	UU	)a	E	SI	abiisnment inspection	Kep	oor	ι					S	core: 🤇	<u> 99</u>		_
Es	tak	lis	hn	ner	t Name: SALEM ACADEMY CAFETERIA	4					E	Esta	ablishment ID: 3034060003				
Location Address: 500 SALEM AVENUE																	
City: WINSTON SALEM State: NC							;	Date: <u>Ø 8</u> / <u>2 2</u> / <u>2 Ø 1 3</u> Status Code: A									
Zip: 27101 County: 34 Forsyth								Time In: $08:45^{\otimes}$ am $\longrightarrow$ Time Out: $10:45^{\otimes}$ am $\longrightarrow$									
	Permittee: SALEM COLLEGE & ACADEMY								Total Time: 2 hrs 0 minutes								
									Category #: IV								
	Гelephone:									- FI	Δ	F	stablishment Type:		_		
Wastewater System: ⊠Municipal/Community ☐ On-Site Sys								Sys	tem				Risk Factor/Intervention Violations:	0			_
W	ate	r S	up	ply	r: ⊠Municipal/Community □On-	Site S	uppl	y					Repeat Risk Factor/Intervention Vic				
	-00	dha	rne	. III	noss Pick Factors and Public Health Int	onvonti	one						•				=
Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness.									Good Retail Practices  Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,								
F	ublic	He	alth I	nter	ventions: Control measures to prevent foodborne illness or	injury.							and physical objects into foods.				
			N/A	N/O	Compliance Status	OUT	CDI R	VR		OUT		_		OUT	CDI	R	۷R
<u>`</u>	uper	rvisi	on		.2652 PIC Present; Demonstration-Certification by				Safe	$\overline{}$	an	id W	, ,				_
	mple			alth	accredited program and perform duties .2652			1	-	+	Ш		Pasteurized eggs used where required				=
2	X		3110	-	Management, employees knowledge; responsibilities & reporting	3 1.5 0			29 🔀				Water and ice from approved source  Variance obtained for specialized processing	2 1 0			_
3	×	$\overline{\Box}$			Proper use of reporting, restriction & exclusion	3 1.5 0			30		X		methods	1 0.5 0			_
		Hvo	gieni	ic Pr	ractices .2652, .2653			,		$\overline{}$	nper	ratur	re Control .2653, .2654 Proper cooling methods used; adequate				_
4	X		<b>J</b> .o		Proper eating, tasting, drinking, or tobacco use	2 1 0			31	+			equipment for temperature control	1 0.5 0		Щ	_
5	X	П			No discharge from eyes, nose or mouth	1 0.5 0		1	32 🔀				Plant food properly cooked for hot holding	1 0.5 0			$\exists$
_		_	a Co	onta	mination by Hands .2652, .2653, .2655, .2656				33				Approved thawing methods used	1 0.5 0			
6	X				Hands clean & properly washed	4 2 0			34				Thermometers provided & accurate	1 0.5 0			
7	X		П		No bare hand contact with RTE foods or pre-	3 1.5 0			Food	$\overline{}$	ntific	catio	on .2653				
8	<b>X</b>				approved alternate procedure properly followed Handwashing sinks supplied & accessible	2 1 0			35		L		Food properly labeled: original container	2 1 0			
	ppro	nvec	l So	urce				1		$\overline{}$	n o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26 Insects & rodents not present; no unauthorized				
9	X	П	1 30	uicc	Food obtained from approved source	2 1 0	ППГ		36	+			animals	2 1 0		Щ	_
10	-			×	Food received at proper temperature	210			37				Contamination prevented during food preparation, storage & display	2 1 0			
	$\boxtimes$		_		Food in good condition, safe & unadulterated	210			38				Personal cleanliness	1 0.5 0			
					Required records available: shellstock tags,	210			39 🗷				Wiping cloths: properly used & stored	1 0.5 0			$\Box$
12		ctio	X n fro	m C	parasite destruction contamination .2653, .2654				40 🔀				Washing fruits & vegetables	1 0.5 0			$\overline{\Box}$
	X				Food separated & protected	3 1.5 0	ППП					f Ute	ensils .2653, .2654				
14	X		_		Food-contact surfaces: cleaned & sanitized	3 1.5 0			41 🔀				In-use utensils: properly stored	1 0.5 0			
					Proper disposition of returned, previously served,				42 🔀				Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			
15	oton	tiall	lv Ha	72r	reconditioned, & unsafe food dous Food Time/Temperature .2653	2 1 0			43 🔀				Single-use & single-service articles: properly stored & used	1 0.5 0			$\overline{\Box}$
16	$\overline{}$		Ť	×	Proper cooking time & temperatures	3 1.5 0	ППГ		44 🔀	+			Gloves used properly	1 0.5 0			<u> </u>
17	$\exists$			×	Proper reheating procedures for hot holding	3 1.5 0					and	Eau	ipment .2653, .2654, .2663				
		=		]					45	I		Π	Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	2 1 🗙		П	—
18	X				Proper cooling time & temperatures	3 1.5 0				-			constructed, & used		1		_
19	Ц	Ш	Ш	X	Proper hot holding temperatures	3 1.5 0			46				Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0			
20	X				Proper cold holding temperatures	3 1.5 0			47				Non-food contact surfaces clean	1 🔀 0			
21	×				Proper date marking & disposition	3 1.5 0			Phys	$\overline{}$	Faci	ilitie					
22			X		Time as a public health control: procedures & records	2 1 0			48	+	Ш		Hot & cold water available; adequate pressure	2 1 0		Ц	_
(	ons	ume		lvisc					49 🔀				Plumbing installed; proper backflow devices	2 1 0			
23			X		Consumer advisory provided for raw or undercooked foods	1 0.5 0			50 🗷				Sewage & waste water properly disposed	2 1 0			$\Box$
		y St		ptibl	e Populations .2653  Pasteurized foods used; prohibited foods not	2150			51 🗷				Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0			
	hem	ical	×		offered .2653, .2657	3 1.5 0			52 🗷				Garbage & refuse properly disposed; facilities maintained	1 0.5 0			
25	X				Food additives: approved & properly used	1 0.5 0			53 🗆				Physical facilities installed, maintained & clean	1 💢 0			$\overline{\Box}$
	×	$\overline{\Box}$			Toxic substances properly identified stored, & used	2 1 0			54 🔀				Meets ventilation & lighting requirements;	1 0.5 0			<u> </u>



