Food Establishment Inspection Report Score: 98

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Est	ab	lis	hn	ner	nt Name: BENSON CENTER BALLRO BENSON STUDENT CENTER,	OM 1834	W	٩KE	FC	RE	ST		_E		ablishment ID: 3034060018				_	_
Location Address: BD						- NO														
City:WINSTON SALEM						State: NC							12:16 PM Time Out: 2:00 PM		_					
Zip	: 2	271	06		County: 34 Forsyth										me:1 hrs 44 min	ı				
Per	rmi	itte	e:	7	WAKE FOREST UNIVERSITY															
Tel	ер	ho	ne	: (	(336) 758-5607									_	ry #: <u>IV</u>		_			
Wa	ste	ew	ate	er (	System: XMunicipal/Community [	O	n-S	ite	Sys	ter	m				stablishment Type: Full-Service Resta				_	_
Wa	ter	·S	up	ply	y: XMunicipal/Community On-	Site	Su	ppl	y						Risk Factor/Intervention Violations: 1 Repeat Risk Factor/Intervention Viol		- s: 1			
_		lle o			need Diels Feeters and Dublic Health In		ntin			$\overline{}$					·				=	_
Foodborne Illness Risk Factors and Public Health Intervel Risk factors: Contributing factors that increase the chance of developing foodborne ill											Good Retail Practices  Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,									
					ventions: Control measures to prevent foodborne illness of										and physical objects into foods.				-	
_	IN C	_		N/O		our	r c	DI F	VR.				N/A			OUT	С	DI F	R V	/R
_	per	_	_		.2652 PIC Present; Demonstration-Certification by			_T_	1-		afe F			d W	,,					
				-145-	accredited program and perform duties	2	0		<u> </u>	_			X		Pasteurized eggs used where required	1 03	-	-	$\rightarrow$	$\equiv$
$\overline{}$	nplo	_	He	artn	.2652 Management, employees knowledge;	les les		7/-		29	X		Ш		Water and ice from approved source	21	미	][	ᆜ[	$\Box$
Н-	-				responsibilities & reporting	3 15				30					Variance obtained for specialized processing methods	103	미		먀	
	- 1				Proper use of reporting, restriction & exclusion	3 1.5	0			F	ood	Tem	pera	atur	e Control .2653, .2654					
_	$\overline{}$	=	ien	ic P	ractices .2652, .2653	Index		-J-	10	31					Proper cooling methods used; adequate equipment for temperature control		미	][	ᆙ	
$\vdash$	$\rightarrow$	Ш			Proper eating, tasting, drinking, or tobacco use	2 1	미	+	10	32					Plant food properly cooked for hot holding	1 03	0	310	記	$\bar{\Box}$
_					No discharge from eyes, nose or mouth	1 0.5	0	<u> </u>		33	П	П		IXI	Approved thawing methods used	103	0	7	╦	_
$\overline{}$	$\overline{}$	$\overline{}$	g Co	onta	mination by Hands .2652, .2653, .2655, .2656				1=	⊩			Н	_	Thermometers provided & accurate	1 0.5	+		+	Ξ
$\vdash$	_				Hands clean & properly washed  No bare hand contact with RTE foods or pre-	4 2	$\vdash$	-	_		ood		ntific	atio			-	-11-		_
7					approved alternate procedure properly followed	3 1.5	0	미		_					Food properly labeled: original container	2 1	olr	310	示	_
					Handwashing sinks supplied & accessible	2 1	0	<b>-</b>  c		_			n of	Foo	od Contamination .2652, .2653, .2654, .2656, .265	7	1,	-1-	-1-	Ξ
$\overline{}$	pro	ved	So	urce	.2653, .2655	_		Ţ		36	×				Insects & rodents not present; no unauthorized animals	21	0	70	示	$\bar{\Box}$
9 [	<u> </u>				Food obtained from approved source	2 1	0			37	X	-	Н		Contamination prevented during food	21	+	+	$\rightarrow$	Ξ
10	ا C			X	Food received at proper temperature	21	0	][		Ι—	-	_	Н		preparation, storage & display	+++	٠.	٠.	_	=
11 [					Food in good condition, safe & unadulterated	21	0			⊩		_	Н		Personal cleanliness	1 0.5	-1-		_	╛
12					Required records available: shellstock tags, parasite destruction	21	0	36		Ι—	X	Ш	Щ		Wiping cloths: properly used & stored	1 03	익	ᅫ	ᅫ	_
Pr	otec	tion	n fro	m (	Contamination .2653, .2654					_	X				Washing fruits & vegetables	1 03	D C		ᆜ	Ξ
13	⊠ I				Food separated & protected	3 1.5	0			_			e of	Ute	ensils .2653, .2654	le de de		7	П.	
14					Food-contact surfaces: cleaned & sanitized	3 1.5	0			Ι—	-		Н		In-use utensils: properly stored	1 03	-	-	$\rightarrow$	_
15	x l				Proper disposition of returned, previously served,	2 1		_	_	42	X				Utensils, equipment & linens: properly stored, dried & handled	1 04	0 [	7	ᆜ	$\exists$
_	_	_	у На	azar	reconditioned, & unsafe food dous Food Time/Temperature .2653		-			43					Single-use & single-service articles: properly stored & used		9	][	먀	
16	STI			X	Proper cooking time & temperatures	3 15	0	310		44					Gloves used properly	1 03	0	3 0	記	ā
17	5	╗		×	Proper reheating procedures for hot holding	3 1.5	m	77	╗	U	tens	ils a	and E	Equ	ipment .2653, .2654, .2663					
18	$\rightarrow$	-			Proper cooling time & temperatures	-	0	_	#=	45					Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	21	XI [		<u> </u>	
Н-	_+	=			Proper hot holding temperatures	-	-	_		⊩	Ш		Н		constructed, & used Warewashing facilities: installed, maintained, &	ш	+	+	+	_
<u> </u>	$\rightarrow$	=	_		Proper cold holding temperatures	3 🗙	-	_	-	46			Н		used; test strips	1 04	-	-	$\rightarrow$	
Н.	$\rightarrow$	_	$\equiv$		Proper date marking & disposition	3 1.5	$\vdash$	+	+	_	hysi		Facil	litio	Non-food contact surfaces clean s .2654, .2655, .2656		띡	<u> </u>	ᅫ	=
	=+			片	Time as a public health control: procedures &	-	$\vdash$	_			X	_	$\overline{}$	-	Hot & cold water available; adequate pressure	21	ol r	7	示	Ξ
_		_		hein	records	2 1	MI	_  _		Ι—		_			Plumbing installed; proper backflow devices	21	-	-	-	_
$\overline{}$	nsu X	_	A	1412	Consumer advisory provided for raw or	1 0.9	m	٦r	10	Ι—	-	-	Н	_		—	+	+	$\rightarrow$	
_	_	_	_	ptib	le Populations .2653	تابدر	التال			⊩		_			Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied	2 1	+	+	+	_
24		_	X		Pasteurized foods used; prohibited foods not offered	3 1.5	0	٦ſ	1	51			Ш		& cleaned	1 0.9	0 [	7		$\exists$
ш.	emi	_			.2653, .2657					52	X				Garbage & refuse properly disposed; facilities maintained	1 03	0			
25	可	미	X		Food additives: approved & properly used	1 0.9	0		10	53	X				Physical facilities installed, maintained & clean	1103	0 [		1	
26	X I	ᅵ			Toxic substances properly identified stored, & used	2 1	0			54		X	П		Meets ventilation & lighting requirements; designated areas used		0 [		XI.	
		rma	nce	wit	h Approved Procedures .2653, .2654, .2658					$\vdash$			ш	_	grane areas dees	1. —	+		_	



