

Food Establishment Inspection Report

Score: 95

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

Establishment ID: 3034060018
 Inspection Re-Inspection
 Date: 09/07/2021 Status Code: A
 Time In: 11:25 AM Time Out: 2:05 PM
 Total Time: 2 hrs 40 min
 Category #: IV
 FDA Establishment Type: Full-Service Restaurant
 No. of Risk Factor/Intervention Violations: 6
 No. of Repeat Risk Factor/Intervention Violations: 2

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/C	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	2	0			
Employee Health .2652									
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	3	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	3	0			
Good Hygienic Practices .2652, .2653									
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use	2	1			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	1	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Hands clean & properly washed	4	2			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	0			
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Handwashing sinks supplied & accessible	2	1			
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food obtained from approved source	2	1			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food in good condition, safe & unadulterated	2	1			
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Required records available: shellstock tags, parasite destruction	2	1			
Protection from Contamination .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food separated & protected	3	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1			
Potentially Hazardous Food Time/Temperature .2653									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	0			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	0			
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cooling time & temperatures	3	0			
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper hot holding temperatures	3	0			
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper cold holding temperatures	3	0			
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper date marking & disposition	3	0			
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1			
Consumer Advisory .2653									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Consumer advisory provided for raw or undercooked foods	1	0			
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	0			
Chemical .2653, .2657									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0			
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	2	1			
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1			

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/C	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			
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Water and ice from approved source	2	1			
30	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Variance obtained for specialized processing methods	1	0			
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	1	0			
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0			
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0			
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	1	0			
Food Identification .2653									
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food properly labeled: original container	2	1			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Insects & rodents not present; no unauthorized animals	2	1			
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	1			
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	1	0			
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Wiping cloths: properly used & stored	1	0			
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Washing fruits & vegetables	1	0			
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>		In-use utensils: properly stored	1	0			
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	0			
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	0			
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	1	0			
Utensils and Equipment .2653, .2654, .2663									
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1			
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips	1	0			
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Non-food contact surfaces clean	1	0			
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hot & cold water available; adequate pressure	2	1			
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	2	1			
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	2	1			
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned	1	0			
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	1	0			
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	1	0			
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	0			
Total Deductions:					5				



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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Telephone: (336) 758-5607

Establishment ID: 3034060018
 Inspection Re-Inspection **Date:** 09/07/2021
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: Block-mark@aramark.com
Email 2:
Email 3: BLOCK-MARK@ARAMARK.COM

Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Lauren Catha	3-20-26	0.0						
quat-ppm	3 comp	200.0						
chicken-in left cooler	cooling at 11:38	82.0						
chicken	at 12:03	67.0						
chicken	sushi prep cooler	41.0						
crab salad	sushi prep cooler	38.0						
chicken	walk in	41.0						
shrimp	walk in	41.0						
ambient	self service cooler	40.4						
"	"	38.8						
rice	hot hold	176.0						
water	3 comp	124.0						
soup	c store	189.0						
yogurt	c store	44.5						
final rinse	dish machine 111-150	111.0						

Person in Charge (Print & Sign): Mark

First

Last

Block



Regulatory Authority (Print & Sign): Nora

First

Last

Sykes



REHS ID: 2664 - Sykes, Nora

Verification Required Date: 09/09/2021

REHS Contact Phone Number: (336) 703-3161



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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.

- 2 2-103.11 (M) Person in Charge-Duties - PF- REPEAT- Bento sushi employee was not aware of his responsibility to report illnesses. Policy in Bento procedure manual incomplete. Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. CDI-Education to employee. Asked that management go over this information with any and all contract employees that may not have the same onboarding experience as other employees, as they are part of a separate group. Suggested to post employee health policy.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- Employee drink bottle stored on shelf above single use items. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. CDI-Bottle discarded, employees educated by management.
- 6 2-301.14 When to Wash - P- Employee began to put away clean dishes without washing hands after cleaning tables. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles and after engaging in activities that contaminate hands. CDI-Employee directed by management to wash hands.
- 8 6-301.12 Hand Drying Provision - PF- Paper towels for hand drying absent at hand washing sink in C Store. Maintain towels available for hand drying at all hand sinks. CDI-Towels obtained. Suggest obtaining a dispenser for this area.
- 14 4-703.11 Hot Water and Chemical-Methods - P- Bento employee washed dish and dipped into sanitizer quickly without observing contact time. (REPEAT). Final rinse water in dish machine is not reaching appropriate temperature for sanitizing. Food contact surfaces shall be sanitized after washing and rinsing per manufacturers instructions. Verification of dish machine repair due to Nora Sykes by Thursday September 9. Contact information provided. In the interim all dishes will be sanitized at the 3 compartment sink.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Yogurt in C store self service area measured 44-45F. Maintain potentially hazardous foods at 41F or below. CDI-Education and have someone check on this unit. Yogurt is the only potentially hazardous item in this cold bar.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Container of trehalose unlabeled. Once removed from original packaging, foods shall be labeled with their common name. CDI-Label placed on container by employee.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P- Soup for self service not under protective shield. Protect food on display using shields, packaging, or other effective means. CDI-Moved soup back under guard.
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C- Trash cans needed at all hand sinks. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- One ceiling tile above walk in freezer in need of repair. Floor rusted in area where large cooler unit removed. //6-501.12 Cleaning, Frequency and Restrictions - C- Clean floor under right side shelf in walk in cooler.