۲	00	)d	E	Sl	abiishment inspection	Re	por	Ţ						Score: 5	<u> 96.</u>	<u>5</u>	
Establishment Name: SALEM COLLEGE CAFETERIA #3484							Establishment ID: 3034060004										
					ess: 601 S CHURCH STREET												
Ci	tv:	WI	NS <sup>-</sup>	TON	I SALEM	State:	. NC	;		_ D	ate	ə: 1	1 2 / Ø 6 / 2 Ø 1 3 Status Code:	Α			
	) - ):     .				County: 34 Forsyth	Olato.				– Ti	im	e Ir	n: <u>1 ∅ : ∅ 0 ⊗ am</u> Time Out: <u>1 2</u>	: 45 🗴 🕏	mı mı		
					SALEM COLLEGE					- Т	ota	al T	ime: 2 hrs 45 minutes	0	,,,,		
					, LLIVI GOLLLOL				Category #: IV								
	lep				<u> </u>			_		- FI	DΑ	\ Fs	stablishment Type:		_		
					System: ⊠Municipal/Community [				tem				Risk Factor/Intervention Violation	s: 0	-		_
W	ate	r S	up	ply	r: ⊠Municipal/Community □On-	Site S	upply	y					Repeat Risk Factor/Intervention V		:		
					ness Risk Factors and Public Health Int		-			- d D-	4-!!	Duan	Good Retail Practices tices: Preventative measures to control the addition of	i nathagana ah		-la	
					ventions: Control measures to prevent foodborne illness or				Go	ou ne	tan	riac	and physical objects into foods.	patriogeris, crie	silica	15,	
	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI R	VR	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
	upe	rvisi			.2652					Foo	d ar	nd W	1				
1	×	Ш		. 111.	PIC Present; Demonstration-Certification by accredited program and perform duties	2 0		Щ	28	+		1	Pasteurized eggs used where required	1 0.5 0	10	Ш	므
2	mpl X	oye	е не	alth	.2652 Management, employees knowledge:	2150			29 🗵				Water and ice from approved source	2 1 0			
					Management, employees knowledge; responsibilities & reporting	3 1.5 0	+		30		×	]	Variance obtained for specialized processing methods	1 0.5 0			
3	X Nood	L Hv	nion	ic Dr	Proper use of reporting, restriction & exclusion actices .2652, .2653	3 1.5 0				$\overline{}$	npe	ratur	re Control .2653, .2654 Proper cooling methods used; adequate				
4	X		gien	IC F1	Proper eating, tasting, drinking, or tobacco use	2 1 0	Inc	ıП	31	_			equipment for temperature control	1 0.5 0	10		
5	×	_			No discharge from eyes, nose or mouth	1 0.5 0			32				Plant food properly cooked for hot holding	1 0.5 0			
_		ntin	a Co	onta	mination by Hands .2652, .2653, .2655, .2656			1	33				Approved thawing methods used	1 0.5 0			
6	X		9 0	-	Hands clean & properly washed	4 2 0			34				Thermometers provided & accurate	1 0.5 0			
7	×		П	П	No bare hand contact with RTE foods or pre-	3 1.5 0		$d = \frac{1}{2}$		d Idei	ntifi	icatio	n .2653				
8	×	_	_		approved alternate procedure properly followed Handwashing sinks supplied & accessible	2 1 0	-		35			$\perp$	Food properly labeled: original container	2 1 0			
		nver	l So	urce	<u> </u>			1		$\overline{}$	n o	of Foo	od Contamination .2652, .2653, .2654, .2656, Insects & rodents not present; no unauthorized	d			
9	X				Food obtained from approved source	2 1 0			36	+			animals	2 1 0	111	Ш	Ľ
10				×	Food received at proper temperature	2 1 0		1	37				Contamination prevented during food preparation, storage & display	2 1 0			
11	×	$\overline{\Box}$			Food in good condition, safe & unadulterated	2 1 0			38 🗆				Personal cleanliness	1 🗷 0			
12			×	П	Required records available: shellstock tags,	210			39				Wiping cloths: properly used & stored	1 0.5 0			
_		ctio		om C	parasite destruction .2653, .2654		1-1-		40			]	Washing fruits & vegetables	1 0.5 0			
	×				Food separated & protected	3 1.5 0			_	_	se c	of 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			
15					Proper disposition of returned, previously served,	210			42				Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			
		ntial	lv Ha	azaro	reconditioned, & unsafe food dous Food TIme/Temperature .2653			1	43				Single-use & single-service articles: properly stored & used	1 0.5 0			
16	X				Proper cooking time & temperatures	3 1.5 0			44 🗵				Gloves used properly	1 0.5 0			
17	X	П	П		Proper reheating procedures for hot holding	3 1.5 0		$d \Box$			and	Equ	ipment .2653, .2654, .2663				
18	X	$\overline{\Box}$	П	П	Proper cooling time & temperatures	3 1.5 0			45				Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	2 🗶 0			
19	<u>Z</u>	=	$\equiv$	] [		3 1.5 0				_			constructed, & used Warewashing facilities: installed, maintained, &	8 5000			E
					Proper hot holding temperatures				46	1			used; test strips	N 0.3 U	14	Ш	E
20	X				Proper cold holding temperatures	3 1.5 0			47		F		Non-food contact surfaces clean	1 🗶 0	<u> </u>	Ш	브
21	X	Ш	Ш	Ш	Proper date marking & disposition	3 1.5 0	Щ			sical	Fac	ilitie	Hot & cold water available; adequate pressure				
22			X		Time as a public health control: procedures & records	2 1 0			48	+	╠	1					H
	-1	ume		dvisc	consumer advisory provided for raw or				49 🗵	+			Plumbing installed; proper backflow devices	2 1 0			브
23 -		V S	ISCA	ntibl	undercooked foods e Populations .2653	1 0.5 0			50	+		+	Sewage & waste water properly disposed	2 1 0	14	븨	닏
_ <u>'</u> 24		<i>,</i> 3€	X	וטוזק	Pasteurized foods used; prohibited foods not	3 1.5 0			51 🛚				Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0	121	Ш	
	hem	nical			.2653, .2657				52 🗷			1	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 & clear	n 1 🔀 0			Ō
26	X				Toxic substances properly identified stored, & used	2 1 0			54				Meets ventilation & lighting requirements; designated areas used	1 0.5 0			



