

# Food Establishment Inspection Report

Score: 97.5

Establishment Name: WFU BAPTIST MEDICAL CENTER

Establishment ID: 3034010917

Location Address: MEDICAL CENTER BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 11 / 2019 Status Code: A

Zip: 27157 County: 34 Forsyth

Time In: 09 : 45 ☒ am ☐ pm Time Out: 03 : 15 ☐ am ☒ pm

Permittee: THE NC BAPTIST HOSPITALS INC

Total Time: 5 hrs 30 minutes

Telephone: (336) 713-3010

Category #: IV

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

FDA Establishment Type: Hospital

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

No. of Risk Factor/Intervention Violations: 6

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands</b> .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	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<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	13	<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			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Consumer Advisory</b> .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
<b>Conformance with Approved Procedures</b> .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	

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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	<input checked="" type="checkbox"/>	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .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	1	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>2.5</u>										



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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: WFU BAPTIST MEDICAL CENTER

Location Address: MEDICAL CENTER BLVD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27157

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

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

Permittee: THE NC BAPTIST HOSPITALS INC

Telephone: (336) 713-3010

Establishment ID: 3034010917

☒ Inspection ☐ Re-Inspection Date: 02/11/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

Email 2:

Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
gravy	hot hold	169	hot water	three comp	144	quat sanitizer	three comp	200
potato salad	cooling 11:29AM	55	quat sanitizer	three comp	400	final rinse	dishmachine	167
potato salad	cooling 11:34AM	50	ambient	two door	25	chicken soup	hot hold	179
fish	final cook	181	ambient	retail cooler	50	eggs	final cook	169
hamburger	final cook	189	quat sanitizer	wet wiping cloth buckets	150	veggie wash	peracetic acid	30
chicken	final cook	177	cheese	make unit	41	chicken	walk in cooler	38
rice	hot hold	169	beef	grill drawers	40	salmon tuna	parasite destruction	0
chicken	final cook	189	quat sanitizer	bucket	200	food safety	Cynthia Bass 12-7-23	0

## 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. REPEAT: One employee washed hands, then recontaminated hands by turning off faucet handles without using a barrier. Hands shall be washed when contaminated. CDI: Employee re-washed hands and used paper towel as a barrier to turn off faucets.
- 8 5-202.12 Handwashing Sinks, Installation - PF: Handwashing sink in Action station measuring at 82F. Handwashing sinks shall reach a minimum of 100F. Verification required by 2-21-19 to Michelle Bell at 336-703-3134 when repaired.//5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: Holder for thermometer was washed in the handwashing sink. Handwashing sinks shall be used for handwashing and no other purpose. CDI: Employee educated.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. REPEAT: Upper level: In grill drawers, raw beef stored in drawer above hotdogs. In upright freezer, open bag of raw chicken tenders stored over multiple bags of french fries. Boxes of unwashed cilantro stored above ready-to-eat foods in upright cooler. Foods shall be stored to prevent cross contamination. CDI: All items re-arranged.

Lock  
Text  
☒

Person in Charge (Print & Sign): Cynthia Bass

Regulatory Authority (Print & Sign): Michelle Bell REHS

*Cynthia Bass*

*Michelle Bell* *REHS*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 02 / 21 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3134



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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: WFU BAPTIST MEDICAL CENTER

