

Food Establishment Inspection Report

Score: 85.5Establishment Name: UNCSA CAFETERIAEstablishment ID: 3034060022Location Address: 1533 S MAIN ST☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 12 / 06 / 2016 Status Code: AZip: 27127County: 34 ForsythTime In: 11 : 00 ☒ am ☐ pmTime Out: 06 : 45 ☐ am ☒ pmTotal Time: 7 hrs 45 minutesPermittee: UNC SCHOOL OF THE ARTSCategory #: IVTelephone: (336) 770-3327FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 5Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Repeat Risk Factor/Intervention Violations: 3

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<u>0</u>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<input checked="" type="checkbox"/>	<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>	<input checked="" type="checkbox"/>	<u>0</u>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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				<input checked="" type="checkbox"/>	<u>15</u>	<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>	<input checked="" type="checkbox"/>	<u>0</u>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" 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>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<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>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<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				<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" 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 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				<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" 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				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:										14.5	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: UNCSA CAFETERIA

Location Address: 1533 S MAIN ST

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27127

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

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

Permittee: UNC SCHOOL OF THE ARTS

Telephone: (336) 770-3327

Establishment ID: 3034060022

☒ Inspection ☐ Re-Inspection Date: 12/06/2016

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: mclean-diane@aramark.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
final rinse	dishmachine	168	ambient	reach in cooler	44	lasagna	hot hold	195
quat sanitizer	three comp sink	300	cheese	hot hold	179	fish	hot hold	161
quat sanitizer	wiping cloth bucket	150	chicken	reach in	38	corn on cob	final cook	169
ground turkey	final cook	203	cottage	cold hold	43	cheese pizza	final cook	195
fried fish	final cook	178	servsafe	Matthew Bates 12-20-18	00	hot water	three comp sink	144
ground beef	hot hold	204	vegetable	hot hold	181	cooked	cold hold	40
sauteed	hot hold	195	rice	hot hold	141	tofu	cold hold	43
shredded	reach in	45	cheese	make unit	44	spinach	salad walk in cooler	43

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.

- 11 3-202.15 Package Integrity - PF: Three dented cans (one artichokes, one garbanzos, one oranges). Food packages shall protect the integrity of the ingredients inside from potential adulteration. CDI: Cans segregated.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Raw eggs being stored above pasteurized eggs. Unwashed vegetables in walk in cooler stored above prewashed lettuce and prepared items. Food shall be protected from cross contamination during storage. Raw eggs moved next to pasteurized. Verification for vegetables re-arranged with prewashed/prepared above unwashed required by 12-16-16.
- 14 | 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: The following food contact surfaces of equipment and utensils soiled: slicer, waffle maker, cutting board on Centaur make unit, utensils with sticker residue, 2 soiled knives, approximately half of plates/bowls examined soiled on backsides with debris, plastic cups soiled inside with tea residue, approximately 30 % of containers examined soiled. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be re-washed during inspection.

