Food Establishment Inspection Report

Score: 97

Establishment Name: SALEM COLLEGE CAFE
Location Address: 601 EAST SALEM AVENUE
City: WINSTON SALEM   **State:** NC
Zip: 27101   **County:** 34 Forsyth
Permittee: SALEM COLLEGE
Telephone: (336) 917-5321

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034060026
☒ Inspection ☐ Re-Inspection
Date: 09 / 22 / 2014 **Status Code:** A
Time In: 01 : 10 ○ am ⊗ pm   **Time Out:** 03 : 00 ○ am ⊗ pm
Total Time: 1 hr 50 minutes
Category #: III
FDA Establishment Type: _____
No. of Risk Factor/Intervention Violations: 4
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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
					Employee Health .2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
					Good Hygienic Practices .2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
					Approved Source .2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☒	☐		☐	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
					Protection from Contamination .2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☐	☐	☒
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☒	☐			Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐			Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☐	☒	☐		Proper cold holding temperatures	3	1.5	☒	☒	☐	☐
21	☐	☒	☐	☐	Proper date marking & disposition	3	1.5	☒	☒	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
					Consumer Advisory .2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
					Highly Susceptible Populations .2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
					Chemical .2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☐	☒			Toxic substances properly identified stored, & used	2	☒	0	☒	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658						
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing 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.

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

Total Deductions: 3

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Establishment ID: 3034060026

☒ Inspection ☐ Re-Inspection Date: 09/22/2014

Comment Addendum Attached? ☐   Status Code: I

Category #: III

Email 1: areaux-blaire@aramark.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Turkey	make unit	40						
ham	make unit	40						
chicken salad	make unit	40						
half and half	counter	44						
hamburgers	hot hold	145						
chicken	final cook	180						
chicken	hot hold	180						
hot water	tap 3 comp	140						

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 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- No sanitizer present at the dispensing system at the 3 compartment sink. Sanitizer shall be between 150 and 400 ppm Quaternary Ammonia. Chemical container changed, system still not registering. Chemical company has been called. CDI- Worked with manager to mix it by hand until the system is repaired. Verification of sanitizer chemical system is required. / 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- Employee wiped a dirty knife and cutting board off with a towel that had been sitting on the counter and planned to use them to cut mushrooms. Lids of containers greasy and dirty around the rims. Food contact surfaces shall be cleaned at any time during the operation when contamination occurs. CDI- Employee put items in wash area after being asked and used a clean knife and cutting board to cut mushroom.

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- 0 points- Cucumber, onion and tomato salad at 51F. All cold foods are to be maintained at 45F or less. CDI-Product disposed of. Reach-in unit set at 50F, manager turned down the unit to 38F.

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Pasta salad in reach-in, sliced tomatoes on the make unit, chicken salad, cut fruit, cut lettuce and leafy greens on the make unit not date marked. All potentially hazardous foods that are prepared in the facility and maintained for more than 24 hours are to be date marked.

Person in Charge (Print & Sign): *First* Greg *Last* Smith

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

REHS ID: 1808 - Hogan, Doris

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 3

Verification Required Date: 0 9 / 2 6 / 2 0 1 4

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

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26   7-204.11 Sanitizers, Criteria-Chemicals - P- Spray bottle of Quat sanitizer greater than 400 ppm. Quat sanitizer over 400 ppm is not approved for food contact surfaces. CDI- Bottle emptied.

35   3-302.12 Food Storage Containers Identified with Common Name of Food - C- 0 points- Squeeze bottles of water, oil and sauces not labeled. All food or food ingredients that are not readily identifiable shall be named with the common name.

39   3-304.14 Wiping Cloths, Use Limitation - C- Wiping cloths sitting on the counters and prep surfaces. All wiping cloths shall be maintained in chemical sanitizer at the proper strength. CDI- Manager placed cloths in buckets.

53   6-501.114 Maintaining Premises, Unnecessary Items and Litter - C- 0 points- Trash on the ground around the dumpster. The premises shall be free of litter.

54   6-303.11 Intensity-Lighting - C- 0 points- Lighting less than 10 ft candles in storage area in the Refectory. Lighting shall be at least 10 ft candles in dry food storage areas. Increase lighting by adding a light fixture.

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Spell

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