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Total Deductions: 2

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

	Comme	ent Adde	<u>endum to</u>	o Food E	Establishment Inspection Report						
Location City: W County Wastewa Water Si Permitt	ON Address: EDBEST INSTON SALEM  7: 34 Forsyth ater System: Municipal/C	Community Community	Zip: 2710 On-Site System On-Site System	34 WAKE State: NC 6	Establishment ID: 3034060018  Inspection Re-Inspection Date: 12/09/2019  Comment Addendum Attached? Status Code: A  Water sample taken? Yes No Category #: IV  Email 1: BLOCK-MARK@ARAMARK.COM  Email 2:  Email 3:						
			Temp	perature C	Observations						
Item melon	Effect Location fruit bar 47-49	ive Janu Temp 49	ary 1, 20°	19 Cold H Location at 1:16	Holding is now 41 degrees or less  Temp Item Location Tem  86						
yogurt soup	fruit bar	40 159	shrimp	sushi coole	07						
salmon shrimp	walk in walk in	36 36	quat-ppm water	3 comp sin	405						
chicken chicken	cooling at 12:38 at 1:16	99 52	1-5-23	Jordan Rog	ogers 0						
quinoa	cooling at 12:38	99	_								

First Last Person in Charge (Print & Sign): Jordan Rogers First Last Regulatory Authority (Print & Sign): Nora Sykes Verification Required Date:

REHS ID: 2664 - Sykes, Nora





## Comment Addendum to Food Establishment Inspection Report

Establis	hment Name: BENSON CENTER BALLROOM	Establishment ID: 3034060018							
Observations and Corrective Actions									

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT-Melon at 47-49F on fruit/yogurt bar. CDI-Discarded by PIC
  4-501.11 Good Repair and Proper Adjustment-Equipment - C- Torn gasket on door of walk in cooler. Cut or cap screws at condenser of walk in. Ice
- 45
- build up at walk in freezer. Maintain equipment in good repair.

  6-303.11 Intensity-Lighting C-REPEAT-6-303.11 Intensity-Lighting C-Lights, measured in foot-candles -fc, low in the following areas: At left side of prep table near hood (30fc). At prep table area (36-61fc) Under hood (17-26fc) Lights shall be at least 50fc at food preparation areas. Increase 54