

Food Establishment Inspection Report

Score: 92.5Establishment Name: WSSU DINING HALLEstablishment ID: 3034060019Location Address: 601 S. MARTIN LUTHER KING JR. DR.☒ Inspection ☐ Re-InspectionCity: WINSTON-SALEMState: NCDate: 12 / 07 / 2016 Status Code: AZip: 27110County: 34 ForsythTime In: 11 : 15 ☒ am ☐ pmTime Out: 04 : 30 ☐ am ☒ pmPermittee: WS STATE UNIVERSITYTotal Time: 5 hrs 15 minutesTelephone: (336) 750-2846Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 4No. of Repeat Risk Factor/Intervention Violations: 0

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				<u>2</u>	<u>0</u>	<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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>4</u>	<u>2</u>	<u>0</u>	<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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>0</u>	<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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<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				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions:										7.5	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WSSU DINING HALL

Location Address: 601 S. MARTIN LUTHER KING JR. DR.

City: WINSTON-SALEM State: NC

County: 34 Forsyth Zip: 27110

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

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

Permittee: WS STATE UNIVERSITY

Telephone: (336) 750-2846

Establishment ID: 3034060019

☒ Inspection ☐ Re-Inspection Date: 12/07/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Jeanene	6-12-20	0	chicken	hot hold	143	cream	hot hold salad bar	179
Hot water	three comp sink	143	grill chicken	hot hold	152	cole salw	walk in	38
Sanitizer	three comp sink (ppm)	300	collards	hot hold	173	turkey raw	walk in raw	35
sanitizer	chemical tower (ppm)	150	rice	hot hold	169	chicken raw	walk in raw	33
Dish machine	hot plate temp	167	ham	salad bar	43	final cook	collards	178
lettuce	salad	43	chicken	salad bar	42	final cook	chicken fried	201
pizza	hot hold	135	lettuce	salad bar	43	ham	salad bar red room	40
pizza	hot hold	168	upright cooler	ambient air salad bar	30	milk	milk dispenser	39

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.

- 8 6-301.11 Handwashing Cleanser, Availability - PF Hand sink at dessert area did not have soap at start of inspection. PIC added soap during inspection to the station hand sink. All handsinks including those in unmanned or not regularly used areas must be fully supplied with soap and paper towels. 0 pts.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Multiple buckets of quat sanitizer along food service lines had no measurable amount of quat sanitizer in them. Towels were not stored in the buckets at the time. Upon checking chemical tower a new bottle of sanitizer solution was added to the tower. Quat sanitizer solution dispensed was at 150ppm upon recheck. All sanitizer buckets were emptied and refilled at this point. Have employees check sanitizer with test strips and to check levels of sanitizer in bulk containers to prevent using low concentrations. 0 pts
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Three pieces of grilled chicken on service line at 114- 118F, five pieces of fried chicken in red room at 130 -132F. Hot held potentially hazardous foods must be kept at 135F or higher at all times. Have employees check temperatures on lines to verify temperature is holding. Do not over stack / stock food in pans to ensure all foods have even contact with source of heat to maintain temperatures. If possible utilize lids or half lids to keep foods covered and increase temperature holding. CDI: All chicken under temperature was discarded during inspection.

Person in Charge (Print & Sign):

First Last

Regulatory Authority (Print & Sign): Joseph Chrobak

First Last





REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 12 / 17 / 2016

REHS Contact Phone Number: (336) 703 - 3164



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P One pan of cooked vegetables at pizza station between 77 - 124F in make unit top. Potentially hazardous foods held cold must be cooled to 45F or below before storing in cold holding equipment. CDI: Vegetables discarded during inspection. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Employee put colander on top of long floor drain in front of three large kettles and emptied two cans of beans into the colander. Employees must hand food and food utensils in a manner that prevents contamination. Food contact items and food should never be placed in soiled areas such as on floors and floor drains. CDI: PIC instructed employee to remove beans and send colander to be washed and sanitized. PIC indicated that employees typically place a clean bucket on the floor and put the colander on that to drain beans and other items. Recommend employees drain foods in the provided prep sinks to prevent potential for contamination.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Ice scoops stored in clean bin on top of ice machine but with no lid. If ice scoops are to be stored in this manner provide a lid to prevent contamination of the scoops. Other wise provide a scoop container that covers the scoops or store them in the ice machine with the handles out of contact with the ice. CDI: Lid provided during inspection 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat: Stacks of metal pans and trays had small amount of water and moisture between them. All utensils must be allowed to fully air dry before stacking and storing, never towel dry. Recommend establishment utilizes three compartment sink when closed to stack wet pans on cleaned and sanitized drain boards.
- 45 4-101.17 Wood, Use Limitation - C Smooth wood blocks used to hold rolling bins for ingredients in place. If wood is to be used then have wood sealed to be smooth, easily cleanable, and non absorbent. //
- 4-501.11 Good Repair and Proper Adjustment-Equipment - C Large crack in front right of wash basin at three comp sink, Have crack welded shut and sanded smooth to maintain cleanable surface. / One spatula and one whisk had badly melted handles Both items discarded during inspection by pic. / Two ice machines and one coffee machine are currently out of order for repair PIC already has work orders in for these items. / Counter tops at dessert station need to be resealed where gaps have formed and caulking has torn between panels. / Small amount of rust present in walk in coolers (produce and raw) shelving and in upright cooler in red room. Repair or replace rusting shelving. / Two gaskets melted on pizza hot hold unit, replace gaskets. / Equipment
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat: Deep cleaning needed on sides, insides, and backs of deep fryers to remove excess grease accumulation. / Fronts and sides of ovens need to be cleaned to remove dust and grease. / Cleaning needed in gaps between panels of counter top in dessert station. / Cleaning needed on flat shelves in walk in and walk in freezer to remove food debris and cleaning needed on wire shelf holding sauces in raw walk in to remove sticky residue. / Clean pipes behind equipment that are accumulating debris. / Non food contact surfaces shall be kept clean.
- 49 5-205.15 System Maintained in Good Repair - P Small Leak present on water inlet pipes under three compartment sink and a leak is present in the cold water handle of the right faucet at the three compartment sink. Repair leaks and contact Joseph Chrobak at Chrobajb@forsyth.cc or (336) 703-3164 for verification of repair no later than 12/17/16. // // Two drain lines at cold unit at salad bar and hot unit at front service line not over floor drains during inspection. CDI: PIC moved drain lines over floor drains during inspection. Regularly check to keep drain lines positioned properly.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat: Coved base needed in red room kitchen and in down stairs storage room as floor to wall connection forms a 90 degree angle. Add a coved base to these areas to allow for easily cleaned transition from floor to wall. Panel of FRP in ware washing is pulling off the wall at the hand sink, reseal the FRP to the wall./ Three compartment sink and hand sink by office need to be recaulked to the wall as old caulking has torn. / Redroom half wall at service lines has chips in laminate surfaces, repair. // 6-501.12 Cleaning, Frequency and Restrictions - C Floor of walk in freezer needs to be cleaned to remove debris that has frozen to the floor. / Cleaning needed on wall and floor behind three compartment sink to remove build up of mildew and mold. / Cleaning needed on wall behind dish machine to remove mildew and mold. / Cleaning needed behind fryers to remove excess grease and cleaning needed behind flat top oven to remove mildew and mold. / Clean floor



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