

# Food Establishment Inspection Report

Score: 98Establishment Name: WORRELL COMMONS CAFEEstablishment ID: 3034060029Location Address: 1834 WAKE FOREST RD WORRELL CAFE☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 09 / 13 / 2016 Status Code: AZip: 27109County: 34 ForsythTime In: 09 : 20 <sup>am</sup><sub>pm</sub> Time Out: 11 : 20 <sup>am</sup><sub>pm</sub>Permittee: WAKE FOREST UNIVERSITYTotal Time: 2 hrs 0 minutesTelephone: (336) 758-7826Category #: IIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 2No. of Repeat Risk Factor/Intervention Violations: 0

| 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            |  |  |  | <u>2</u> | <u>0</u>  | <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                                |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <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   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u>                 | <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  |  |  |  | <u>4</u> | <u>2</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 7  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed    |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input checked="" type="checkbox"/> |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| Approved Source .2653, .2655   |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| Protection from Contamination .2653, .2654   |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input checked="" type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| Potentially Hazardous Food Time/Temperature .2653  |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking & disposition  |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 22   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <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                                      |  |  |  | <u>1</u> | <u>05</u> | <u>0</u>                 | <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   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/>            |
| Chemical .2653, .2657  |                                     |                                     |                                     |  |  |  |  |          |           |                          |                                     |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <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 |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <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  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <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                                 |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Food Identification .2653  |                                     |                                     |                                     |   |  |  |  |          |           |          |                          |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 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  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 40   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Washing fruits & vegetables   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <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  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  |  | <u>1</u> | <u>15</u> | <u>0</u> | <input type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Utensils and Equipment .2653, .2654, .2663   |                                     |                                     |                                     |   |  |  |  |          |           |          |                          |
| 45   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <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   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/> |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u> | <input type="checkbox"/> |
| Total Deductions:  |                                     |                                     |                                     |   |  |  |  |          |           | <u>2</u> |                          |

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# Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034060029

Location Address: 1834 WAKE FOREST RD WORRELL CAFE

☒ Inspection ☐ Re-Inspection Date: 09/13/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27109

Category #: II

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

Email 1: knight-zeb@aramark.com

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

Email 2:

Permittee: WAKE FOREST UNIVERSITY

Email 3:

Telephone: (336) 758-7826

## Temperature Observations

| Item        | Location           | Temp | Item       | Location              | Temp | Item | Location | Temp |
|-------------|--------------------|------|------------|-----------------------|------|------|----------|------|
| hot water   | dish machine       | 149  | roast beef | make unit             | 38   |      |          |      |
| hot water   | 3-compartment sink | 126  | ham        | make unit             | 40   |      |          |      |
| tomato soup | hot hold           | 155  | egg        | make unit             | 39   |      |          |      |
| egg         | upright cooler     | 40   | quat (ppm) | bucket                | 200  |      |          |      |
| turkey      | upright cooler     | 45   | ServSafe   | Frank Langley 3-13-20 | 0    |      |          |      |
| roast beef  | upright cooler     | 38   |            |                       |      |      |          |      |
| lettuce     | make unit          | 45   |            |                       |      |      |          |      |
| tomato      | make unit          | 43   |            |                       |      |      |          |      |

## Observations and Corrective Actions

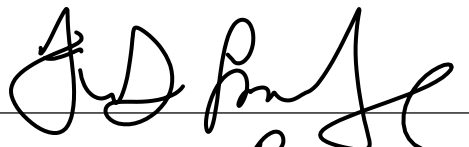

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 7 3-301.11 Preventing Contamination from Hands - P,PF - Employee observed preparing sandwiches without gloves. Employees must use gloves when handling ready-to-eat foods. CDI - Employee instructed on proper glove use and put on gloves.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Dish machine was measured at 149F. Dish machines that use hot water sanitization must reach a minimum plate temperature of 161F. CDI - Maintenance adjusted booster heater. 0 pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Cups at front service area not stored without plastic sleeves. Single-use cups must be stored in a manner that prevents potential contamination.



Person in Charge (Print & Sign): Frank *First* Langley *Last*

Regulatory Authority (Print & Sign): Andrew *First* Lee *Last*

REHS ID: 2544 - Lee, Andrew

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3128



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Spell



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