

Food Establishment Inspection Report

Score: 90Establishment Name: SALEM COLLEGE CAFETERIA #3484Establishment ID: 3034060004Location Address: 601 S CHURCH STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 03 / 13 / 2017 Status Code: AZip: 27101County: 34 ForsythTime In: 08 : 30 ☒ am ☐ pmTime Out: 01 : 30 ☐ am ☒ pmTotal Time: 5 hrs 0 minutesPermittee: SALEM COLLEGECategory #: IVTelephone: (336) 917-5321FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 4Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. 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	2	0	0	0	0	0	0
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	15	0	0	0	0	0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	15	0	0	0	0	0
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	0	0	0	0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	05	0	0	0	0	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	0	0	0	0
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	0	0	0	0
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	0	0	0	0
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	0	0	0	0
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1	0	0	0	0	0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	0	0	0	0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	0	0	0	0
Protection from Contamination .2653, .2654											
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	15	0	0	0	0	0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0	0	0	0	0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	0	0	0	0
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	15	0	0	0	0	0
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	15	0	0	0	0	0
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	15	0	0	0	0	0
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	0	15	0	0	0	0	0
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	0	15	0	0	0	0	0
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	15	0	0	0	0	0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	0	0	0	0
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	0	0	0	0
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	15	0	0	0	0	0
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	05	0	0	0	0	0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	0	0	0	0
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	0	0	0	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
Safe Food and Water .2653, .2655, .2658											
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	05	0	0	0	0	0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	0	0	0	0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	05	0	0	0	0	0
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	0	0	0	0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	05	0	0	0	0	0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	05	0	0	0	0	0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	05	0	0	0	0	0
Food Identification .2653											
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	0	0	0	0
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	2	1	0	0	0	0	0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	0	0	0	0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	05	0	0	0	0	0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	05	0	0	0	0	0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	05	0	0	0	0	0
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	05	0	0	0	0	0
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	05	0	0	0	0	0
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	05	0	0	0	0	0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	05	0	0	0	0	0
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	0	0	0	0	0	0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	05	0	0	0	0	0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	05	0	0	0	0	0
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	0	0	0	0
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	0	0	0	0	0	0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	0	0	0	0
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	05	0	0	0	0	0
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	05	0	0	0	0	0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	0	0	0	0	0
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	05	0	0	0	0	0
Total Deductions:										10	

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: SALEM COLLEGE CAFETERIA #3484

Establishment ID: 3034060004

Location Address: 601 S CHURCH STREET

☒ Inspection ☐ Re-Inspection Date: 03/13/2017

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

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

Email 1: diningservices@salem.edu

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

Email 2:

Permittee: SALEM COLLEGE

Email 3:

Telephone: (336) 917-5321

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Jon Amador 6-25-19	00	Cottage	Serving Line	43	Greens	Walk-in cooler 2	43
Hot water	Prep Sink	147	Yogurt	Serving Line	45	Cut Melon	Walk-in cooler 1	39
Quat Sanitizer	Bucket	200	Gravy	Hot Hold	150	Lettuce	Walk-in cooler 1	37
Chicken	Final Cook	195	Eggs	Reach-in	45	Ambient	2 door	45
Mixed	Final Cook	173	Burgers	Reach-in	28	Roast Beef	1 door	42
Ground Beef	Final Cook	208	Lettuce	2 Door upright	42	Soy Milk	Bev station	45
Tater Tots	Final Cook	211	Lettuce	Delivery Temp	42	Pizza Sauce	Make unit	45
Gravy	Reach-in	45	Pasta	Walk-in cooler 2	44	Pork	Make unit	40

Observations and Corrective Actions

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

- 8 6-301.11 Handwashing Cleanser, Availability - PF ; 6-301.12 Hand Drying Provision - PF Employee restroom in downstairs hallway, not stocked with paper towels or other hand drying device, or soap. Person in charge stated restroom is rarely used by employees. Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap and individual, disposable towels or heated-air drying device. CDI: Suplies provided for restroom. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P 80% of soda nozzles at beverage stations checked soiled and vegetable slicer with dried food debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All sent to be cleaned during inspection.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following foods measured below 135F on the serving line: Eggs 85F, Sausage 120-137F, Veggie Sausage 120-130F, and Potatoes 126F. Potentially hazardous food shall be maintained at 135F or above. Facility serving breakfast and lunch for 3 hours, consider using Time as a public health control as an alternative. CDI: Time as a public health control parameters given to operator. All foods discarded or replaced.

Person in Charge (Print & Sign): Jon *First* Amador *Last*

Regulatory Authority (Print & Sign): Christy Whitley REHSI *First* Amanda Taylor REHSI *Last*

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: 03 / 23 / 2017

REHS Contact Phone Number: (336) 703 - 3136



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P REPEAT: The following foods measured above 45F: Butter 60F, Black bean salsa 48F / cold hold make unit drawer foods: Ham 50F, pepper mix 50F, and diced tomatoes 50F. Air temp of cold drawer unit 53 degrees-make repairs. Do not store food in unit until repairs have been made. CDI: All foods discarded or moved to coolers to properly cool.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P Desserts and muffins served on table that can be accessed by consumers on front that have sneezeguard, and also on the back of table where food is not protected by sneezeguard. Recommend adding a sneezeguard so food is protected by contamination of consumers on all sides, or using self closing containers to store muffins and desserts so contamination can not occur. CDI: Extra sneezeguard not being used, put into place until new sneezeguard can be installed. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment requires repair/replacement: Rusting spice shelving, evaluate coolers and reach-ins chipping/rusting shelving in 2 door cooler, 1-door in kitchen area and buffet area, torn gasket on 1 door-reach in cooler, spray arm and spring rusting on 2 comp sink, missing handle(s) on cabinet at condiment station in buffet line and in catering storage room downstairs, recaulk hoods where caulk drooping/missing in buffet area, and evaluate make-unit drawers in buffet line. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT: (Different circumstances) The following equipment/nonfood-contact surfaces require additional cleaning: Clean inside shelving of reach-in (bakery), clean and evaluate shelving in dry storage, detail clean vats of prep sink, between two fryer cabinets (remove grease build up), walk-in cooler fan guard, inside of microwave at buffet, clean food residue on shelving of 2-door worktop cooler. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 49 5-205.15 System Maintained in Good Repair - P Leak present at pipes under 2 comp sink in equipment room. A plumbing system shall be maintained in good repair. // 5-203.14 Backflow Prevention Device, When Required - P.Unisex restroom has threaded faucet that is able to attach hose. File threads so that hose is not able to be attached or install atmospheric backflow. Verification required by 3-23-17 to Amanda Taylor when complete at 336-703-3136 or taylorar@forsyth.cc
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Cleaning needed on toilet in employee restroom downstairs hallway. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean. // 6-302.11 Toilet Tissue, Availability - PF Employee restroom in downstairs hallway (rarely used by employees) not stocked with toilet tissue. A supply of toilet tissue shall be available at each toilet. CDI: Restroom stocked. 0 pts
- 52 5-501.114 Using Drain Plugs - C Replace drainplug to cardboard receptacle. Drains in receptacles and waste handling units for refuse and recyclables shall have drain plugs in place. 0 pts



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat violation. Repair chipping ceiling/wall paint in dry storage, and glass storage, refinish flooring in dry storage room, replace damaged/chipped floor tiles in walk-ins and dry storage. Floors, walls, and ceilings shall be designed, constructed and installed to be smooth and easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed behind dishmachine on pipes and walls, detail cleaning needed on floors in corners/crevices. Physical facilities shall be cleaned as often as necessary to keep them clean.



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