Conformance with Approved Procedures .2653, .2654, .2658

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Total Deductions: 1

Location A		O ID LIVIT O	AFETERIA		Establishmer	nt ID: 3034060003		
	Address: 500 SALEM	AVENUE				Re-Inspection	Date: 08/22/2013	
	STON SALEM		St	ate: NC	_ '	_ '	Status Code: A	
County: 34			Zip: <u></u>				Category #: IV	
Wastewater Water Suppl	System: Municipal/Co				Email 1:			
	SALEM COLLEGE 8		On-Site System		Email 2:			
Telephone	e:				Email 3:			
			Temp	erature O	bservations			
Item roast beef	Location reach in cooler	Temp 42	Item	Location	Те	emp Item I	Location	Temp
cut tomatoes	reach in cooler	43						
ham	reach in cooler	41						
turkey	reach in cooler	42						
cheese	walk in cooler	40						
sausage	walk in cooler	49	_					
chiciken	walk in cooler	40						
hot water	3 comp sink	143	_					
·	is needed on the sid		ŕ		ong base boards	and in corners.		
3 Cleaning Person in Cha		ors below e	ŕ	shelving ald	ast	and in corners.	The Six	<b>*</b>
3 Cleaning Person in Cha	is needed on the floo arge (Print & Sign): uthority (Print & Sign)	ors below e  F  Kim  F  M Craig	equipment and	shelving ald  L  Mendenhall  Faircloth	ast	and in corners.	e: _/_/_	<b>圣</b>



Establishment Name: SALEM ACADEMY CAFETERIA Establishment ID: 3034060003

### **Observations and Corrective Actions**





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