

# Food Establishment Inspection Report

Score: 94

Establishment Name: ARA FOOD SERVICES CO.

Establishment ID: 3034060005

Location Address: 1834 WAKE FOREST ROAD, WAKE  
FOREST/REYNOLDA HALL

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC

Date: 04/26/2021

Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 9:45 AM

Time Out: 4:05 PM

Permittee: WAKE FOREST UNIVERSITY

Total Time: 6 hrs 20 min

Telephone: (336) 758-5607

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: 6

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1				<b>Proper Use of Utensils</b> .2653, .2654										
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0			
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Sanitation</b> .2653, .2654, .2656, .2657										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0				
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0				
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	1				53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	0				
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1				54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0				
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1				<b>Total Deductions:</b> 6										
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1														
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	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	1	0													
<b>Chemical</b> .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1														
<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													



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Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARA FOOD SERVICES CO.  
 Location Address: 1834 WAKE FOREST ROAD, WAKE FOREST/REYNOLDA HALL  
 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: 3034060005

☒ Inspection ☐ Re-Inspection Date: 04/26/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: Gustinesjr-evaristo@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
6-10-22	Evaristo Gustines	0	pasta	up cooler	43	rice	hot cab-vegan stn	161
quat	2 comp-magnolia	200	bechamel	up cooler	43	corn	"	145
chicken	magnolia	174	chicken	up cooler	50	spinach salad	deli cooler	41
pasta	magnolia	146	pork loin	up cooler	41	mussels	pasta stn	40
final rinse	magnolia	161	potato	produce cooler	40	ambient	UP cooler	44
final rinse	main	169	tomato	produce cooler	38	burger	grill stn drawer	41
brussels	78 at 10:53//at 11:35	46	marinara	up cooler at 10:06/11:27/12:37	52	burger	final cook	180
salmon	at 10:54 105//at 11:35	78	tomato	true balance cooler	38	sweet potato	IG	41
zucchini	at 10:54 58//at 11:35	41	corn salsa	true balance cooler	38	chickpea	true balance	41
beans	omelette cooler	52	oatmeal	southern kit	121	chicken	true balance	48
beef	final cook	156	grits	southern kit	160	melon	salad	31
soup	final cook	197	breakfast burrito	southern kit	104	soup	salad stn	170
potato	final cook	202	blk beans	omelette stn	47	asparagus	salad bar	40
tomato	deli cooler	38	pico	"	47	chicken	salad bar	45
milk	dairy walk in	40	potatoes	"	50	eggs	reach in	41
cheese	dairy walk in	41	feta	"	53	yogurt	service line	38
melon	produce walk in	41	cubed ham	;;	44	ambient	dressing unit	39
creamer	bakery cooler	38	lettuce	deli	41			
lentils	vegetarian cooler	46	tomato	deli	41			
grilled pineapple	vegetarian cooler	41	ambient	cream cheese unit	38			

Person in Charge (Print & Sign): Tim


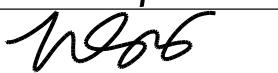
First

Last  
Grandinetti

Regulatory Authority (Print & Sign): Nora

First

Last  
Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services

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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.

- 8 6-301.12 Hand Drying Provision - PF- Paper towels absent at hand sink in main prep kitchen area. Provide paper towels or approved alternative for hand drying at each handsink. CDI-Towels provided.
- 18 3-501.14 Cooling - P- REPEAT-Marinara, at 52F, did not cool at all within 2 hours and 31min. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. CDI-Moved to small, thin portions in metal pans and moved to freezer.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Oatmeal, breakfast burrito measured less than 135F in hot holding. Potentially hazardous foods shall be held at 135F or greater in all parts of the food. CDI-Discarded by PIC.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Black beans, lentils, pasta, béchamel, chicken, multiple items in southern kitchen omelet station units, chicken in grill area, cooked chicken in salad bar, chicken in true balance area, all noted in temperature log, measured above 41F. Maintain potentially hazardous cold foods at 41F or less at all parts of the food.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P//3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- One speed rack of food labeled 4/24 for foods that were cooked today (4/26). Cooked potatoes in upright cooler behind omelet station labeled 4/18. Creamer is labeled for 2 week hold period, snickerdoodle labeled 4/14. Coconut creamer not date marked. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI- Speed rack labeled correctly, potatoes discarded, creamer labels corrected, snickerdoodle creamer discarded.
- 26 7-201.11 Separation-Storage - P- REPEAT- Bin of chemicals on second shelf above cleaned equipment/utensils. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI- Moved chemicals to low shelf.
- 31 3-501.15 Cooling Methods - PF- REPEAT- Marinara not cooling properly due to being in a very large portion in a large container. Recently cooked pasta in large portion in large container. In salad station: lettuce recently harvested from growing station was washed and tightly wrapped and placed in bottom of reach in unit. Cooked chicken removed from true balance to cool and was returned to service before cooling to 41F. Chicken in true balance upright wrapped and stacked before completely cooling. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI- Marinara and pasta broken down to smaller portions, Chicken discarded form true balance upright, lettuce vented and moved to top shelf closer to fan and cooled to 40 within 20 minutes, chicken placed in shallow pan to cool rapidly.
- 37 3-305.12 Food Storage, Prohibited Areas - C- Pam and squeeze bottle of unlabeled water stored under hand sink in true balance station. //3-307.11 Miscellaneous Sources of Contamination - C- Employee beverage in walk in freezer and in deli inside a reach in unit above food for establishment. //
- 38 2-402.11 Effectiveness-Hair Restraints - C- Two employees with not hair restraints while actively working with foods. // 2-303.11 Prohibition-Jewelry - C- One employee wearing watch while working with food.
- 42 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- Glasses in magnolia room for self service and stacks of disposable cups are without protection from contamination. Single service articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed to prevent contamination. //4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Prep table within splash distance of hand sink at main prep kitchen area. Install splash guard or move prep table. //4-901.11 Equipment and Utensils, Air-Drying Required - C- Stainless bowls in pasta station stacked wet. Omelet portion cups stacked wet. Air dry before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Torn gaskets in the following: walk in freezer, last hot box in hallway, UP cooler, top egg drawer in southern kitchen, right door on low reach in (international grill), continental reach in (salad station). Fan boxes in walk in freezer in hallway in need of repair due to ice build up. Shelving in salad station units chipping, shelving in kitchen area near ice machine area chipping. UP walk in cooler with ambient of 44F. Verification of repair needed to Nora Sykes by Wednesday April 28. // 4-501.12 Cutting Surfaces - C- REPEAT- Cutting boards in need of replacement of resurfacing.//4-202.16 Nonfood-Contact Surfaces - C- Caulk hand sink and splash guard at true balance kitchen.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C- Rinse solution soiled. Maintain clean solutions.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Chipping paint in places throughout, missing corner guard near dish pit, holes in ceilings of dairy walk in, and produce cooler. Floor in chemical room with missing/chipping tiles. Ceiling tiles in walk in freezer are missing/sagging. Door frame in walk in freezer in need of repair. //6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning needed on ceiling in true balance prep kitchen area.

