


## Food Establishment Inspection Report

	Environmental Health Division 788 E Woodoak Lane Murray, UT 84107 Phone: (385) 468-3860 SaltLakeHealth.org	<b>Purpose of Inspection:</b> 01 - Routine	<b>Date:</b> 02/11/2025 <b>Time In:</b> 9:39 AM <b>Time Out:</b> 10:33 AM
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<b>Establishment</b> CARRINGTON COURT	<b>Establishment Address</b> 1928 W 9800 S	<b>City/State/Zip</b> SOUTH JORDAN, UT 84095	<b>Phone</b> (801) 676-8787
<b>License/Permit #</b> 35-018735	<b>Mailing Address</b> 1928 W 9800 S	<b>Mailing City/State/Zip</b> SOUTH JORDAN, UT 84095	
<b>Certified</b>	<b>Est. Type</b> Care Facilities: Hospitals, Nursing Homes, etc	<b>Permit Code</b> Food Est Permit Level 4	

### Demonstration of Knowledge

- 1: Person in charge present, demonstrates knowledge, and performs duties

### Employee Health

- 2: Management awareness policy present
- 3: Proper use of reporting, restriction and exclusion

### Good Hygienic Practices

- 4: Proper eating, tasting, drinking, or tobacco use
- 5: No discharge from eyes, nose and mouth

### Preventing Contamination by Hands

- 6: Hands clean and properly washed
- 7: No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- 8: Adequate handwashing facilities supplied and accessible

### Approved Source

- 9: Food obtained from approved source
- 10: Food received at proper temperature
- 11: Food in good condition, safe and unadulterated
- 12: Required records available: shellstock tags, parasite destruction

### Protection from Contamination

- 13: Food separated and protected
- Out 14: Food-contact surfaces: cleaned and sanitized
- 15: Proper disposition of returned, previously served, reconditioned, and unsafe food

### Potentially Hazardous Food Time/Temperature

- 16: Proper cooking time and temperatures
- 17: Proper reheating procedures for hot holding
- 18: Proper cooling time and temperatures
- 19: Proper hot holding temperatures
- Out 20: Proper cold holding temperatures
- Out 21: Proper date marking and disposition
- 22: Time as a public health control: procedures and records

### Consumer Advisory

- 23: Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations

- 24: Pasteurized foods used: prohibited foods not offered

### Chemical

- 25: Food additives: approved and properly used
- 26: Toxic substances properly identified, stored, used

### Conformance with Approved Procedures

- 27: Compliance with variance, specialized process, and HACCP plan

### Safe Food and Water

- 28: Pasteurized eggs used where required
- 29: Water and ice from approved source
- 30: Variance obtained for specialized processing methods

### Food Temperature Control

- 31: Proper cooling methods used: adequate equipment for temperature control
- 32: Plant food properly cooked for hot holding
- 33: Approved thawing methods used

- Out 34: Thermometers provided and accurate

### Food Identification

- Out 35: Food properly labeled: original container

### Prevention of Food Contamination

- 36: Insects, rodents, and animals not present
- Out 37: Contamination prevented during food preparation, storage and display
- 38: Personal cleanliness
- 39: Wiping cloths: properly used and stored
- 40: Washing fruits and vegetables

### Proper Use of Utensils

- 41: In-use utensils: properly stored
- Out 42: Utensils, equipment and linens: properly stored, dried, handled
- 43: Single-use/single-service articles: properly stored, used
- 44: Gloves used properly

### Utensils, Equipment and Vending

- Out 45: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Out 46: Warewashing facilities; installed, maintained, used; test strips
- Out 47: Nonfood-contact surfaces clean

### Physical Facilities

- 48: Hot and cold water available; adequate pressure
- Out 49: Plumbing installed; proper backflow devices
- 50: Sewage and waste water properly disposed
- 51: Toilet facilities: properly constructed, supplied, cleaner
- 52: Garbage/refuse properly disposed; facilities maintained
- Out 53: Physical facilities installed, maintained and clean
- 54: Adequate ventilation and lighting; designated areas use

