

Food Establishment Inspection Report

Score: 94Establishment Name: UNCSA CAFETERIAEstablishment ID: 3034060022Location Address: 1533 S MAIN ST☐ Inspection ☒ Re-InspectionCity: WINSTON SALEMState: NCDate: 01 / 13 / 2017 Status Code: AZip: 27127County: 34 ForsythTime In: 09 : 30 ^{am}_{pm} Time Out: 01 : 30 ^{am}_{pm}Permittee: UNC SCHOOL OF THE ARTSTotal Time: 4 hrs 0 minutesTelephone: (336) 770-3327Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 3No. 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				<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<u>2</u>	<input checked="" type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>	<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 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input checked="" 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 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 checked="" 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				<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				<u>2</u>	<input checked="" type="checkbox"/>	<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				<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<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>	<u>1</u>	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
Total Deductions:										<u>6</u>	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: UNCSA CAFETERIA

Establishment ID: 3034060022

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

☐ Inspection ☒ Re-Inspection Date: 01/13/2017

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
hot water	three comp sink	149	hamburger	altoshaam	153	servsafe	Matthew Bates 12-20-18	00
quat sanitizer	three comp sink	200	corn	hot hold	152	rice	steamer	169
quat sanitizer	wiping cloth bucket	150	soup	serving line	174	french fries	final cook	198
ground beef	final cook	171	clam chowder	serving line	158	lettuce	salad bar	45
rice	walk in cooler	42	beefy mac	serving line	209	milk	milk cooler	45
carrots	walk in cooler	40	pizza sauce	cold hold	42	rice	wrap station	151
baked beans	walk in cooler	41	cheese pizza	serving line	142	beans	wrap station	164
tofu	final cook	209	pasta	reach in	40	ambient	yogurt cooler	30

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.

- 6 2-301.14 When to Wash - P: 0 pts. Employee working dish area loaded soiled dishes into dish machine, then began taking cleaned dishes and placing them on clean shelving to dry. Hands shall be washed when contaminated. CDI: Employee washed hands, then returned to station.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. REPEAT: Raw eggs stored on top of bacon in dessert cooler. Food shall be protected from cross contamination. CDI: Eggs removed.
- 14 '4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: REPEAT: Food processor bowl, three metal pans, three metal trays, one frying pan, peeler, spatula, 6 plastic pans, 6 long plastic pans, large metal pan, 2 bowls, 1 plate, and slicer dusty. Food contact surfaces of equipment and utensils shall be maintained clean to sight and touch. CDI: All sent to be rewashed during inspection.

