

Food Establishment Inspection Report

Score: 94

Establishment Name: SALEM COLLEGE CAFETERIA #3484

Establishment ID: 3034060004

Location Address: 601 S CHURCH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 10 / 17 / 2018 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 03 : 05 ⁰ am ⁰ pm Time Out: 09 : 05 ⁰ am ⁰ pm

Total Time: 6 hrs 0 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: 4

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	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<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			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	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	13	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<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 checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	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	03	0	<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			3	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	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	03	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	03	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	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	1	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	<input checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: 6										



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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: 10/17/2018

Comment Addendum Attached? ☐

Status Code: A

Water sample taken? ☐ Yes ☒ No

Category #: IV

Email 1: diningservices@salem.edu

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
Kori Price	05/31/22	0	Cole slaw	Sandwich station cooler	43	Tomatoes	Lowboy	38
Hot water	Dish machine	168	Spinach	Salad line	43	Milk	Beverage line	39
Quat sanitizer	Bucket	200	Shred. lettuce	Salad line	45	Mashed	Hot cabinet	142
Mac & cheese	Final	183	Boiled eggs	Salad line	43	Mac & cheese	Hot cabinet	138
Broccoli	Final	180	Spinach	Sauté station	57	Honeydew	2 door cooler	53
Cheese pizza	Final	214	Mozz cheese	Pizza station	46	Chicken	Produce cooler	30
Lettuce	Sandwich station	42	Pizza sauce	Pizza station	46	Brown rice &	Dairy cooler	44
Ham	Sandwich station	53	Ham	Lowboy	42	Hummus	Upright cooler	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.

- 6 2-301.14 When to Wash - P- 0 pts. One food employee observed washing hands and proceeded to turn off water faucet using clean bare hands. Food employees shall wash their hands after engaging in activities that contaminate the hands and shall use a barrier such as paper towels to turn off water faucet. CDI- Employee was asked to re-wash hands. Observed proper handwashing procedure.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- The following require additional cleaning: one can opener, all metal pans in the large utensil storage closet, bowl of large mixer in the bakery area. Food-contact surfaces shall be clean to sight and touch. CDI- Can opener was cleaned during the inspection. Verification required on properly cleaned pans and bowl within 10 days. Contact Eva Robert at (336)703-3135 or at robertea@forsyth.cc.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- 0 pts. Potato chowder soup 104F and beef & vegetables soup 126-130F were maintained out of temperature. Maintain TCS foods in hot holding at 135F or above. CDI- Soups were discarded. ¥

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Person in Charge (Print & Sign): Antonio First Last Hairston

Regulatory Authority (Print & Sign): Eva First Last Robert REHS

[Signature]
[Signature]

REHS ID: 2551 - Robert, Eva

Verification Required Date: 10 / 27 / 2018

REHS Contact Phone Number: (336) 703 - 3135



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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- On the self-service sandwich station, the following items were maintained out of temperature: ham 53F, turkey 52-53F, egg salad 52F, pimento cheese 47-48F. Honeydew was held at 52-53F in upright cooler near ice machine. On the sauté station, spinach was held at 57F. Maintain TCS foods in cold holding at 45F or less. CDI- Honeydew was discarded. All other items were cooled down to 44-45F before being placed back on line. Air temperature of 2 door cooler near the ice machine measured at 55-57F. Maintain cooler at 45F or below. Other than honeydew, no other potentially hazardous food was stored in the cooler. Repair the cooler.
- 36 6-501.111 Controlling Pests - C- Several gnats observed underneath the Coke Cola machine in the beverage self-service station. ALL window frames throughout the establishment have large presence of cobwebs. Keep the premises free of insects, rodents, and other pests.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P- Sneeze guard is needed for the rice pot that is not protected. Barrier needed for sauté station as employee sauté food per order. Side and back barrier is needed on the doughnut stand. Protect food on display using shields, packaging, or other effective means. Verification required within 10 days. Contact Eva Robert at (336)703-3135 or at robertea@forsyth.cc.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- 0 pts. Cloth observed inside detergent bucket. Two wet wiping cloths stored outside of sanitizer solution. Hold in-use wiping cloths in sanitizer between uses. CDI- Cloths were removed from detergent solution. Two cloths were placed in sanitizer buckets.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- All cups stored on the beverage self-service station were stacked wet. Air dry equipment and utensils after cleaning and sanitizing. 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Cups on the beverage self-service station are stored upside down, however, the lip portion of the cups are exposed. Single service articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed to prevent contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0 pts. Equipment repair/replacement is needed on the following: inner components of the handle on the cooler behind the sandwich line; two missing handles on the cabinet with sauce dispensers; recondition the wooden table in the bakery room to be smooth and easily cleanable; rusted floor inside the walk-in freezer. Equipment shall be maintained in good repair. 4-205.10 Food Equipment, Certification and Classification - C- Discontinue using milk crate as means of storage bin for food. Remove the residential can opener from the establishment. Maintain only packaged ice-cream in the Hershey ice cream freezer as stated on manufacturer's label. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - C- 0 pts. Establishment has a dish machine and two 2-comp sinks. Before a two compartment sink is used, the facility shall apply for and have a variance approved by the state, obtain, and use a detergent-sanitizer solution, OR use a hot water immersion step as specified under 4-603.16 (C). Send all necessary documentation provided during inspection, to Eva Robert when completed. Contact 336-703-3135 or robertea@forsyth.cc.



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed on the following: all sneeze guards; vent on the pizza make-unit; lids of white bins storage sugar and flour; inner components of lowboy; fan guards inside cooler; can opener mount; bottom of reach-in cooler (1 door); prep sink in bakery room; wire shelving in the bakery room; ceiling and wall of dairy cooler. Nonfood-contact surfaces shall be kept clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P- 0 pts. Backflow preventer rated for continuous pressure is needed on the faucet at the wall faucet near the dish machine with the pistol grip attachment piece. Continuous pressure backflow preventers include Watts LF7C or Watts LFN-9 or LFN-9c or a Wilkins 700XL. Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device. CDI- Pistol grip removed during the inspection. Either remove pistol grip after each use or install backflow preventer rated for continuous pressure to allow pistol grip to remain in place.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- REPEAT. Seal the areas where the floor is cracked and paint is chipping. Repair the peeling paint on the ceiling and window frame in the large storage room. Physical facilities shall be easily cleanable.// 6-501.12 Cleaning, Frequency and Restrictions - C- Floor cleaning is needed throughout especially along baseboards and underneath equipment. Physical facilities shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C- 0 pts. Low lighting measured at the prep table behind the sandwich self-service station at 17-30 foot candles. Lighting shall be at least 50 foot candles in areas of food prep. Increase the lighting.



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