Food Establishment Inspection Report

Score: 98.5

Establishment Name: WAKE FOREST COMMISSARY

Establishment ID: 3034020856

Location Address: 3730 UNIVERSITY PARKWAY

[X] Inspection [ ] Re-Inspection

City: WINSTON SALEM State: NC

Date: 09/18/2020 Status Code: U

Zip: 27106 County: 34 Forsyth

Time In: 10:25 AM Time Out: 1:15 PM

Permittee: WAKE FOREST UNIVERSITY

Total Time: 2 hrs 50 min

Telephone: (336) 758-3340

Category #: IV

Wastewater System: [X] Municipal/Community [ ] On-Site System

Water Supply: [X] Municipal/Community [ ] On-Site Supply

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 1

No. 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	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2		0			
					Employee Health .2652						
2	X				Management, employees knowledge; responsibilities & reporting	3	1.5	0			
3	X				Proper use of reporting, restriction & exclusion	3	1.5	0			
					Good Hygienic Practices .2652, .2653						
4	X				Proper eating, tasting, drinking, or tobacco use	2	1	0			
5	X				No discharge from eyes, nose or mouth	1	0.5	0			
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	X				Hands clean & properly washed	4	2	0			
7	X				No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0			
8	X				Handwashing sinks supplied & accessible	2	1	0			
					Approved Source .2653, .2655						
9	X				Food obtained from approved source	2	1	0			
10			X		Food received at proper temperature	2	1	0			
11	X				Food in good condition, safe & unadulterated	2	1	0			
12			X		Required records available: shellstock tags, parasite destruction	2	1	0			
					Protection from Contamination .2653, .2654						
13	X				Food separated & protected	3	1.5	0			
14	X				Food-contact surfaces: cleaned & sanitized	3	1.5	0			
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			
					Potentially Hazardous Food Time/Temperature .2653						
16				X	Proper cooking time & temperatures	3	1.5	0			
17	X				Proper reheating procedures for hot holding	3	1.5	0			
18	X				Proper cooling time & temperatures	3	1.5	0			
19		X			Proper hot holding temperatures	3	1.5	0	X	X	
20	X				Proper cold holding temperatures	3	1.5	0			
21	X				Proper date marking & disposition	3	1.5	0			
22			X		Time as a public health control: procedures & records	2	1	0			
					Consumer Advisory .2653						
23			X		Consumer advisory provided for raw or undercooked foods	1	0.5	0			
					Highly Susceptible Populations .2653						
24			X		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
					Chemical .2653, .2657						
25			X		Food additives: approved & properly used	1	0.5	0			
26	X				Toxic substances properly identified stored, & used	2	1	0			
					Conformance with Approved Procedures .2653, .2654, .2658						
27			X		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
					Safe Food and Water .2653, .2655, .2658						
28			X		Pasteurized eggs used where required	1	0.5	0			
29	X				Water and ice from approved source	2	1	0			
30			X		Variance obtained for specialized processing methods	1	0.5	0			
					Food Temperature Control .2653, .2654						
31		X			Proper cooling methods used; adequate equipment for temperature control	1	X	0	X		
32	X				Plant food properly cooked for hot holding	1	0.5	0			
33				X	Approved thawing methods used	1	0.5	0			
34	X				Thermometers provided & accurate	1	0.5	0			
					Food Identification .2653						
35	X				Food properly labeled: original container	2	1	0			
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36		X			Insects & rodents not present; no unauthorized animals	2	1	X			
37	X				Contamination prevented during food preparation, storage & display	2	1	0			
38	X				Personal cleanliness	1	0.5	0			
39	X				Wiping cloths: properly used & stored	1	0.5	0			
40	X				Washing fruits & vegetables	1	0.5	0			
					Proper Use of Utensils .2653, .2654						
41	X				In-use utensils: properly stored	1	0.5	0			
42	X				Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
43	X				Single-use & single-service articles: properly stored & used	1	0.5	0			
44	X				Gloves used properly	1	0.5	0			
					Utensils and Equipment .2653, .2654, .2663						
45		X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	X	0			
46	X				Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0			
47	X				Non-food contact surfaces clean	1	0.5	0			
					Physical Facilities .2654, .2655, .2656						
48	X				Hot & cold water available; adequate pressure	2	1	0			
49	X				Plumbing installed; proper backflow devices	2	1	0			
50	X				Sewage & waste water properly disposed	2	1	0			
51	X				Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
52	X				Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
53		X			Physical facilities installed, maintained & clean	1	0.5	X			
54		X			Meets ventilation & lighting requirements; designated areas used	1	0.5	X			

