

Score: 98

No. of Repeat Risk Factor/Intervention Violations: 1



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BENSON CENTER BALLROOM  
 Location Address: BENSON STUDENT CENTER, 1834 WAKE FOREST RD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: WAKE FOREST UNIVERSITY  
 Telephone: (336) 758-5607

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:

## Temperature Observations

**Effective January 1, 2019 Cold Holding is now 41 degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
melon	fruit bar 47-49	49	quinoa	at 1:16	86			
yogurt	fruit bar	40	shrimp	sushi cooler	36			
soup	hot hold	159	roe	sushi cooler	37			
salmon	walk in	36	quat-ppm	3 comp sink	200			
shrimp	walk in	36	water	3 comp sink	125			
chicken	cooling at 12:38	99	1-5-23	Jordan Rogers	0			
chicken	at 1:16	52						
quinoa	cooling at 12:38	99						

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

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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### 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.

- 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
- 45 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 build up at walk in freezer. Maintain equipment in good repair.
- 54 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 lighting