

Food Establishment Inspection Report

Score: 96

Establishment Name: SALEM COLLEGE CAFETERIA #3484

Establishment ID: 3034060004

Location Address: 601 S CHURCH STREET

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 13 / 2015 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 10 : 20 ^{am} _{pm} Time Out: 05 : 45 ^{am} _{pm}

Total Time: 7 hrs 25 minutes

Permittee: SALEM COLLEGE

Category #: IV

Telephone: (336) 917-5321

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 4

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: _____

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
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
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"/>
Good Hygienic Practices .2652, .2653										
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"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" 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	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
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"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	1.5	0	<input 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"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	<input checked="" type="checkbox"/>	<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"/>
Consumer Advisory .2653										
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"/>
Highly Susceptible Populations .2653										
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"/>
Chemical .2653, .2657										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
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
Safe Food and Water .2653, .2655, .2658										
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"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0.5	0	<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"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<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 checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
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 type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions:							4			



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SALEM COLLEGE CAFETERIA #3484
Location Address: 601 S CHURCH STREET
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27101
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: SALEM COLLEGE
Telephone: (336) 917-5321

Establishment ID: 3034060004
 Inspection Re-Inspection **Date:** 10/13/2015
Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1: diningservices@salem.edu
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Jon Amador 2019	00	potato soup	hot hold	163	meatsauce	cooking	118
final rinse	dish machine	172	lettuce	upright fridge	45	hamburger	final cook	177
chicken	walk in cooler	42	cabbage	walk in cooler	41	cheese	reach in	41
pork	walk in cooler	40	ambient	dessert cooler	39	cottage	buffet	44
turkey breast	walk in cooler	41	ambient	dessert freezer	8	tomatoes	buffet	45
hummus	cold bar	40	ambient	reach in	40	lettuce	buffet	45
lasagna	hot bar	177	sausage	reach in	38	lettuce	reach in	42
zucchini	hot bar	156	ham	cooling	53	pudding	reach in	45

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.

- 6 2-301.14 When to Wash - P: 0 pts. One food employee wiped brow with back of wrist, then proceeded to don gloves without washing hands first. Hands shall be washed at any point of contamination. CDI: Employee re-washed hands.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. Food employee was getting ready to use a handwashing sink to add water to ice bucket. A handwashing sink may not be used for purposes other than handwashing. CDI: Employee took ice bucket to a prep sink once the error was addressed.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Lettuce 51-62F in bowl on ice in pizza/burger area. Lettuce had just been prepared/sliced, then placed in bowl only half-submerged in ice./ Garbanzo salad (with fresh tomatoes) 48-52F on ice. / Grilled chicken 47F on salad bar./ Tofu 45-51F on salad bar. Potentially hazardous foods shall be held at 45F and below. CDI: Lettuce discarded and replaced in different pan to obtain more contact from ice and procedure will change to include refrigeration before placing on bar./ Garbanzo salad, grilled chicken and tofu removed from bar and sent to the freezer. Once ingredients had been removed, it was determined there may be a problem with the cooling coils in the bar due to the middle being approximately 5 degrees warmer than the edges.

Person in Charge (Print & Sign): Jon *First* Amador *Last*



Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*



REHS ID: 2464 - Bell, Michelle

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3141



Comment Addendum to Food Establishment Inspection Report

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.



- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: 0 pts. One bag of lettuce in walk in cooler dated 10/6/15 not discarded. Ready-to-eat potentially hazardous food shall be held in the facility for a maximum of 7 days, with day of preparation counting as day 1, as long as refrigeration of 41F or less is maintained. CDI: Lettuce discarded.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P: REPEAT: Sneezeguards throughout buffet area were ineffective at protection of food from potential contamination by consumers. No sneezeguards in place to protect sides of fresh fruit/salads ice display or hummus/veggie ice display. Many hot buffet pans were pulled to edge of sneezeguards not protecting edges of food in pans. Candy bar guard needed to be lowered and repositioned. Dessert guard needed repositioning. Rice warmer was unprotected with hinged lid. Soup warmers unprotected with hinged lids. Sneeze guard on side of deli ingredients not present (exposing peanut butter and some ingredients). Continue to individually package breads/tortillas provided for deli sandwiches. Provide adequate sneeze guard protection for all foods to prevent contamination from consumers. Some were adjusted during inspection.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Wiping cloths present in soapy water buckets. Once wet, wiping cloths shall be submerged in a sanitizer solution. CDI: Cloths removed from soapy water buckets.
- 45 4-205.10 Food Equipment, Certification and Classification - C: TurboAir being used for storage of desserts is not classified for storage of these items. Classification exists for non potentially hazardous bottled beverages or cans only. All items removed from refrigeration.//4-101.11 Characteristics-Materials for Construction and Repair - P: Shelving in meat walk in cooler being leveled using bricks on one side (not easily cleanable). Remove bricks and modify shelving to level using current side bars./ Rubber baseboard is being used around the insides of walk in coolers to create coved base and is not adhering properly to cooler walls. Replace baseboard with stainless baseboard or coved tile. / Milk crates being used in lieu of dunnage racks in walk in cooler to house yogurts/dressings. Replace with dunnage racks to maintain surfaces easily cleanable./ Repair one broken curtain at entrance to meat WIC. / Remove rust from legs of prep table in deli buffet area./ Re-caulk splashguards at handsink by grill buffet
- 46 4-204.114 Warewashing Machines, Internal Baffles - C: REPEAT: One internal baffle has been added to dish machine, but one is still missing. Replace all components of the machine for proper operation.//
4-301.12 Manual Warewashing, Sink Compartment Requirements - PF: Warewashing of utensils taking place in prep sink in bakery room. A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. CDI: Procedure discussed and all soiled utensils/equipment will be taken upstairs for cleaning.//4-501.14 Warewashing Equipment, Cleaning Frequency - C: Upper spray jets of dishmachine have light accumulation of soil and residue. Increase cleaning of all areas within machine.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. REPEAT: Bins for holding clean utensils in storage room have accumulation of debris./ Grooved shelving in clean utensil storage room has accumulation of soil in grooves./ Clean ventilation fans. Nonfood contact surfaces of equipment shall be clean to sight and touch.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P: 0 pts. Hose by dishmachine has pistol grip attached, but only atmospheric backflow prevention device is present under faucet. Provide an atmospheric backflow prevention device rated for continuous pressure or remove pistol grip from hose when not in-use.//5-203.13 Service Sink - C: REPEAT: Continue construction on service sink. Sink is in place, but walls are not completed constructed to be smooth and easily cleanable.



Comment Addendum to Food Establishment Inspection Report

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.



Spell

- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Add escutcheon plates around piping under handsinks in buffet area./ Repaint chipping floor grate in dish machine area./ Repaint floor grate in mop storage room./ Repaint chipping floor in clean utensil storage room./ Reattach black baseboards to walls of bakery room./ Repaint white pipes under prep sink in bakery room. / Seal floor in catering store room where lockers used to be. Seal plywood covers for unused canwash areas in catering storage and laundry room. //6-501.12 Cleaning, Frequency and Restrictions - C: Wall cleaning needed behind dishmachine where soil has accumulated. Wall cleaning needed in mop storage room. Clean floor behind freezer in bakery room. Clean pipes along ceilings in all rooms on lower level of cafeteria. Clean tops of tile on walls by dishmachine. Clean floors in catering store room.
- 54 6-303.11 Intensity-Lighting - C: 0 pts. Lighting low in the following areas (in ftd): 39 by right side of prep sink near flour storage, 7-12 at condiment/microwave section in buffet, and 2-19 in single service article/drink storage room. Increase lighting to meet 50 ftd in food service prep areas, 20 ftd at consumer self service areas, and 20 ftd in equipment and utensils storage areas.



Comment Addendum to Food Establishment Inspection Report

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

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.

✓
Spell