Person in Charge  
(Signature)



Inspector  
Signature

  
 KING, HOLLY

Print Name


Heather Viens

Follow Up?: No

Inspection Result Advise & Educate

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**Based on an inspection this day, the items marked below identify violations in the operations, construction or closure of this facility. Violations must be corrected immediately unless otherwise specified. Each follow-up inspection will be assessed at \$155.00.**

### OBSERVATIONS AND CORRECTIVE ACTIONS

Total # of Violations: 21    # Critical Violations: 4    # Repeat Critical Violations: 0    Score: 38

**Violation 4.3.24    Food Storage Containers - Identified with Common Name of Food.**

POINTS=1, # of Occurrences=001

Food containers are not labeled with the common name of the food.

**Violation 4.3.37    Food Storage.**

POINTS=2, # of Occurrences=002

Food is stored on a shelf in the walk in freezer that is not at least 6 inches above the ground,

**Violation 4.3.59\*    Cold Holding\***

CRITICAL, POINTS=12, # of Occurrences=002

Cut tomatoes are being held out of temperature control at 64°F on a counter.

Milk is being held at 47°F in a reach in cooler in the memory care kitchen.

**Violation 4.3.61\*    Ready to Eat , Potentially hazardous food (time/temperature control for safety food) - Discard.\***

CRITICAL, POINTS=6, # of Occurrences=001

Deli meat in the walk in cooler is being held more the 7 days past the marked date of preparation.

**Violation 4.4.105    Equipment, Utensils, Linens, and Single-Service and Single-Use Articles-Storage**

POINTS=2, # of Occurrences=002

Single service items are stored on the floor.

Clean equipment in the memory care kitchen is not covered or inverted to prevent contamination.

**Violation 4.4.13    Equipment and Utensils - Design and Construction**

POINTS=1, # of Occurrences=001

Domestic style refrigerator in the memory care kitchen is not durable for commercial use.

**Violation 4.4.37    Temperature Measuring Devices**

POINTS=1, # of Occurrences=001

Cold holding unit in the memory care kitchen lacks an ambient thermometer.

**Violation 4.4.59\*\*    Sanitizing Solutions-Testing Devices\*\***

CRITICAL, POINTS=3, # of Occurrences=001

Sanitizer test strips are expired. (Quat)

**Violation 4.4.63    Good Repair and Proper Adjustment**

POINTS=1, # of Occurrences=001

A reach-in cooler in the memory care kitchen is not maintained to hold potentially hazardous food at or below 41°F.

**Violation 4.4.84    Cooking and Baking Equipment**

POINTS=1, # of Occurrences=001

The interior of the microwave is unclean.

**Violation 4.4.85    Nonfood-Contact Surfaces-Cleaning**

POINTS=1, # of Occurrences=001

A fan in the dish area is dirty.

**Violation 4.5.30**

**System Maintained in Good Repair Non-critical**

POINTS=1, # of Occurrences=001

The faucet is leaking on the spray sink.

**Violation 4.6.40**

**Repairing-Physical Facilities**

POINTS=2, # of Occurrences=002

Areas of the floor are missing grout.

Various walls are damaged in the memory care kitchen.

**Violation 4.6.41**

**Cleaning-Frequency and Restrictions**

POINTS=3, # of Occurrences=003

Floor sinks are dirty.

The floor is dirty beneath cooking equipment.

The floor is dirty in various areas of the memory care kitchen.

**Violation 4.6.5**

**Floor and Wall Junctures-Coved and Enclosed or Sealed**

POINTS=1, # of Occurrences=001

Various floor/wall junctures lack coving in the memory care kitchen.

**OTHER CONTACTS**

Contact 1 Title/Name/Phone: CONTACT GUY MENDENHALL (801) 748-2268

Contact 2 Title/Name/Phone: CONTACT/PARTNER WAYNE BRAUNBERGER (801) 562-3200

Owner Name/Email: ALTA RIDGE SOUTH JORDAN LLC

Premise Fax: (801) 562-5599

**GENERAL COMMENTS**