Establishment ID: 3034010917

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. Some plates, poaching dishes, containers with minor food residue. A few with containers with sticker residue. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. REPEAT: On upper level, one retail cooler holding at 50F with yogurt, butter, and pies (keylime, lemon meringue, cream cheese icing) and one container of marinara sauce at 68F placed in cold hold unit. On lower level, two drawer cooler holding at 44-46F (Diced ham 49-50F, diced tomatoes 43-44F and yogurt 44F). Potentially hazardous foods shall be maintained at 41F and below. CDI: Food on upper level moved to retail cooler next to unit/ sauce sent to cool and food on lower level was discarded.
- 22 3-501.19 Time as a Public Health Control - P,PF: Multiple charts for recording time as a public health control (TPHC) were not filled out once food was removed from temperature control. Lettuce at action station 52-56F and was not cooled properly below 41F before removing from temperature control. Fried potato chips at 76F. Sushi on counter at 76-83F. When using TPHC, food shall be removed from temperature control at either 135F and above or 41F and below before being removed from temperature control and shall be labeled with discard time when the 4 hours time period has ended and shall be discarded when reaching 4 hours. CDI: All items properly cooled (were just placed on bar) and other foods were properly recorded on charts with removal times and temperatures.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P: 0 pts. Loaves of bread near toaster in sandwich station open to consumers without sneezeguard. Muffin/bakery container on salad line can be left open (top section) and allow customer contamination into the storage area. Food shall be protected from contamination by consumers. CDI: Bread discarded and will be individually packaged. Top section of bread/muffin container will not be in use until repaired to be self-closing.
- 40 3-302.15 Washing Fruits and Vegetables - C: 0 pts. Vegetable wash in lower level area measuring at 10 ppm peracetic acid. Manufacturer requires between 30-80 ppm for effective vegetable washing. Repair unit to maintain proper concentration.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C: 0 pts. Tongs for use at muffin/bread area by salad bar were sitting on counter not protected from customer contamination. Store in-use utensils to prevent contamination from consumers. CDI: Tongs placed inside bread storage container and old tongs sent to be washed.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: REPEAT: At beverage station and coffee station on upper level, mouthparts of cups not protected by dispenser or plastic packaging. One package of pizza boxes on floor. Single service articles shall be protected in storage.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: WFU BAPTIST MEDICAL CENTER

Establishment ID: 3034010917

## 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.



- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. Lower level: hole in wall of the mid cold room, torn gasket in reach in cooler at simply to-go- prep, caulk drooping in hoods at kettle and catering hoods, FWE warming cabinet was missing handle and magnet to lock door, handle broken on reach in cooler door in catering area, spray nozzle missing handle at prewash sink at dry prep room, repair/caulk handwashing sinks with metal panels./ Upper level: repair laminate to cabinets in Mindful area, rusted wheels on a couple of rolling transfer racks, remove plastic from all outside sections of blast chillers to allow for proper cleaning, remove rust from inside ice machine, repair retail cooler to hold items at 41F and below, recaulk handwashing sinks with metal panels, seal threshold to floor in walk in cooler, can opener base chipping finish. In restroom, dark growth between countertop and backsplash, one paper towel dispenser broken, and one soap dispenser not working. Equipment shall be
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: 0 pts. REPEAT: Light debris in upper level throughout cabinets and sliding door areas. Some shelving in storage areas with light dust/debris. Nonfood contact areas of equipment shall be maintained clean.
- 49 5-205.15 (B) System maintained in good repair - C: 0 pts. Right warewashing machine in lower level with small leak in pipe. Prep sink at cook line on lower level had cold water that would not turn off. One stall broken in men's restroom. Plumbing shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C: 0 pts. Two handwashing sinks (one in soup area, one in healthy eating section) soiled. Plumbing fixtures shall be maintained clean.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C: 0 pts. Gloves and miscellaneous waste present around compactor receptacle. Areas for refuse shall be maintained clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: 0 pts. REPEAT: Upper level: Epoxy flooring in warewashing area chipping, floor tile missing under fryers, three comp sink needs re-caulked to wall, grout repair needed around most floor drains, seal pipe penetrations in to ceilings to fill gaps around piping./Lower level: Floor cleaning needed under warewashing machine. Repair broken/missing tiles for baseboards around doors/walk in coolers (mid cold room) from carts/transfer. Missing tile on half wall in catering area. Base corner and base tile separating in women's employee restroom. Dry storage room with rough baseboards from carts/equipment. Floors, walls, and ceilings shall be maintained in good repair and easily cleanable.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: WFU BAPTIST MEDICAL CENTER

Establishment ID: 3034010917

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: WFU BAPTIST MEDICAL CENTER

Establishment ID: 3034010917

## 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.

✓  
Spell

