod 3. A container of beans in the walk in cooler measured 48F and had a cooling container of hot gravy on top of them, raising the temperature. TCS foods shall be maintained at 41F or less. CDI- All TCS foods in the upright cooler were voluntarily discarded. All sandwiches were voluntarily discarded. Container of beans vented to cool and met cooling criteria. Work order placed on the upright cooler.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - In the walk in cooler, sliced turkey dated 4/2, beef ribs dated 3/13, potato soup dated 3/18, and pasta sauce dated 3/11. TCS foods shall be discarded if they exceed the time and temperature criteria of 7 days at 41F, if they are incorrectly dated, or if they are lacking a date. CDI- Beef ribs had not been relabeled during the thawing process, so the correct date was labeled. Sliced turkey, potato soup, and pasta sauce were voluntarily discarded.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) - Quat sanitizer for wet wiping cloth buckets measured 0 ppm on the test strip. Maintain wiping cloth buckets with quat sanitizing solutions between 200-400 ppm.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) - In pod 4, the ice scoop was stored in a container that had standing water. Store ice scoops in a clean, protected container.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Shelving is rusted in the walk in cooler, the can wash room, the clean dish shelving, and the upright cooler. Replace the torn gasket on the hot box by the dish area. Repair or replace the rusted hose/spring at the sprayer at the dish machine. Repair the upright coolers in the kitchen and pod 4. Repair the broken cabinet door under the steam table in pod 4. Reseal the sink to the counter in pod 2. The tan rolling cart with drink pitchers has a cracked middle panel. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Additional cleaning needed inside the hot boxes, sprayer nozzle at the dish machine, on top of booster heater and dish machine front panel, splash zone of baking mixer, inside of cabinets in pod 4, refrigerator gasket and outside of the reach in freezer in pod 2. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. (C)- At the 3 compartment sink, repair the leak at the mixing valve of the left side faucet, and the plumbing leak under the rinse vat. Replace drain stoppers. Repair leaks at the vegetable and meat prep sink faucets. Maintain plumbing in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C)- Toilet cleaning needed in the employee restroom. Maintain plumbing fixtures clean.
- 5-501.17 Toilet Room Receptacle, Covered (C)- The employee restroom trash can does not have a lid. Waste receptacles used by females shall be covered for the disposal of feminine hygiene products.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Wall cleaning needed in the employee restroom, behind the tea prep station, the fan at the top corner in the dish room, under the soiled drainboard of the dish machine, under the chemical dispenser in the environmental services closet, and on the baseboards under the 2 compartment sink in pod 3. Physical facilities shall be cleaned as often as necessary to keep them clean.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Repair peeling baseboard under the 2 compartment sinks in pods 1 and 2. Repair wall damage behind the ice machine in pod 3. Vent cover work order in place for the ceiling vent at the dish area doorway. Recaulk the backsplashes to the walls at the 3 compartment sink and dish machine sprayer sink. Maintain physical facilities in good repair.

6-501.114 Maintaining Premises, Unnecessary Items and Litter (C)- Remove unused/broken hot plate from the storage closet across from the kitchen and the broken slushie machine in pod 2. The premises shall be maintained free of equipment that is unnecessary to the operation of the establishment.