27 🗆 🗆 🗵

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

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



Total Deductions: 3.5

City: WINST County: 34 Wastewater S Water Supply Permittee:	Forsyth  System:   Municipal/Co	mmunity 🗌 (	Sta _ Zip: <u>27101</u> On-Site System	ate: NC	<b>⊠Inspe</b> Comment		Re-Inspection Attached?	Date: <u>12/06/2013</u> Status Code: A				
City: WINST County: 34 Wastewater S Water Supply Permittee: Telephone	TON SALEM Forsyth  System: Municipal/Co Municipal/Co SALEM COLLEGE	mmunity 🗌 (	Sta _ Zip: <u>27101</u> On-Site System	ate: NC	•		•					
County: 34 Wastewater S Water Supply Permittee: Telephone	Forsyth  System: Municipal/Co  W Municipal/Co SALEM COLLEGE		Zip: 27101 On-Site System									
Water Supply Permittee: Telephone	y: ⊠ Municipal/Co SALEM COLLEGE						Category #: IV					
Permittee: Telephone	SALEM COLLEGE	mmunity 🗌 (	On Cita Cuatam		Email 1:							
Telephone			Jii-Sile System		Email 2:							
					Email 3:							
tem				erature Ol								
	Location	Temp	Item	Location	J3CI Valid	Temp	Item	Location	Tem			
eggs	salad bar	40	mashed	hot hold		156						
ham	salad bar	41	hamburger	final cook		178						
ham	reach in cooler	42	chicken	walk in coo	oler 2	40						
turkey	reach in cooler	42	beef loin	walk in coo	oler 2	40						
pepperoni	pizza make unit	43	milk	walk in coo	oler 1	39						
chicken salad	ice bath	42	milk	dispenser		35						
pork loin	reach in cooler	45										
sausage	reach in cooler	42										
effective h	es were observed pre nair restraints. he damaged shelves											
	iterior portion of the c checked throughout											

First Last Blaire Areaux Person in Charge (Print & Sign): First Last Regulatory Authority (Print & Sign): M. Craig Fairlcoth REHS ID: 1938 - Faircloth, Craig

REHS Contact Phone Number: (336)703 - 3166





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

**√** Soel

47 Cleaning is needed on the storage cabinets throughout the facility.

Cleaning is needed on the floors below equipment and shelving along base boards and in corners. Replace the missing / water damaged ceiling tiles throughout the basement area.





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**

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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.



