

# Food Establishment Inspection Report

Score: 95

Establishment Name: RIVER BIRCH LODGE

Establishment ID: 3034011694

Location Address: 3324 ROBINHOOD ROAD  
 City: WINSTON SALEM State: North Carolina  
 Zip: 27106 County: 34 Forsyth  
 Permittee: RIVER BIRCH LODGE LLC  
 Telephone: (336) 768-1111

Date: 09/20/2022 Status Code: A  
 Time In: 10:57 AM Time Out: 2:20 PM  
 Category#: IV  
 FDA Establishment Type: Full-Service Restaurant

- Inspection  Re-Inspection
- Wastewater System:**  
 Municipal/Community  On-Site System
- Water Supply:**  
 Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 2  
 No. of Repeat Risk Factor/Intervention Violations: 2

## 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"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	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 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/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"/> IN 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
<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"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN 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 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"/> OUT/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"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN 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
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> IN 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"/> 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
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN 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 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"/> OUT	Non-food contact surfaces clean	1	0.5	0
<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"/> 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 OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					<b>5</b>



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 3324 ROBINHOOD ROAD  
 City: WINSTON SALEM State: NC  
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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: RIVER BIRCH LODGE LLC  
 Telephone: (336) 768-1111

Establishment ID: 3034011694  
 Inspection  Re-Inspection Date: 09/20/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: thelodge@riverbirchlodge.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
Sausage	pizza unit top	38	Scallops	raw beef unit	39			
Beef	pizza unit top	38	Ribs	raw beef unit	38			
Chicken	pizza unit top	38	Spring mix	salad unit	39			
Salsa	pizza unit top	36	Iceburg lettuce	salad unit	39			
Grilled onions	pizza unit top	38	Strawberries	salad unit	39			
Mushroom	Window unit top	38	Grilled pork	walk in cooler	41			
Bechamel saucee	window unit top	39	Tilpia	walk in cooler	41			
Sausage	window unit top	39	Ambient	walk in cooler	37.9			
Grits	hot well	170	Tomato soup	server line	171			
Pulled pork	hot well	169	Quat sani	3 compartment sink (ppm)	300			
Meat sauce	hot well	181	Quat sani bucket	bar (ppm)	300			
Mashed sweet potatoes	hot well	190	Hot water	3 compartment sink	141			
Baked sweet potatoes	hot well	176	Hot water dishmachine	warewashing	175.6			
Shrimp	raw unit drawer	39						
Tilpia	raw unit drawer	38						
Chicken	final cook	172						
Porkchops	raw beef unit	38						
Filet mignon	raw beef unit	38						
Steak	raw beef unit	38						
Chickene	raw beef unit	39						

*First*  
 Person in Charge (Print & Sign): Valentin  
*First*  
 Regulatory Authority (Print & Sign): Elizabeth

*Last*  
Bello  
*Last*  
Manning

*Valente Bello*  


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*Elizabeth Manning*  


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REHS ID: 3136 - Manning, Elizabeth  
 REHS Contact Phone Number: (336) 703-3135

Verification Required Date: 09/30/2022

Authorize final report to  
 be received via Email: \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** RIVER BIRCH LODGE

**Establishment ID:** 3034011694

**Date:** 09/20/2022 **Time In:** 10:57 AM **Time Out:** 2:20 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Valentin Bello		Food Service		02/13/2025

## 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)(REPEAT) In the reach in freezer on the cook line a bag of open raw breaded chicken tenderloins were stored in a container with frozen unpackaged fries. Food shall be protected from cross contamination by: foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: using separate equipment for each type, or arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: The open bag of frozen chicken tenderloins were moved in their on sperate container below the fries.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)(REPEAT) The following foods measured above 41F in the bottom cooler of pizza unit: salmon(44F), oyster(43F), mozzarella cheese(49F), cheddar cheese(50F), and breaded chicken(46F). The following foods measured above 41F in the bottom coolers of the window unit: Cut brussels sprouts(46F), chicken(46F), rice(48F), coleslaw(50F), and mixed beans(50F). The following food measured above 41F in the walk in cooler: meatballs(43F), salmon(42F), raw burger(43), ribs(43). Time/temperature control for safety food shall be maintained at 41F and below. CDI: All items in the pizza unit were discarded except for the mozzarella and cheddar cheese, due to them being taken out from the walk in cooler an hour before inspection. The items in the window unit and walk in cooler were placed in the walk in freezer, due to them being in or pulled from the walk in cooler. Ambient of the walk in cooler during inspection was 37.9F.
- 33 3-501.15 Cooling Methods (Pf) Meat balls and different cuts of meats measured above 41F in the walk in cooler due to being wrapped tight in surah wrap/container. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled:(1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3)Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. CDI: Education was given and air gaps were left to allow air flow.
- 4-301.11 Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. -Pf Bottom cooler for the pizza and window units are not capable of keeping foods at 41F or below. All items were removed from the units and will not be used untill they have been fixed.  
VERFICAITON IS NEED BY 09/30/2022 YOU MAY CONTACT LIZ MANNING AT 336-462-1991
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) (REPEAT). Bottles of oil and a container of sugar were without labels. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. CDI: Labels were placed on the items.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) (REPEAT) A box of glass utensils were being stored on the floor in the liquor closet. Clean forks were observed mouth side up and not inverted in their holder Cleaned equipment and utensils shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. CDI: Glass products were moved off of the floor, and forks were placed inverted.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)(REPEAT) with improvement- Repair damaged screen inside of microwave at the veggie prep station. Equipment shall be maintained in good repair.
- 54 5-501.113 Covering Receptacles (C) Replace damage lid on the left dumpster. Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: (B) With tight-fitting lids or doors if kept outside the food establishment.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Sink bases in both men's and women's restroom need to be re-caulked and ceiling tile panel above deli station needs to be put back.
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) Employee speaker and charging cord were being stored on the prep surface in the deli area. Lockers or other suitable facilities shall be provided for the orderly storage of employees clothing and other possessions. CDI: Items were moved to their designated area.