Total Deductions: 1.5

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WAKE FOREST COMMISSARY

Location Address: 3730 UNIVERSITY PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

Wastewater System: [X] Municipal/Community [ ] On-Site System

Water Supply: [X] Municipal/Community [ ] On-Site System

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 758-3340

Establishment ID: 3034020856

[X] Inspection [ ] Re-Inspection Date: 09/18/2020

Comment Addendum Attached? [X]

Water sample taken? [ ] Yes [ ] No

Status Code: U

Category #: IV

Email 1: day-robin@harvesttableculinary.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
1-5-23	Sean Devine	0	box lunches-campus kitchen	one door cooler	41			
wings	walk in	36	turkey	1 door ref.	37			
chicken	walk in	37	ambient	1 door ref.	34			
melon	walk in	41	tots	for hot hold	175			
tomato	walk in	38	final rinse	dish machine	175			
melon	walk in	35	quat	3 comp	200			
noodles	cooling at 10:33	120	water	3 comp	142			
noodles	cooling at 10:48	108	burger	hot hold	174			

Person in Charge (Print & Sign): *First* Sean *Last* Devine

Regulatory Authority (Print & Sign): *First* Nora *Last* Sykes

REHS ID: 2664 - Sykes, Nora

REHS Contact Phone Number: (336) 703-3161

Verification Required Date:

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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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.

19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Burgers at 120F in hot holding cabinet. Maintain potentially hazardous foods at 135F or greater at all parts of the food. CDI- Reheated to 178-183F.

31 3-501.15 Cooling Methods - PF- Melon at 50F closed and wrapped; noodles in large Cambro cooling with lid on; both in walk in cooler. Cooling shall be accomplished in accordance with the time/temperature criteria specified in 3-501.4 by using the following methods: placing food in shallow pans, separating food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, using ice as an ingredient, other effective methods. CDI-Both items vented. Items cooled. No cooling violations.

36 6-202.15 Outer Openings, Protected - C- Install sweep on back door to prevent entry of insects.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Rusted shelving in walk in freezer, above dish machine areas. Repair lifted middle panel in walk-in cooler flooring. Derust undersides of sinks where needed. Caulk sink trim strips at 3 comp sink. Assess walk in freezer for repair around door due to icing. Replace/repair wooden handles on bottom oven. Add feet to table under griddle. Caulk interior of hood where needed, and caulk to ceiling grid. Assess casters of fryer for rust. Derust and paint doors and door frames where needed. De-rust evaporator box in walk in cooler and wall near door of interior walk-in. This is not a comprehensive list. Se transitional notes for additional items.

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Derust/paint ceiling grid. Sand and touch up paint on walls where they have been patched. Cove base around freezer on top of tile, repair so that the cove is properly placed. Caulk all holes in ceiling where cords/pipes come through. Repair grout in back left corner of dry storage (small hole). Caulk base tile to wall where needed. This is not a comprehensive list. See transitional notes for additional items. // 6-501.12 Cleaning, Frequency and Restrictions - C- Clean walls at dish machine area.

54 6-303.11 Intensity-Lighting - C- Raise lighting to 50 foot candles (fc) at prep sink in corner; to 10 fc in dry storage corner areas; 10fc in walk in cooler and freezer areas.