

# Food Establishment Inspection Report

Score: 90

Establishment Name: WS STATE UNIVERSITY DINING HALL

Establishment ID: 3034060019

Location Address: 601 S. MARTIN LUTHER KING JR. DR.

Inspection  Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 09 / 12 / 2013 Status Code: A

Zip: 27110

County: 34 Forsyth

Time In: 08 : 45  am  pm

Time Out: 03 : 05  am  pm

Permittee: WS STATE UNIVERSITY

Category #: IV

Telephone: \_\_\_\_\_

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 9

No. of Repeat Risk Factor/Intervention Violations: 3

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Supervision .2652</b>										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Approved Source .2653, .2655</b>										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0.5	0	<input type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	1.5	0	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
<b>Food Identification .2653</b>										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	0	<input type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	0	<input type="checkbox"/>
<b>Total Deductions:</b>							10			



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Inspection     Re-Inspection    **Date:** 09/12/2013

**City:** WINSTON-SALEM    **State:** NC

**Status Code:** A

**County:** 34 Forsyth    **Zip:** 27110

**Category #:** IV

**Wastewater System:**  Municipal/Community     On-Site System

**Email 1:**

**Water Supply:**  Municipal/Community     On-Site System

**Email 2:**

**Permittee:** WS STATE UNIVERSITY

**Email 3:**

**Telephone:** \_\_\_\_\_

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
grits	hot hold	167						
gravy	hot hold	165						
eggs	hot hold	140						
eggplant	hot hold	165						
eggs	final cook	180						
chicken	final cook	200						
green beans	walk-in	40						

## 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.

- 1    2-103.11 (A)-(L) Person-In-Charge-Duties - Unnecessary persons in the kitchen getting ice from the ice machines. The person in charge (PIC) is required to keep unnecessary persons from being in food preparation, storage or ware washing areas. / 2-102.11 Demonstration - The PIC is to demonstrate knowledge of food safety training.
  
- 6    2-301.12 Cleaning Procedure - Employees are required to wash hands for 10 to 15 seconds, rinse under warm running water and immediately follow the cleaning with an approved hand drying method. Employees are to avoid recontaminating their hands by touching handles of sinks. 2 sinks had the hot water turned off and the sinks need to remain on to allow for the foot peddle to properly work. Employees are to properly wash hands between changing gloves.
  
- 8    6-301.12 Hand Drying Provision - 2 handsinks had papertowels, but they were not accessible. The handsink in the Pan Geo's station did not have papertowels. Must be provided for proper hand washing. / Handsinks are to remain accessabl to employees at all times. Do not block handsinks with carts or stepping stools. 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF/ Handsinks are for handwashing only. Do not wash utensils, dispose of items or fill containers from handsinks.



**Person in Charge (Print & Sign):**    LaKeith    *First*    Stevenson    *Last*

*[Signature]*

**Regulatory Authority (Print & Sign):**    Doris    *First*    Hogan    *Last*

*[Signature: Doris Hogan]*

**REHS ID:** 1808 - Hogan, Doris

**Verification Required Date:** \_\_\_ / \_\_\_ / \_\_\_

**REHS Contact Phone Number:** (    )    -    \_\_\_\_\_



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - All food items are to be properly covered when in storage. Items in the walk-in not completely covered, or the plastic wrap had holes. Soy milk container sitting in a pan of water from a leak in a reach-in unit at the salad bar area.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Dishes, utensils, and pans all need additional cleaning. Remove all stickers and sticker residue from plates, pans and containers. All dishes and food contact surfaces are to be free of food debris and residue. Ice machines need to be cleaned at a frequency that will allow them to be maintained free of mold and residue. Employee observed handling clean and dirty dishes without washing hands or changing gloves.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - Sausage 25-130, english muffin breakfast sandwiches 130. All hot foods are to be maintained at 135 or greater after reaching the proper cooking temperature.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - Cut fresh fruit 55, yogurt 52, other food items on the unit 52. All cold food items are to be 45 or below. Raw egg mix for french toast 52. Maintain a smaller amount of egg mixture in an ice bath. When using ice baths mix with water and ice, not only ice. Pizzas that are prepared and ready to cook must be maintained at 45 or below. Racks of pizzas sitting out at room temperature prior to cooking is not allowed. Additional refrigeration may be needed to maintain proper temperatures.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - The facility management currently has a date marking policy. The facility is not properly discarding items after the discard date, some items not date marked. All ready to eat foods or foods that are cooked, cooled and maintained for more than 24 hours are to be date made.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - Sanitizer in the buckets did not have strength. The buckets are to be changed at a frequency to maintain proper strength./
- 31 3-501.15 Cooling Methods - When cooling foods ensure that the method being used are sufficient enough to meet the cooling parameter of 135 to 70 in 4 hours and 69 to below 45 in 2 hours for a total of 6 hours.



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Spell

- 36 6-501.111 Controlling Pests - Additional pest control is needed in the kitchen and Pan Geo area.
- 38 2-303.11 Prohibition-Jewelry - Employees are not to wear jewelry on their hands and arms when preparing food. / 2-304.11 Clean Condition-Outer Clothing - Aprons are provided to keep clothing clean, not to wipe hands on.
- 39 3-304.14 Wiping Cloths, Use Limitation - Wiping clothes are to be held clean in approved sanitizer and once they are used placed in a separate designated container. Do not place dirty towels in sanitizer solution. Buckets of sanitizer are not to be stored on the floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - All dishes, pans and containers are to be properly air dried to avoid bacterial growth. A large quantity of pans, containers and plates were stacked wet.
- 44 3-304.15 (B)-(D) Gloves, Use Limitations - Employees are to use gloves for a single task with out interruption. When going to the walk-in cooler, employees are to remove their gloves. Employees are not to touch their face or hair.
- 45 Condensation leak in meat cooler, the reach-in at the salad bar. Do not store food under the leak. The repair company has been contacted. The salad bar area may not be working properly to maintain temperatures. Ice baths should not be used in refrigerated units. Have the unit checked. Can opener needs to be cleaned on a regular basis. All drain pipes for equipment need to be properly fasened to keep it maintained over the floor drain.
- 46 Cleaning is needed on the dishmachine.



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Spell

- 52 5-501.15 Outside Receptacles - Dumpster doors and lids are to remain closed when not immediate use. / Removed unnecessary items from the dock area. /5-501.114 Using Drain Plugs - Drain plug missing on one of the trash cans.
- 53 Floor cleaning is needed under and around equipment, especially around the fry station for service and the back of the house stemmer and oven. Wall repair and baseboard repair needed in the dish machine area. Baseboard repair needed throughout the kitchen especially in the walk-ins. All shelving should be high enough to allow for cleaning under it.



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✓  
Spell

