

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: WSSU DINING HALL

Establishment ID: 3034060019

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

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 10 / 08 / 2018 Status Code: A

Zip: 27110 County: 34 Forsyth

Time In: 09 : 30 <sup>am</sup> <sub>pm</sub> Time Out: 02 : 25 <sup>am</sup> <sub>pm</sub>

Permittee: WS STATE UNIVERSITY

Total Time: 4 hrs 55 minutes

Telephone: (336) 750-2846

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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	
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"/>
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<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	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
<b>Conformance with Approved Procedures</b> .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	

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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .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	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .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 checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" 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 checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>4.5</u>										



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# Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27110

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

Permittee: WS STATE UNIVERSITY

Telephone: (336) 750-2846

Establishment ID: 3034060019

☒ Inspection ☐ Re-Inspection Date: 10/08/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1:

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
Servsafe	J. Jones 6/12/20	00	ham	salad station upright	54	sauce	pizza make unit	41
hot water	3-comp sink	142	turkey	Delivery	37	tomatoes	pizza station upright	38
hot water	dish machine	161	eggs	salad station service line	52	milk	mongolian upright	41
quat sani	3-comp (ppm)/pump	200	spinach	salad station service line	55	turkey	fish walk-in	39
sausage	final cook	212	ambient	chicken walk-in	30	grits	cooling 1027	93
spagh sauce	final cook	183	milk	produce walk-in	41	grits	cooling 1125	59
noodles	final cook	198	pep pizza	hot service line	150	chicken	cooling 1027	160
mix veggies	final cook	180	pasta	hot service line	178	chicken	cooling 1125	82

## 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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Ice had been dumped into handwashing sink beside fish walk-in cooler. The handwashing sink inside red room has a plastic line running from the ceiling into the basin for the purpose of discharging rainwater when roof leaks. A HANDWASHING SINK may not be used for purposes other than handwashing. VR: Verification required, contact Michael Frazier at 336-703-3382 or fraziemb@forsyth.cc when drain line has been removed. Remove line by 10/18/2018.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT - Approximately 10% of plates, bowls, and metal pans checked were soiled with food debris and residue. Equipment and food-contact surfaces shall be clean to sight and touch. CDI: Items were sent to 3-compartment sink to be washed, rinsed, and sanitized. 0 pts due to lesser severity of violation from previous inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - The following items were measured above 45F; spinach in salad station reach-in (57F), corn in salad station upright (46F), diced ham in salad station reach-in (54F), spinach on salad service line (55-58F), diced egg on salad service line (52-54F), garlic and oil mixture not in refrigeration at pizza station (64F). When mixed, oil and fresh garlic create ideal growing conditions for bacteria and must be held under temperature control. Potentially hazardous foods in cold holding shall be held at a temperature less than 45F. CDI: Foods were cooled to below 45F. 0 pts.
- Lock Text \*\*As of January 1st, 2019 - PHF shall be held at 41F and below\*\*



Person in Charge (Print & Sign): *First* Jeanene *Last* Jones

Regulatory Authority (Print & Sign): *First* Michael Frazier *Last* Christy Whitley

*Jeanene Jones*

*Michael Frazier* *Christy Whitley*

REHS ID: 2610 - Whitley Christy

Verification Required Date: 10 / 18 / 2018

REHS Contact Phone Number: (336) 703-3382



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- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P - REPEAT - Apples being served in dining area next to beverage station without protection of sneeze guard, or being wrapped. Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. CDI: Apples placed under sneeze guard and tongs provided. // 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Cooking oil is being stored on floor at fryers in kitchen and on cook line. Food shall be stored at least 6 inches off the floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - REPEAT - Multiple stacks of metal containers on clean utensil storage shelves in 3 compartment sink room, as well as several stacks of plates at service line were stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - The following items are in need of repair; panel caps missing inside walk-in freezer and chicken cooler, rusted shelving in fish walk-in cooler, exposed screw threads in fish walk-in cooler, ice bin and under prep tables, recaulk hat channel under prep tables, casing over steam pipe at soup kettles, damaged plastic containers, ice buildup in reach-in cooler in red room and reach-in measured 49F (no PHF being stored in cooler). Equipment shall be maintained in good repair. Half credit taken due to improvement since last inspection.
- 49 5-205.15 System Maintained in Good Repair - C - REPEAT - Leak present at 3 compartment sink faucet and drip at shut off valve under prep sink across from office. Leak present at spray arm and right faucet of 3-compartment sink. Repair leaks. A plumbing system shall be maintained in good repair. 0 pts
- 52 5-501.114 Using Drain Plugs - C - Cardboard dumpster at dumpster area is missing drain plug. Drains in receptacles and waste handling units for REFUSE, recyclables, and returnables shall have drain plugs in place. // 5-501.115 Maintaining Refuse Areas and Enclosures - C - There is significant trash buildup in the dumpster area, as well as in the (appears to be) storm drain servicing the area. Ensure refuse is not being washed into storm drain. A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean. 0 pts
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - REPEAT - The following physical facilities are in need of repair; missing ceiling tiles at chicken walk-in cooler and dish machine area, worn finish in downstairs dry storage room, molded ceiling tiles in dry storage, coved base missing in dry storage, wall damage at salad station, damaged base tiles in walk-in freezer and fish and chicken walk-in coolers. Physical facilities shall be maintained in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C - REPEAT - The floor under the shelving in fish walk-in cooler and walk-in freezer in need of additional cleaning. Physical facilities shall be maintained clean.



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Spell



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