

Food Establishment Inspection Report

Score: 96.5

Establishment Name: WFU BENSON STUDENT CENTER
 1834 WAKE FOREST ROAD, WAKE FOREST UNIVERSITY
 Location Address: _____
 City: WINSTON-SALEM State: North Carolina
 Zip: 27106 County: 34 Forsyth
Permittee: WAKE FOREST UNIVERSITY
Telephone: (336) 758-5607

Establishment ID: 3034060015

Date: 04/11/2024 Status Code: A
 Time In: 9:30 AM Time Out: 12:20 PM
 Category#: III
 FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5
 No. of Repeat Risk Factor/Intervention Violations: 2

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		2	X	0	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
Food separated & protected		3	1.5	X	X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	X	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
Proper hot holding temperatures		3	1.5	X	X
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	X	0	X
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Contamination prevented during food preparation, storage & display		2	1	X	X
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Personal cleanliness		1	0.5	X	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	X	0	X
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Single-use & single-service articles: properly stored & used		1	0.5	X	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Warewashing facilities: installed, maintained & used; test strips		1	X	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	X	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	1	X	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

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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: 3034060015
 Inspection Re-Inspection **Date:** 04/11/2024
 Educational Visit **Status Code:** A
Comment Addendum Attached? **Category #:** III
Email 1: watts-beth@harvesttableculinary.com
Email 2:
Email 3: BLOCK-MARK@ARAMARK.COM

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Egg Wash/Breading Station	38	Lettuce/Bento Reach In	41	Chicken/FG Reach In	49
Ambient/Thaw Reach In	36	Chicken/ Bento Reach In	41	Salami/FG Reach In	47
Sausage/Hot Hold	138	Hot Water/3 comp upstairs	135	Chicken Salad/FG Reach In	41
Egg/Hot Hold	125	Sanitizer Quat/3 comp upstairs	300	Hummus/FG Reach In	41
Spicy Chicken/Hot Hold	162	Final Rinse/Upstairs Dish Machine (thermal sticker)	160		
Nuggets/Hot Hold	155	Ambient/Forest Greens Reach In	32		
Chicken/Final Cook	182	Noodles/Bento Grill Drawer	41		
Ambient/Prep Reach In	36	Shrimp/Bento Reach In	39		
Soft Serve Base/Hopper	36	Ambient/Bento Sushi Case	36		
Ambient/Beverage Reach In CFA	38	Beef/Bento Hot Hold	177		
Shake Base/Reach In	38	Pork/Bento Hot Hold	177		
Sanitizer Quat/3 comp sink	200	Fish Cake/Bento Cold Hol	40		
Hot Water/3 comp sink	115	Spicy Kani Salad/Bento Cold Hold	36		
Quinoa/Cooling Walk In Freezer @ 10am	117	Rice/Bento Hot Hold	181		
Quinoa/Cooling Walk In Freezer @10:30	94	California Roll/CFA Walk In Freezer	36		
Rice/Cooling Walk In Freezer @ 10am	55	Tomato Soup/FG Hot Hold	159		
Rice" " @ 10:30	41	Tomato/FG Cold Hold	39		
Salmon/Reach In Upstairs	39	Roasted Veg/FG Cold Hold	39		
Chicken/Reach In Upstairs	40	Turkey/FG Cold Hold	41		
Sweet Potato/Upstairs Walk In	40	Plmento Cheese/FG Cold Hold	41		

Person in Charge (Print & Sign): *First* Beth *Last* Watts
Regulatory Authority (Print & Sign): *First* Glen *Last* Pugh




REHS ID: 3016 - Pugh, Glen **Verification Dates:** Priority: **Priority Foundation:** **Core:**

REHS Contact Phone Number: (336) 703-3164

Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: WFU BENSON STUDENT CENTER

Establishment ID: 3034060015

Date: 04/11/2024 **Time In:** 9:30 AM **Time Out:** 12:20 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Beth Watts	23233756	Food Service	01/31/2023	01/31/2028

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.

- 10 6-301.12 Hand Drying Provision (Pf) - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels.
***Repeat: The hand washing sink in the employee bathroom was out of paper towels. CDI towels refilled.
- 6-301.14 Handwashing Signage (C) - A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.
***Hand wash sign missing at the CFA hand wash sink near breading station. This hand sink was also missing a trash receptacle.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - (A) FOOD shall be protected from cross contamination by: (1) Except as specified in (1)(d) below, separating raw animal FOODS during storage, preparation, holding, and display from: (b) Cooked READY-TO-EAT FOOD; (d) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.
***Prepared sushi cooling in walk in freezer was stored under raw chicken. Once removed from manufacturer's packaging (even if frozen) foods must be stored in the proper stacking order. CDI sushi was moved to prevent cross contamination.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.
***2 metal food pans and the deli slicer stored clean still had food debris present. CDI these items were sent to be cleaned again.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 135F or above.
***Eggs in the CFA hot hold slide measured 125-128F. CDI food was discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / Temperature Control for Safety Food shall be maintained at 41F or below.
***Chicken (49F) and Salami (47F) in reach in prep cooler at Forest Greens serving line. CDI foods were discarded.
- 39 6-404.11 Segregation and Locations - Distressed Merchandise (Pf) - Products that are held by the PERMIT HOLDER for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES.
***Dented cans designated for return were not labeled. CDI discussed with PIC and she will mark the can or put a "Do Not Use Return To Vendor" sign on the shelf.
- 40 2-303.11 Prohibition - Jewelry (C) - Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.
***Employee preparing food in the CFA area was wearing jeweled rings.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) - After cleaning and SANITIZING, EQUIPMENT and UTENSILS: (A) Shall be air-dried.
***Forest Greens metal food pans stacked wet.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) - Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLEUSE ARTICLES shall be stored:(1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
***A box of cups were stored on the floor at the register area of CFA.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.
***Reseal the protein cold well at Forest Greens
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) - A WAREWASHING machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing EQUIPMENT, UTENSILS, or raw FOODS, or laundering wiping cloths; and drainboards or other EQUIPMENT used to substitute for drainboards as specified under § 4-301.13 shall be cleaned: (A) Before

use; (B) Throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function.

***The dish machine in the upstairs prep area needed to be drained and cleaned. There is also a build up of grease on the nozzles and inside of the equipment.

- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
***The following items need additional cleaning: -Scale in the upstairs prep area; -Table tops underneath slicer/food processor; -Underside of mixing wand at CFA milk shake machine; -Can opener base (upstairs); -Minor pink slime on ice machine baffle.
- 51 5-205.15 (B) System Maintained in Good Repair (C) - A PLUMBING SYSTEM shall be: Maintained in good repair.
***The faucet for the 3 comp sink in the upstairs prep room is leaking.