Person in Charge (Print & Sign): Heather ^{First} ^{Last} ^{Pinks}

Regulatory Authority (Print & Sign): Michelle ^{First} ^{Last} ^{Bell REHS}

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 01 / 23 / 2017

REHS Contact Phone Number: (336) 703 - 3141



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- 34 4-502.11 (B) Good Repair and Calibration - PF: 0 pts. Thermometer in produce walk in cooler broken. Replace thermometer. Verification is required by 1-23-17 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Pipe wrap cracked to condensate line in inside walk in freezer. In walk in freezer, mushrooms, spinach, and peppers not covered./ Carrots not covered in walk in cooler./ Cobbler uncovered in dessert cooler. Maintain pipe wrap solid to prevent contamination on food. Food shall be stored covered to prevent contamination from premises./3-306.11 Food Display-Preventing Contamination by Consumers - P: Bread at serving line for burger outside of sneezeguard. Sneezeguard for bagels pushed back on counter allowing potential contamination from sneeze onto bagels. Food shall be protected from consumer contamination. CDI: Bread moved behind sneezeguard and bagel sneezeguard adjusted.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. REPEAT: One bucket stored on shelf above plastic wrap in deli area. One bucket with wet clothes sitting slightly above sanitizer level. Wet wiping cloths shall be maintained submerged in an effective sanitizer solution and stored to prevent contamination of cleaned equipment and food.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. REPEAT: Tongs for bagels stored in container outside of sneezeguard at bagel station. Maintain tongs protected from potential contamination by consumers.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: REPEAT: Approximately 5 % of dishes 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: Two oven grates being stored on floor. Equipment shall be stored to prevent contamination and at least 6 inches above the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Cups at customer service area were stored in plastic sleeves, but sleeves were pushed down to expose mouth rims of cups. Maintain single service articles protected from contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: REPEAT: The following equipment is in need of repair: seal threshold plate to both walk in freezers and walk in cooler (inside); recaulk in meat walk in cooler where caulk is drooping at panels; hole present in base side panel by condenser in meat walk in cooler; rubber base present around inside of walk in freezer (outside); cut screws at condenser mounts in outside walk in freezer to 2.5 threads; bottom shelf in dry storage rusted; chipping paint on Hobart mixer; prep table under soup kettle rusting; drooping caulk inside both hoods on back cook line; remove plastic sheeting from bottom panel under oven; rusted bracket on shelving under three comp sink; chipping finish on can opener and broken blade; bins with cracked corners; replace hinge to catering reach in; rusted shelf in catering room; holes present in veggie prep drainboard. Equipment shall be maintained in good repair./Remove milk crates used for storage (other than milk) from the



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. REPEAT: The following nonfood contact surfaces need additional cleaning: pot rack dusty, underside of overshef at three comp sink, underside of three comp sink (clean, then assess), top of hot hold cabinet at serving line. Nonfood contact surfaces of equipment shall be cleaned as frequently as necessary.
- 49 5-203.14 Backflow Prevention Device, When Required - P: 0 pts. REPEAT: Backflow prevention device needed on threaded spigot next to spigot attached to chemical tower near dishmachine. Provide atmospheric backflow prevention device (and maintain system in a no-pressure situation) or file threads on spigot. Verification of backflow prevention device/filed threads required by 1-23-17 to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc.//5-205.15 System Maintained in Good Repair - P: Drip present at right faucet of three comp sink. Repair faucet at three compartment sink to shut-off properly. Increase pressure to hot water at handsink in men's employee restroom. Plumbing system shall be maintained in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Recaulk cook sink on left side, paint rusting electrical panels, rusted escutcheon behind men's toilet in restroom, cracking windowsills in dry storage, in men's main restroom two toilets need caulked, in main women's restroom one stained ceiling tile, wall damage in mopsink area, wall damage under spice rack, ceiling tiles discolored throughout, ceiling framing starting to rust throughout, ceiling vents with light rust throughout, stainless steel base behind soup kettle has gap, seal pipe penetrations to left of spice shelving, missing ceiling tile in emp. women's restroom, seal pipe from dishmachine into ceiling, caulk top of chase at veggie prep sink, wall paint chipping in some areas throughout, caulk ceiling frame to wall throughout. Floors, walls, and ceilings shall be maintained easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: Floor cleaning in dry storage. Floors shall be cleaned as frequently as necessary.
- 54 6-303.11 Intensity-Lighting - C: REPEAT: Lighting low in the following areas (in fctd): ice machine 35-46, produce walk in cooler 7-10, can opener prep across from walk in freezer 33-40, walk in freezer (inside) 7-12, handsink by spice rack 12, dessert prep 26-49, stove 38-48, prep from grill on serving line 26, mongolian grill 43-51, handsink on serving line near pizza station 12, women's main restrooms 3rd stall 15/ 4th stall 12/ 9th stall 8. Increase lighting to meet 10 fctd in areas of food storage, 20 fctd at handsinks and plumbing fixtures in restrooms and 50 fctd in areas of food prep.//6-202.11 Light Bulbs, Protective Shielding - C: Lighting shield broken in meat walk in cooler. Lightbulbs shall be properly protected from potential bulb breakage.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Dusty vent present in emp. women's restroom. Maintain vents clean.



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