H	00)d	E	S	tablisnment inspection	ŀ	(E	;po	or	Ţ							Scor	e:	<u>93</u>	3	
Es	tal	olis	hn	nei	nt Name: SALEM COLLEGE CAFETERIA	#3	48	4						E	St	ablishment ID: 3034060004					
Lo	ca	tior	A	ddı	ess: 601 S CHURCH STREET																
Ci	tv:	WI	NS.	101	N SALEM	St	atı	٥.	NC	;			D	ate	: 0	07/16/2013 Status Code:	Α				
Zip: 27101 County: 34 Forsyth						State: NC									n: <u>Ø 9 : Ø 8 ⊗ am</u> Time Out: <u>1 1</u>		<u>⊗</u>	am			
					SALEM COLLEGE					•	,					ime: 2 hrs 22 minutes			ρIII		
Pe	rn	nitt	ee:	_	SALEIVI COLLEGE											ry #: IV					
Τe	le	oho	ne	: _											•				_		
W	asi	tew	ate	er (System: 🗵 Municipal/Community [Эn	-Si	te S	Sys	ster	m				stablishment Type: Risk Factor/Intervention Violation	<u>. 4</u>				
w	ate	r S	up	rlge	y: ⊠Municipal/Community □On-	Sit	e :	Sup	ply	У						Risk Factor/Intervention Violation Repeat Risk Factor/Intervention \		ons	-		
_			_								1			O. (01 1	•	loiati	OHIC	Ξ		_
ı					ness Risk Factors and Public Health Int				ıs			_			_	Good Retail Practices					
1					ibuting factors that increase the chance of developing foods ventions: Control measures to prevent foodborne illness o			iess.				Goo	d Re	tail I	Prac	tices: Preventative measures to control the addition of and physical objects into foods.	pathoge	ns, ch	emi	cals,	1
	IN	OUT	N/A	N/O	Compliance Status		UT	CE)I R	VR		IN	OUT	N/A	N/O	Compliance Status	$\overline{}$	OUT	CI	DI R	VR
S	upe	rvis	ion		.2652						S	afe I	F000	d an	d W	ater .2653, .2655, .2658					
1	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2		0 [28			×		Pasteurized eggs used where required	1	0.5	<u> </u>		
		loye	e He	alth	.2652						29	×				Water and ice from approved source	2	1	0 [
2	X				Management, employees knowledge; responsibilities & reporting	3	1.5	0 [30		П	×		Variance obtained for specialized processing methods	1	0.5	0 [1	$\overline{\Box}$
3	X				Proper use of reporting, restriction & exclusion	3	1.5						Ten		atur	re Control .2653, .2654					
		d Hy	gien	ic P	ractices .2652, .2653							×		ľ		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0 [1	ī
4	X				Proper eating, tasting, drinking, or tobacco use	2	1	0			32	×	П	П	П	Plant food properly cooked for hot holding		0.5		1	古
5	X				No discharge from eyes, nose or mouth	1	0.5	0			l —	×				Approved thawing methods used		0.5	+	+	
P	reve	entin	g C	onta	mination by Hands .2652, .2653, .2655, .2656						l —	1		Ш	Н						
6	X				Hands clean & properly washed	4	2	0				×	Lilia			Thermometers provided & accurate		0.5	0 [<u> </u>	<u> </u>
7	X				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3	1.5	0 [ood	laer	ntitic	catic	Food properly labeled: original container	12			1	
8	X				Handwashing sinks supplied & accessible	2	1	0			∟ــا		ntic	n of	f For	od Contamination .2652, .2653, .2654, .2656,	2657	11-11-	4	-11-	7
F	ppr	ove	d So	urce	.2653, .2655						_	×		11 01	1 1 00	Insects & rodents not present; no unauthorize				1	Т
9	X				Food obtained from approved source	2	1	0 [l	-				animals Contamination prevented during food			4	+	
10				X	Food received at proper temperature	2	1	0			l —	×				preparation, storage & display			_	_	+
11	X				Food in good condition, safe & unadulterated	2	1	0 [—	×	Ш			Personal cleanliness		0.5	-	+	+
12	П	П	X	П	Required records available: shellstock tags, parasite destruction	2	1	oll	ī	ıП	39	×				Wiping cloths: properly used & stored	1	0.5	<u> </u>		
_		ectio		om (Contamination .2653, .2654					1	40	×				Washing fruits & vegetables	1	0.5	0 [
13	×				Food separated & protected	3	1.5	0							f Ute	ensils .2653, .2654			Ŧ	_	-
14		×			Food-contact surfaces: cleaned & sanitized	3	×	0 🔀		ıln	41	×				In-use utensils: properly stored	ı—	0.5	0		
	\mathbf{x}	П			Proper disposition of returned, previously served,	2	1				42	×				Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0 [
_			lv Ha	azar	reconditioned, & unsafe food dous Food TIme/Temperature .2653		-1		1	11-	43	Ŕ				Single-use & single-service articles: properly stored & used	1	0.5	0 [
	×				Proper cooking time & temperatures	3	1.5	0			44	×	П			Gloves used properly	1	0.5	0 [1	朩
-	×	П		П	Proper reheating procedures for hot holding	3	1.5	0 [1 -		! —		ils a	and	Equ	ipment .2653, .2654, .2663		ŢĘŢ			
						H	7	#=					×		Γ	Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	2	×	0	1	Т
18		×			Proper cooling time & temperatures	\vdash	1.5		+		-					constructed, & used			#	#	1
19		X	Ш	Ш	Proper hot holding temperatures	Н	X	+	+	Ш	46	X				Warewashing facilities: installed, maintained, a used; test strips	x 1	0.5	0		
20		×			Proper cold holding temperatures	3	×				47		X			Non-food contact surfaces clean	1		0 [
21	X				Proper date marking & disposition	3	1.5				P	hysi	cal	Faci	ilitie	s .2654, .2655, .2656			Ţ	Ţ	
22			X		Time as a public health control: procedures & records	2	1	0			48	×				Hot & cold water available; adequate pressure	2] []	<u> 1</u>		
(ons	ume	r Ad	sivb	ory .2653						49	×				Plumbing installed; proper backflow devices	2	10	0 [
23			X		Consumer advisory provided for raw or undercooked foods	1	0.5				50	×				Sewage & waste water properly disposed	2	1	0 [ī
H	ligh	ly Sı		ptib	le Populations .2653			Ţ			51	×				Toilet facilities: properly constructed, supplied	1	0.5	0 [╁	市
24			×		Pasteurized foods used; prohibited foods not offered	3	1.5	0			l 					& cleaned Garbage & refuse properly disposed; facilities	1		0	1	F
-		nica			.2653, .2657			7-		J	┞	×				maintained		##	#	1 -	
\vdash	×				Food additives: approved & properly used	1	0.5	0			53		×			Physical facilities installed, maintained & clear	n 🔀	0.5	0 [4
26	X			L	Toxic substances properly identified stored, & used	2	1	0			54	X				Meets ventilation & lighting requirements; designated areas used	1	0.5	피ㄷ		



