

Food Establishment Inspection Report

Score: 94

Establishment Name: WFU BAPTIST MEDICAL CENTER

Establishment ID: 3034010917

Location Address: MEDICAL CENTER BLVD

City: WINSTON SALEM State: North Carolina

Zip: 27157 County: 34 Forsyth

Permittee: THE NC BAPTIST HOSPITALS INC

Telephone: (336) 713-3010

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/22/2021 Status Code: A

Time In: 9:50 AM Time Out: 3:10 PM

Category#: IV

FDA Establishment Type: Hospital

No. of Risk Factor/Intervention Violations: 8

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> IN				
Procedures for responding to vomiting & diarrheal events		1	0.5	X	X
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN				
Hands clean & properly washed		4	X	0	X
9	<input checked="" type="checkbox"/> IN				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	X	X
10	<input checked="" type="checkbox"/> IN				
Handwashing sinks supplied & accessible		2	1	X	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN				
Food separated & protected		3	X	0	X
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN				
Proper reheating procedures for hot holding		3	1.5	X	X
20	<input checked="" type="checkbox"/> OUT				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN				
Proper hot holding temperatures		3	1.5	X	X
22	<input checked="" type="checkbox"/> IN				
Proper cold holding temperatures		3	X	0	X
23	<input checked="" type="checkbox"/> OUT				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN				
Proper cooling methods used; adequate equipment for temperature control		1	X	0	X
34	<input checked="" type="checkbox"/> OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN				
Non-food contact surfaces clean		1	0.5	X	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		1	0.5	X	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					6



Comment Addendum to Food Establishment Inspection Report

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Inspection Re-Inspection Date: 11/22/2021

City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27157

Water sample taken? Yes No Category #: IV

Wastewater System: Municipal/Community On-Site System

Water Supply: Municipal/Community On-Site System

Permittee: THE NC BAPTIST HOSPITALS INC

Email 1:

Email 2:

Telephone: (336) 713-3010

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	final cook	184	sausage	walk in upstairs	34			
bacon	final cook	196	buffalo ckn salad	walk in upstairs	39			
fried chicken	final cook	165	salmon	walk in upstairs	38			
pot. soup	final cook	201	tofu	mindful	37			
tom. soup	final cook	203	rice	mindful	162			
reheat	bean soup	197	pasta salad	world cusine	41			
squash	final cook	189	buffalo ckn	world cusine	182			
ambient	milk cooler	39	chicken parm	entree station/ hot holding	147			
ambient	catering cooler	40	ambinet	pizza station upstairs	39.2			
ambient	walk in cooler downstairs	39	lo mein noodles	cooling @ 11:25	60			
eggs	hot holding	146	lo mein noodles	cooling @ 11:43 blast chiller	45			
gravy	hot holding	156	honeydew	cooling @ 11:43 blast chiller	36			
penne	hot holding	171	ambient	sandwich station	32			
rice	hot holding	155	hot water	dishmachine upstairs	163.9			
meat loaf	grill drawers	40	hot water	dishmachine downstairs	172			
pasta	sautee station	38	sanitizer	sani bucket	700			
diced tom	pizza station	38	sanitizer	sani bucket	700			
meatballs	hot holding	115	ServSafe	Alfred	00			
meat balls	reheat	169						
brussels	final cook	180						

Person in Charge (Print & Sign): Alfred *Alfred Milot*
First *Last*
 Regulatory Authority (Print & Sign): Shannon *Shannon Maloney*
First *Last*

REHS ID: 2826 - Maloney, Shannon

Verification Required Date:

REHS Contact Phone Number: (336) 703-3383



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

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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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event-establishment did not have proper procedures in place. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.
- 8 2-301.14 When to Wash- Employee left kitchen area and returned to food prep without washing hands. One employee handling raw chicken changed tasks without washing hands. Food employees shall change their gloves and wash their hands immediately before engaging in food preparation including working with exposed food, clean equipment and utensils and unwrapped single use articles and when switching from raw to ready to eat foods. CDI- both employees were addressed and rewashed hands properly.
- 9 3-301.11 Preventing Contamination from Hands- employee handled shredded cheese with bare hands. Food employees shall not handle ready to eat foods with bare hands. CDI- employees was addressed and cheese was voluntarily discarded.
- 10 6-301.11 Handwashing Cleanser, Availability- front handwashing sink (downstairs kitchen) did not have soap. Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI- PIC refilled soap.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation- REPEAT- raw hamburger patty stored above black bean burger. Food shall be protected from contamination by separating raw to ready to eat foods and separating raw foods based on proper cooking temperatures. CDI- employee rearranged cooler to fix stacking order. //3-304.15 Glove use Limitations- employee preparing food switched task to begin sanitizing equipment, and back to food prep. Single use gloves shall be used for only one task such as working with ready to eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI- employee was addressed and changed gloves.
- 19 3-403.11 Reheating for Hot Holding- buffalo chicken was reheated to 126 degrees. Potentially hazardous foods shall be reheated to at least 165 degrees. CDI- chicken was reheated again to 167.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding- two trays of meatballs and one tray of eggplant read 115-122 degrees (upstairs kitchen). Potentially hazardous foods shall be held hot at 135 degrees or above. CDI- items were reheated to 165 degrees.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding- REPEAT- the following items located in the deli make unit downstairs were above 41 degrees: tomatoes (43), cantaloupe (43), turkey (45), tuna salad (45), chicken salad (45), pepperoni (44). Potentially hazardous foods shall be held at 41 degrees or below. CDI- all items were placed in blast chiller and reached 36 degrees. (PIC stated all items had been in make unit for approximately two hours).
- 33 3-501.15 Cooling Methods- one container of lo mein noodles covered and placed in large plastic container to cool. Bulk ham, pasta salad and potato salad covered and placed in walk in cooler. Potentially hazardous foods shall be cooled quickly. Use procedures such as ice baths, metal containers, and smaller portions to cool at the proper rate. CDI- all items were moved to blast chiller to cool properly.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment- (downstairs kitchen)- Holding box walk in cooler there were two rolling racks w/ rusted wheels and rusted casters/ Cold room had two rusted prep tables, missing door to stainless steel cabinet. Dish machine B was not in use neither was one walk in cooler (waiting parts for repair) Low boy cooler underneath flattop was missing compressor. Equipment shall be maintained in a state of good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils- REPEAT (improvement from last inspection)- Aadditional cleaning required on two speed racks containing stainless steel pans. (prep room downstairs). Clean fryers downstairs and upstairs where grease is accumulating. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods- REPEAT- base tiles under condenser are damaged in downstairs blast chiller. Downstairs dry storage room has chipping finish on floors exposing rough concrete. Chipping wall paint in downstairs dry storage. Ceiling tiles are offset in Pepsi storage room downstairs. Broken wall tiles at old coffee station (upstairs near soda cabinets). Repair chipping floor at floor drain near three comp sink (upstairs) Recaulk three comp sink upstairs and downstairs. Physical facilities shall be maintained in good repair.// 6-501.12 Cleaning, Frequency and Restrictions- additional cleaning required at floors under Blodgett unit in bakery area. Dust accumulation on upstairs ceiling vents. Minor cleaning under prep sink (upstairs).