

Food Establishment Inspection Report

Score: 93.5Establishment Name: WS STATE UNIVERSITY FOOD COURTEstablishment ID: 3034060020Location Address: 601 S. MARTIN LUTHER KING JR. DR.☒ Inspection ☐ Re-InspectionCity: WINSTON-SALEMState: NCDate: 09 / 16 / 2014 Status Code: AZip: 27110County: 34 ForsythTime In: 03 : 13 ^{am}_{pm} Time Out: 05 : 45 ^{am}_{pm}Permittee: WINSTON-SALEM STATE UNIVERSITYTotal Time: 2 hrs 32 minutesTelephone: (336) 750-2846Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" type="checkbox"/>	<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	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	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	0.5	0	<input type="checkbox"/>
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	<input 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	1.5	0	<input type="checkbox"/>
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"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	<input checked="" type="checkbox"/>	0	<input checked="" 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	1.5	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 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	<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	1.5	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<input checked="" type="checkbox"/>	<input checked="" 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	0.5	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	1.5	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	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	0.5	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	0.5	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	0.5	0	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	0	<input type="checkbox"/>
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<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 checked="" 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 type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	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	0.5	0	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	0.5	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	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	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	0	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<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	0.5	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	0	<input type="checkbox"/>
Total Deductions:							6.5			

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WS STATE UNIVERSITY FOOD COURT

Establishment ID: 3034060020

Location Address: 601 S. MARTIN LUTHER KING JR. DR.

☒ Inspection ☐ Re-Inspection Date: 09/16/2014

City: WINSTON-SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27110

Category #: IV

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

Email 1:

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

Email 2:

Permittee: WINSTON-SALEM STATE UNIVERSITY

Email 3:

Telephone: (336) 750-2846

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp

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.

- 1 2-102.12 Certified Food Protection Manager - C- 0 points- No certified food protection manager present. At least one employee who has supervisory and management responsibility and the authority to direct and control food operations shall be a certified food protection manager. / 2-101.11 Assignment - PF- Person in charge with food protection training shall be present during all hours of operation.
- 8 6-301.12 Hand Drying Provision - PF- One of the two hand sinks without paper towels. Handsinks shall be provided with individual hand towels or air drying device. / 6-301.14 Handwashing Signage - C- No handwashing sign present at one handsink. A sign or poster that notifies food employees to wash their hands shall be provided and clearly visible. / 6-301.11 Handwashing Cleanser, Availability - PF- Both hand sinks without soap. Hand cleaning liquid, powder or bar soap shall be provided. CDI- Manager provided hand soap to one hand sink.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF- Moldy strawberries. Food shall be safe and unadulterated. CDI- Manager disposed of them.



Person in Charge (Print & Sign): Collin First Everson Last

Regulatory Authority (Print & Sign): Doris First Hogan Last

Collin J. Everson
Doris Hogan

REHS ID: 1808 - Hogan, Doris

Verification Required Date: 09 / 25 / 2014

REHS Contact Phone Number: (336) 703 - 3133



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P- Sanitizer system was not dispensing chemical properly. The button was pushed several times, no chemical dispensed. Once the chemical did dispense, it read less than 200 ppm. CDI- Additional chemical was added and chemical read 150 ppm. Verification Required. The chemical company has been called and will repair the system. This item is to be corrected within 10 days. / 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- Sticker residue present on lids and containers. Food residue present on containers. All food contact surfaces shall be clean to sight and touch.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- 0 points- Prepared yogurt parfaits not date marked. All potentially hazardous foods that are prepared and maintained in the facility for more than 24 hours shall be marked with the day or date of discard or preparation. CDI- Yogurt properly date marked with the date of discard.
- 34 4-302.12 Food Temperature Measuring Devices - PF- 0 points- No thermometer provided in the reach-in "Pepsi" cooler with meat and cream cheese. No food measuring device provided for food temps. Food measuring devices shall be provided and readily accessible. CDI-Employee provided a food thermometer.
- 35 3-602.11 Food Labels - PF- 0 points- Containers of sugar and cinnamon and sugar mixture out of their original container not labeled. All food or food ingredients out of their original containers shall be labeled with their common names.
- 36 6-501.111 Controlling Pests - PF- 0 points- Cardboard on shelving under dry goods, holes in walls around gas pipes, loose, cracked or missing baseboards are all pest harborage areas. The facility shall be maintained free of insects, rodents and other pests by eliminating harborage areas.
- 37 3-307.11 Miscellaneous Sources of Contamination - C- Bagels stored in plastic "To Go" bags. Foam seal between ice bin and ice maker is loose and hanging down into the ice. All food shall be stored to prevent contamination. CDI- Employee placed bagels in a food grade bag. / 3-305.12 Food Storage, Prohibited Areas - C- Food (produce and other items) stored under unwrapped condensation lines in the walk-ins. Food shall not be stored under sewer lines that are not shielded to intercept potential drips. Wrap lines with plastic PVC wrap.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Escutcheon plates missing at unused gas lines, rusty chemical racks, unused proofer leaking water, The Contaur freezer door handle improperly installed and is missing. Stainless steel panels missing on front service line, front edge of lower shelf at salad storage cooler damaged and plastic coating coming loose, caps missing on walls, floor and ceiling of walk-in cooler and freezer. Floor panels not properly joined in walk-in cooler and bolts at the top of the walk-in at the condenser with exposed threads. Door of ice machine at the compressor improperly installed with screws. Missing over flow valve at 3 comp sink. All equipment shall be maintained in good repair according to manufacturer's specifications.



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- 47 4-602.13 Nonfood Contact Surfaces - C- Legs of equipment with build-up present. Equipment shall be maintained free of soil residue.
- 52 5-501.114 Using Drain Plugs - C- 0 points- Drain plug missing on one of the dumpster. Receptacles and waste handling units for refuse, recyclables and returnables shall be have a drain plug. / 5-501.115 Maintaining Refuse Areas and Enclosures - C- Trash around dumpster. Trash present in the storm drain. Areas for refuse, recyclabels and returnables shall be maintained free of unnecessary items and clean.
- 53 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C- Unused fryers, flat top, subway bread proofer and small oven, and 2 door reach-in along with drink machines in the facility not being used. The facility shall be free of items that are unnecessary to the operation or maintenance of the establishment. Remove items. / 6-501.12 Cleaning, Frequency and Restrictions - C- Floors, walls, ceiling and baseboards with build-up, dust residue. Floor drain at 3 compartment sink moldy and rusty. The facility shall be cleaned at a frequency necessary to maintain it clean./ Unnecessary holes in ceiling tiles. Replace the tiles.



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