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

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



Total Deductions: | 7

	ient Name: SALLING	COLLEGE CA	FETERIA #3484	4	Establishme	nt ID: 3034060004	
Location A	Address: 601 S CHU	RCH STREET				Re-Inspection	Date: 07/16/2013
	STON SALEM		St	ate:_NC	·	·	Status Code: A
County: 3	34 Forsyth		_ Zip:_ ²⁷¹⁰¹				Category #: IV
	r System: 🗷 Municipal/C				Email 1:		
Water Supp	oly: ⊠ Municipal/Co e: SALEM COLLEGE	ommunity	On-Site System		Email 2:		
	e:				Email 3:		
Теюрпоп					bservations		
Item	Location	Temp	Item	Location		emp Item	Location Ter
sausage	reach in cooler	42	mac and	walk in co		· 	
cheese	reach in cooler	43	hot water	2 comp sii	nk 14	1	
ham	reach in cooler	40					
milk	dispenser	42					
milk	walk in cooler	40					
yougart	walk in cooler	39					
lawsagna	walk in cooler	40					
pasta and	walk in cooler	40					
4 The dish resolved		nctioning pro	operly at the t	ime of this ir	nspection. A repa	air person was calle	d and all issues were
resolved 8 One pan cooled p	i of pasta and brocco properly. All food iten process and from 70 l	li cooked ye ns being co	sterday (47 F bled for later s	to 50 F) wa service musi	s found in the wa	ilk in cooler off temp 135 F to 70 F with i	d and all issues were perature. This item was no in the first 2 hours of the proccoli and pasta was
resolved 8 One pan cooled p cooling p discarde	n of pasta and broccoloroperly. All food iten process and from 70 led.	li cooked ye ns being co F to 45 F wi	sterday (47 Foled for later sthe in the next	to 50 F) wa service musi 4 hours for a	is found in the wa t be cooled from a total cooling tim	alk in cooler off temp 135 F to 70 F with in the of 6 hours. The b	perature. This item was no n the first 2 hours of the
resolved 8 One pan cooled p cooling p discarde 9 A large p held at o	n of pasta and broccoloroperly. All food iten process and from 70 led.	li cooked ye ns being co F to 45 F wi to 125 F) w chicken was	sterday (47 Foled for later sth in the next	to 50 F) wa service musi 4 hours for a	is found in the wa t be cooled from a total cooling tim	alk in cooler off temp 135 F to 70 F with in the of 6 hours. The b ature. All food item	perature. This item was no n the first 2 hours of the proccoli and pasta was

REHS Contact Phone Number: (336)703 - 3166





Establishment Name: SALEM COLLEGE CAFETERIA #3484 Establishment ID: 3034060004

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.



Butter (64 F), cream (62 F), and eggs (64 F) were found off temperature in the double door reach in cooler in the bakery area. The unit was not function properly. All food items being held cold must be held at or below 45 F all items listed were discarded.

Repair or replace the non working reach in cooler / make unit in the deli area and the non working double door reach in cooler in the bakery area. Replace the damaged handle on the single door reach in cooler adjacent to the cook line. Properly install the condensate drain on the deli cooler.

Cleaning is needed in the storage cabinets throughout the facility.

.Cleaning is needed on the floor below equipment and shelving along base boards and in corners. Repair and properly seal all damaged and flaking paint and cracked or broken tiles on the walls throughout the facility. Repair the chipped and damaged paint on the window sills in the rear of the service area. Properly seal the stainless steel used to cover the walls of the utility / dish room.





Establishment Name: SALEM COLLEGE CAFETERIA #3484 Establishment ID: 3034060004

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.





Establishment Name: SALEM COLLEGE CAFETERIA #3484 Establishment ID: 3034060004

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.



