

Food Establishment Inspection Report

Score: 85.5

Establishment Name: SALEM COLLEGE CAFETERIA #3484

Establishment ID: 3034060004

Location Address: 601 S CHURCH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 29 / 2015 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 09 : 00 ☒ am ☐ pmTime Out: 06 : 30 ☐ am ☒ pm

Total Time: 9 hrs 30 minutes

Permittee: SALEM COLLEGE

Category #: IV

Telephone: (336) 917-5321

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 9

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

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<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			3	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	<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			4	2	<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			3	15	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<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			1	05	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	05	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<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			2	1	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			1	05	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	<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			1	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	<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			1	05	<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			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	<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			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<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			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	05	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:							14.5			

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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County: 34 Forsyth Zip: 27101

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

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

Permittee: SALEM COLLEGE

Telephone: (336) 917-5321

☒ Inspection ☐ Re-Inspection Date: 01/29/2015

Comment Addendum Attached? ☒ Status Code: A

Category #: IV

Email 1: diningservices@salem.edu

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	dumpsink by dish	142	honeydew	buffet	45	milk	beverage dispensers	45
soup	hot hold	170	diced	buffet	45	creamer	beverage dispensers	45
tater tots	final cook	211	cottage	buffet	45	spinach	upright cooler	45
pasta	final cook	201	honeydew	upright fridge	43	ambient	baker's reach in fridge	45
broccoli mix	waiting for prep	51	quat sanitizer	wiping cloth buckets	200	ambient	produce walk in	41
lettuce	walk in cooler	43	servsafe	Francisco Villalobos	00	ambient	meat walk in	41
lettuce	salad bar	45	ambient	cooler in catering room	45			
boiled egg	salad bar	42	butter	wine 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. Drink on prep table in baker's room. Employee drinks shall be stored with a lid and straw and located below so not to contaminate equipment, utensils, linens, and single-service and single-use articles. CDI: PIC discarded drink.
- 6 2-301.14 When to Wash - P: 0 pts. One food employee washed hands, then re-contaminated hands by not using papertowel to turn off faucet. One food employee touched face and then contaminated a clean pan with soiled hand. Hands shall be washed when contaminated. CDI: Employees re-washed hands.
- 8 6-301.14 Handwashing Signage - C: Student restroom missing a handwash sign. CDI: Sign given to PIC./6-301.12 Hand Drying Provision - PF: No paper towels in lower employee restroom. CDI: PIC refilled dispenser./5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Cleaning brush located in handsink of catering room. A handwashing sink shall be maintained accessible and may not be used for purposes other than handwashing.

Person in Charge (Print & Sign): Greg Smith

Regulatory Authority (Print & Sign): Doris Hogan Michelle Bell

REHS ID: 1808 - Hogan, Doris

Verification Required Date: 02/07/2015

REHS Contact Phone Number: (336) 703-3141



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- 11 3-202.15 Package Integrity - PF: Five dented cans found on can rack. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contamination. PIC instructed to coil through can supply and segregate dented cans for return to supplier.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Opened case of hamburgers stored below chicken in freezer. Uncovered, sliced cucumbers located in upright refrigerator. Items shall be protected with protective covering. CDI: Items covered and rotated in order of final cook temperature.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 2 tea nozzles in catering kitchen visibly soiled, 2 tea nozzles in student beverage area soiled, approximately 20% of plates and cups checked were stained and/or soiled. Food contact surfaces of utensils shall be clean to sight and touch.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Grilled chicken sandwiches being held at 120-130F. Potentially hazardous food shall be held above 135F. CDI: Sandwiches reheated in oven.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Pizza with dough, sauce, cheese and some with pepperonis in speed rack being left out at room temperature. Potentially hazardous food shall be held at 45 degrees or less. Keep pizzas refrigerated until baked.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: Opened case of sprouts in upright fridge not date marked. All potentially hazardous, ready-to-eat food shall bear a date of preparation or discard./3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: Pan of lasagna (dated for discard 1/26/15) and deli ham (dated for discard 1/23/15) found in walk in cooler. A food shall be discarded if it exceeds the temperature and time combination. CDI: Items discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: Bins of white powdered ingredients in baking room and kitchen, not labeled. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients removed from their original packaging, shall be identified with the common name of the food. Label.



