

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: 05 / 01 / 2014 Status Code: A

Zip: 27110

County: 34 Forsyth

Time In: 08 : 45 am pm

Time Out: 03 : 45 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: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	1.5	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"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	0	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	0.5	0	<input checked="" 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 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 checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<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 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			<input checked="" type="checkbox"/>	0.5	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:							10			



Comment Addendum to Food Establishment Inspection Report

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Inspection Re-Inspection Date: 05/01/2014

City: WINSTON-SALEM State: NC

Comment Addendum Attached? 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
Sausage	hot hold	165	hot water	3 comp sink	140			
eggs	hot hold	160	liquid eggs	cold hold cook area	46			
quesadillas	hot hold	150						
mashed	hot hold Red room	145						
salisbury	cook	190						
pizza	hot hold	140						
stromboli	cook temp	195						
dish machine	dish temp	164						

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Ice machine moldy at drink station. Back sides of plates and slicer dirty. All food contact surfaces are to be clean to sight and touch. Items returned for cleaning. Ice machine cleaned. / 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P No sanitizer in the 3 compartment sink or in the kitchen or food preparation areas. Sanitizer is to be available to wipe food contact surfaces after cleaning and dishes are required to be sanitized after cleaning. Sanitizer shall meet 200 ppm Quat. Bottles provided in the kitchen, chemical company repaired the dispensing system. Sanitizer at 200 ppm.
- 17 3-403.11 Reheating for Hot Holding - P- GC- Fully cooked meat balls at 105. All food is to be properly heated to 165 and maintained at 135. Manager stated that instead of heating the product, he would thaw and use for stromboli. Final cook temp of stromboli 195. Pan of meatballs disposed of. CDI
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-GC- Mashed potatoes prepared, frozen and placed in the walk-in to thaw were not properly date marked. Other items in the freezer with only the freeze date. Items are to be marked with the day the item was prepared and placed in the freezer and then marked with the day the item was placed in the walk-in to thaw. A product can not exceed 4 days at 42-45F in refrigeration. Product needs to be marked with the date of preparation, the thaw date and the use by date. - Item marked with just the freeze date. Repeat.



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

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

REHS ID: 1808 - Hogan, Doris

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3133



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- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C- Dead roaches under the cabinets at the Pan Geos Station, and in the pizza station. Dead pests shall be removed from control devices and the premises at a frequency to prevent accumulation, decomposition or attract other pests. / 6-501.111 Controlling Pests - PF- Live roaches in the back dish area, Pan Geos station and pizza station. Fly present in kitchen. The premises is to be maintained free of pests, insects, rodents. Continue to work with Pest Control company on the issue.- Repeat / 6-202.15 Outer Openings, Protected - C- Window open in service area. Outer openings shall be protected against the entry of insects and rodents by closed, tight fitting windows or installing screens or other effective means. Keep window closed. / 6-501.111 Controlling Pests - PF- Caulking missing around shelving and display boards. Presence of insects, rodents and other pest shall be controlled by eliminating harborage conditions. Caulk around
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Box of celery sitting under a leaking condensation line. Items in the freezer under a leaking unwrapped line. Cases of chicken and other items under unwrapped condensation lines in the meat and prepared food walk-ins. Food may not be stored under sewer lines that are not shielded to intercept potential drips. - Repeat.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Wiping cloths on prep surfaces or hanging from employees clothing. All in-use wiping cloths for wiping counters and other equipment surfaces shall be held between uses in chemical sanitizer at the proper concentration. Manager placed towels to be laundered, provided a container for clean towels and spray bottles of sanitizer. Wiping cloths are to be laundered after each use.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Containers, plates and pans stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried to avoid bacterial growth. Pans and plates should be stacked to better allow air drying. Do not towel dry dishes, this may spread contamination from one surface to another. / Do not place clean items to dry on towels. Towels may be come contaminated and contaminate the dishes. -Repeat / 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Clean utensils stored in dirty bin at pizza station. Cleaned equipment and utensils shall be stored in a clean, dry location. Ensure all containers are cleaned at a frequency necessary to maintain them clean.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Condensation leak in the freezer and vegetable cooler, condensation leak in the dish area over the clean dishes, threshold loose at vegetable cooler and downstairs cooler, caps missing on floor in downstairs cooler, under sides of tables and dish area missing the supports and/or bolt caps. All items are to be in good repair according to manufactures specifications.
- 46 gc- 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF- Wash water 108 in 3 Comp sink. The temperature of the wash solution in manual warewashing shall be maintained at not less than 110. Water re-filled. / 4-302.14 Sanitizing Solutions, Testing Devices - PF- Test strips discolored at 3 compartment sink. A test kit or other device that accurately measures the concentration of sanitizing solution shall be provided. Manager provided new test strips. -Repeat.
- 47 4-602.13 Nonfood Contact Surfaces - C- Handles of hot hold and glass door refrigerators, handles of reach-in doors in facility dining, legs of equipment, inside pizza make unit, fryers, inside holding cabinets, inside storage cabinets next to pizza make unit, under drink station all have build up. All equipment is to be clean to sight and touch. Additional cleaning is needed.



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Spell

- 52 5-501.114 Using Drain Plugs - C- GC- Paper recycle dumpster missing plug. Drain in receptacles and waste handling units for refuse, recyclables and returnables shall have a drain plug in place. The dumpster is damaged on the bottom and a drain plug can not be installed. A new dumpster has been ordered. -Repeat.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Food and debris buildup under equipment, along walls, in corners and behind shelving and floor drains. Facility is to be cleaned at a frequency necessary to maintain it clean. Additional cleaning is needed. / 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C- Trash around dumpster area. Premises shall be free of litter. Cleaning is needed around the dumpsters on a regular basis. / 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Holes in walls where items have been removed, penetrations around pipes in kitchen and at the drink station, baseboard damaged or missing in walk-ins at the doors, mop sink wall board damaged and loose, baseboard missing or loose at drink station back hall. Facility is to be maintained in good repair. Properly repair or replace.
- 54 GC- 6-303.11 Intensity-Lighting - C- Lighting 40 ft at serving line in Red Room. Lighting shall be at least 50 ft candles at surfaces where a food employee is working with food. Clean and/or change the cover to increase the lighting. / 6-202.11 Light Bulbs, Protective Shielding - C- Light shield missing in Red Room serving area. All light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is exposed food. Install cover.



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✓
Spell