Person in Charge (Print & Sign): Heather *First* Pink *Last*

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

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 12 / 16 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Buffalo chicken at nacho bar 130-185F, baked potatoes on serving line 127-141F, corn on the cob on serving line 121F, zucchini and squash 111-152F, vegetable pizza 124-135F. Potentially hazardous foods shall be maintained at 135F and above. CDI: All discarded and replaced.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Beef roast in package 56F, leaf lettuce 38-49F, sliced tomatoes 45-51, sliced cheese 44-51F, sliced turkey 48F, sliced ham 50F, proofing pizza on counter 68F, whipped topping 69F. Potentially hazardous foods shall be maintained at 45F and below. CDI: All sent to cool in refrigeration of 41F and below.
- 31 3-501.15 Cooling Methods - PF: Beef roasts sent to cool while tightly wrapped. Cooling methods shall be taken to facilitate heat transfer, such as, loosely covering product while cooling. CDI: Cover loosened.
- 33 3-501.13 Thawing - C: 0 pts. Turkey breast and beef roast thawing at room temperature. Potentially hazardous foods shall be thawed under refrigeration, as part of the cooking process, or under running water of 70F or less as long product does not go above 45F.
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C: Pasta noodles stored in direct contact with ice. Unpackaged food may not be stored in direct contact with undrained ice.//3-305.11 Food Storage-Preventing Contamination from the Premises - C: Granola stored within splash of handsink. Maintain food protected from splash contamination by using guards or moving out of splash zones (recommended 18 inches from sink).
- 39 3-304.14 Wiping Cloths, Use Limitation - C: One wet wiping cloth being used for washing dishes stored at sink. Wiping cloths, once wet, shall be maintained submerged in a sanitizer solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: Pizza paddle being stored leaning against oven and touching floor. In-use utensils shall be stored on a clean and sanitized surface when between-uses. CDI: Paddle washed, rinsed, and sanitized and moved to prep surface.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: Cups and some containers/utensils stacked wet. Equipment and utensils shall be completely air-dried prior to stacking.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Lid for cold hold unit sitting on floor next to pasta station. Tongs for customer apples being stored within sneeze area of consumers. Shelf stored on floor by dessert cooler and by fryer. Clean grates being stored under soiled floor mat. Equipment shall be protected during storage from soil, splash, and contamination.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Paper towels stored within splash of handsink by granola area. Single service articles shall be protected from splash contamination. CDI: Paper towels moved out of splash zone.//4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Pickle bucket re-used to catch waste water from soup kettle. Single use articles shall be used for original manufacturers' purpose, then discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair: stopper at wash vat of three comp sink, lid of buffalo chopper cracked, door to hot hold cabinet on outside/inside has been repaired with duct tape (remove and repair properly), hot hold cabinet gasket/heat strip and chipping paint, handle to lid on cold hold unit loose, add missing hood filter at taco station, replace milk crates and mesh dispensers with approved and easily cleanable storage, broken pipe wrap in veggie walk in freezer, casters in bakery area rusted, prep table shelving in bakery area needs reconditioning, brackets in dessert cooler rusting, hobart mixer chipping paint, continue repair on Centaur make unit, spatula melted, teflon pan chipped, caulk needed inside hood where drooping, knife with melted handle, crack in walk in cooler (salad) floor, seal stainless panel in walk in cooler, outdoor walk in freezer has vinyl baseboard which is not approved inside of coolers and is not sticking to
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: The following equipment needs additional cleaning: vent to cold hold units, ice machine, gasket to walk in cooler, dry storage shelving, tops of ovens, all shelving in bakery area, remove carbon build-up from outsides of pans and pan handles, shelving under grill and wheels, legs of prep equipment in dessert area, can racks, knife holder, prep table under soup kettle, clean utensil storage, drying plate rack. Nonfood contact surfaces of equipment shall be maintained in good repair.
- 49 5-203.14 Backflow Prevention Device, When Required - P: No backflow prevention device seen on the water line feeding the water trough on soiled area of drainboard for dishmachine (inlet can be submerged in trough). Provide documentation of installed device or install dual check valve to incoming water line in this area. Verification of installation is required by 12-16-16 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.//5-205.15 System Maintained in Good Repair - P: Leak at prep sink faucet in dessert cooler area, add approved drainpipe under dishmachine to filter water to drain, leak at mopsink hose connection. Plumbing shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: Faucets throughout facility are soiled. Handsinks in both restrooms and to right of three comp area soiled. Both employee toilets soiled. Plumbing fixtures shall be maintained clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Repair outside of insulation wrap on pipe by spice handsink, recaulk dessert prep sink to wall, seal escutcheons under sinks to walls, seal all wall/ceiling pipe penetrations, seal threshold to floor in walk in cooler (salad) and veggie freezer, one ceiling tile missing in dry storage and some gaps in ceiling, gap in paneling behind soup kettle, baseboard kicked in in storage room, paint chipped/missing in areas throughout, wall damage in high traffic areas throughout, holes present in some wall areas, ceiling tiles stained above fryer, missing ceiling frame in catering storage, and damaged ceiling tiles in catering storage, door frames need painting throughout. Floors, walls, and ceilings shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: Floor cleaning needed throughout facility with special attention to areas under equipment and in corners. Wall cleaning needed in high soil areas (by cooklines and paper towel dispensers, splash,



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- 54 6-303.11 Intensity-Lighting - C: Lighting is low in the following areas (in ftd): oven (by steamer) 40, steamer 36, soup kettle 36, prep bakery 31-34, one comp sink/mixer table in dessert area 25-34, prep sink in dessert area 15-32, bakery prep 19-21, stove 23-36, grill 38-41, oven 42, prep next to oven 26-58, handwash under spice storage 9, buffalo chopper table 29-51, ice machine 38-47, women's toilet 17 and men's toilet 18. Increase lighting to meet 20 ftd in bathrooms at plumbing fixtures and at handsinks and 50 ftd in areas of food prep.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Air conditioning vents throughout kitchen/serving line dusty. Maintain vents clean.//6-501.110 Using Dressing Rooms and Lockers - C: Employee coat and umbrella stored on single service storage shelving. Employees shall use designated employee storage area for belongings and store items to prevent contamination of single service articles, etc.



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