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- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C: Dead pests seen in corners throughout establishment and in one refrigerator in catering storage area. Dead pests shall be removed from the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. Clean and remove carcasses.
- 37 •3-306.11 Food Display-Preventing Contamination by Consumers - P: Sides of buffet bars, lemons, and bread open to contamination by consumers. Provide sneeze guards at adequate height to prevent contamination of these items.//3-305.11 Food Storage-Preventing Contamination from the Premises - C:, Tongs for bread and lemons being stored open to contamination. Tongs were moved to protective containers. Fake ice cubes in tubs being stored on floor of walk-in freezer. Clean linens on floor outside of freezer area. Oven grates being stored on floor. Clean and store all items at least 6 inches off the floor.//3-307.11 Miscellaneous Sources of Contamination - C: Cell phone being stored on ingredient bins in baking room. Move to employee storage area./ Wrap condensate pipes of walk-in and freezer fans with PVC or other easily cleanable wrapping./ Splash from hand sink onto equipment is occurring in kitchen by ice machine, in the baker's room by the hand sink and in areas of the cafeteria
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Two wet wiping cloths not stored in sanitizer buckets. Keep wiping cloths submerged in sanitizer when not in use. One sanitizer bucket contained soapy water. Make sure sanitizer buckets contain sanitizer.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Handle of mozzarella cheese scoop laying on cheese of pizza prep area. In pizza hot holding area, pizza slicer and spatula lying on dry wiping cloth. When not in use, utensils shall be stored with their handles out of the food containers and on a clean and sanitized surface. CDI: Handle moved out of cheese and employee removed utensils from towel.
- 42 4-803.11 Storage of Soiled Linens - C: Soiled linens being stored for pick-up in a pile on floor of outdoor storage room. Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags. // 4-903.12 Prohibitions - C: Case of napkins being stored in cabinet and located under drainline of beverage machine. Single-service articles may not be stored under sewer lines that are not shielded to intercept potential drips./4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Many catering items in storage throughout facility uncovered including clean linens, utensils and equipment. Clean equipment, utensils and linens shall be stored covered, inverted or protected with plastic covering. Keep items covered when not in use.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Utensils stored in single-service catering supply room in open boxes, uncovered. Single-service articles shall be stored where they are not exposed to splash, dust or other contamination./4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Pepper container being re-used to store a salt and pepper mix. Single-use articles shall only be used once, then discarded. Provide alternate re-useable container for spice mixture.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: Handle to oven is missing. Slight rusting on shelving of produce walk-in cooler. Replace gasket of wine cooler in catering storage area. Re-paint shelving of prep table in catering storage room and bread table. Leak coming from dishmachine. Mixing paddle of commercial KitchenAid mixer. Touch-up paint needed on large mixer legs. Table corners on multiple tables need to be sealed. Soup well knob needs replaced. Tomato slicer blade broken. Shelving bracket in upright refrigerator by sandwich station not approved. Handsink in catering room and prep sink in bakers room have 90 degree angles and need to be welded such that angles are covered. Freezer threshold and freezer panel needs to be sealed and repaired in accordance with manufacturers' specifications. Replace and/or repair all items.



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- 46 Repeat: 4-204.114 Ware washing Machines, Internal Baffles - C: Internal curtains missing from inside dish machine between pre-rinse and wash compartment. Replace./4-501.14 Ware washing Equipment, Cleaning Frequency - C: Interior of dish machine is soiled with accumulation of soil and residue. PIC stated the dish machine is cleaned once per day. More attention to detail when cleaning is necessary and more focus on the upper portion, in addition to regularly-cleaned areas, is needed.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Bins holding catering plates have residue and need to be cleaned at an increased frequency to preclude accumulation of soils. Repaint and clean shelving in catering storage room, clean bottom of wine cooler. Burners in baking room soiled. Remove plastic adhesive covering from side of refrigerator in baker's room to facilitate cleaning. Clean gaskets of small refrigerator in baker's room. Oven in baker's room with built-up carbon accumulation. Carts in kitchen are soiled and need cleaning. Clean condensate fans in walk-in coolers and freezer. Back of robot coupe blade slightly soiled. Clean.
- 49 5-205.15 System Maintained in Good Repair - P: 0 pts. Handsink in baker's room slow to drain. Handsink in kitchen by ice machine with slow leak. Repair./5-202.14 Backflow Prevention Device, Design Standard - P: Verification of backflow prevention necessary for all incoming water lines. This includes beverage machine, ice makers, steamers, and any other spigot fixtures not already protected. To meet this requirement, establishment shall provide manufacturer specification sheets noting internally-protected equipment or provide backflow devices approved by plumbing inspections. Establishment must complete this requirement by 2-7-15. Contact Michelle Bell at 336-703-3141 or bellmi@forsyth.cc for verification.
- 51 6-501.18 Cleaning of Plumbing Fixtures -C: 0 pts.Toilet in employee restroom is soiled. Clean./5-501.17 Toilet Room Receptacle, Covered - C: Covered receptacles needed in all restrooms used by females for feminine hygiene product waste.
- 52 5-501.113 Covering Receptacles - C: Lid of dumpster open. Keep lids closed./5-501.115 Maintaining Refuse Areas and Enclosures - C: Area behind dumpsters and recyclable gathering leaves and waste. Areas for storing refuse shall be maintained clean.
- 53 Repeat: 6-101.11 Surface Characteristics-Indoor Areas - C: Painting needed in threshold areas of walk-in cooler door and in some storage room entrances. Ceiling tile damage in catering storage room, employee restroom, and miscellaneous storage room. Ceiling paint peeling above salad prep area in kitchen. /Wall damage in miscellaneous and catering storage. Repair./6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C: Coved baseboards needed in both walk-in coolers and catering storage area. Pipe penetration entering wall of catering storage room needs sealing. Toilets need re-caulked in employee restroom and student restroom. Repair and add baseboards as needed. In catering room, handsink needs sealed to wall./6-201.17 Walls and Ceilings, Attachments - C: Escutcheon plate needs replacement and sealed to wall of employee restroom./6-501.12 Cleaning, Frequency and Restrictions - C: Detailed cleaning needed on all floors in corners, behind and under
- 54 6-202.11 Light Bulbs, Protective Shielding - C: Light bulbs need shielding in kitchen, produce walk-in cooler, storage and other areas throughout. Place protective shielding on bulbs.
6-303.11 Intensity-Lighting - C: Lighting is low throughout. 25-40 fctd at beverage station, 12-20 fctd at sandwich assembly area, 12-20 fctd at buffet, 37 fctd at grill, 30 fctd at oven, 10-15 fctd in catering storage, 32 fctd at sink in freezer area, 5 fctd in rest of freezer room, 3-20 fctd in spice room, 9-12 fctd in chemical storage, 3-7 fctd in catering disposables room, 6-13 fctd in laundry. The light intensity shall be at least 10 fctd in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; at least 20 fctd at a surface where food is provided for consumer self-service such as buffets and salad bars and 50 fctd in areas where food is prepared or equipment if being used to prepare food.



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✓
Spell

