

# Food Establishment Inspection Report

Score: 80.5

Establishment Name: WS STATE UNIVERSITY DINING HALL

Establishment ID: 3034060019

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

Inspection  Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 04 / 16 / 2014 Status Code: A

Zip: 27110

County: 34 Forsyth

Time In: 08 : 50  am  pm

Time Out: 04 : 45  am  pm

Permittee: WS STATE UNIVERSITY

Category #: IV

Telephone: (336) 750-2846

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 5

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	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	1.5	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	1.5	0	<input type="checkbox"/>
<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	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	0.5	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	1.5	0	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<input checked="" type="checkbox"/>	1	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	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	1.5	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	1.5	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
<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	0.5	0	<input type="checkbox"/>
<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	1.5	0	<input type="checkbox"/>
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	0.5	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<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	<input type="checkbox"/>

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	0.5	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	0.5	0	<input type="checkbox"/>
<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	0.5	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	0.5	0	<input type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	0.5	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	0.5	0	<input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<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	0.5	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0.5	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	0.5	0	<input type="checkbox"/>
<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			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<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	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	0.5	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Total Deductions:</b>							19.5			



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Inspection     Re-Inspection    Date: 04/16/2014

City: WINSTON-SALEM    State: NC

Comment Addendum Attached?     Status Code: A

County: 34 Forsyth    Zip: 27110

Category #: IV

Wastewater System:  Municipal/Community     On-Site System

Water Supply:  Municipal/Community     On-Site System

Permittee: WS STATE UNIVERSITY

Email 1:

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
brocoli	cook temp	180	hot water	3 compartment sink	110			
pizza	hold temp	140	Dishwasher	kitchen	165			
fried chicken	cook temp	175						
baked	cook temp	180						
eggs	hot hold	145						
gravy	hot hold	145						
liquid eggs	cold hold make area	39						
pasta	walk-in	44						

## 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.

- 6    2-301.14 When to Wash - P-Employee put on gloves without washing hands first at Pan Geos station. Employee handling clean dishes and pulling up pants at the same time. Food employees are to wash their hands and exposed portions of their arms before donning gloves for working with food or engaging in other activities that contaminate the hands (gloves). Discussed issue with manager.-Repeat
- 8    6-301.12 Hand Drying Provision - PF- No hand towels at handsink in Pan Geos station. Paper towel dispenser at back cook station does not dispense towel, dispenses them very slowly or only a very small amount. Hand towels or drying device must be provided for proper hand washing. Towels and a towel dispenser need to be installed at Pan Geos station and the dispenser in the back needs to be properly repaired or replaced. / 5-205.11 Using a Hand washing Sink-Operation and Maintenance - PF- Handsink at Pan Geos station had a sauté pan in it and a container of plastic wrap in front of it and the handsink in the pizza/deli area had parts from the slicer in it. Handsinks are to be accessible at all times for food service employees to wash their hands.- Repeat
- 14    4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Sticker residue on plastic pans and containers and food debris on choppers. Ice machine at self-serve drink station moldy and soda nozzles at faculty drink machine had build up. All food contact surfaces are to be clean to sight and touch.- Repeat



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

Jeanene Jones

Doris Hogan

Regulatory Authority (Print & Sign):    Doris    *First*    Hogan    *Last*

REHS ID: 1808 - Hogan, Doris

Verification Required Date:      /      /     

REHS Contact Phone Number: (    )    -   



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Pan of link sausage at 109. All hot foods are to be maintained at 135F or greater. Sausage disposed of.- Repeat
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Pan of cut honeydew and cantalope on the salad bar at 54, ham and turkey at the omelet station at 54, top round in walk-in at 46-47F. All cold foods are to be maintained at 45F or below. Honeydew and cantalope and ham and turker were placed in the freezer to reduce the temperature.- Repeat
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-GC- Pork tips prepared, frozen and placed in the walk-in to thaw were not properly date marked. Items are to be marked with the day the item was prepared and placed in the freezer and then marked with the day the item was placed in the walk-in to thaw. A product can not exceed 4 days at 42-45F in refrigeration. Product needs to be marked with the date of preparation, the thaw date and the use by date.
- 26 7-201.11 Separation-Storage - P- Large container of orange force cleaner and bucket of orange force cleaner on prep table next to liquid butter. Poisonous or toxic chemical shall not be above food, equipment, utensils, linens, and single-service or single use articles. Cleaner moved to a bottom shelf.
- 33 3-501.13 Thawing - C- Shrimp submerged in a colander and water at the bakery prep sink. Food may be thawed completely submerged only if their is enough velocity to agitate and float off the loose particles in the overflow. Shrimp should be placed in a container and the water allowed to flow off of the food into the sink. Shrimp was moved for proper thawing.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C- Dead roaches found under the cabinets at the Pan Geos Station, in the walk-in down stairs and in the draw track of a table in the back cook area. Dead pests shall be removed from control devises and the premises at a frequency to prevent accumulation, decomposition or attract other pests. / 6-501.111 Controlling Pests - PF- Live roaches in the back of the kitchen at the knife storage area. The premises is to be maintained free of pests, insects, rodents. Continue to work with Pest Control company on the issue.- Repeat
- 37 3-305.14 Food Preparation - C- Ready-to-eat oranges being sliced next to a sink thawing shrimp without a barrier (space or splash guard). During preparation, unpackaged food shall be protected from environmental sources of contamination. / 3-306.11 Food Display-Preventing Contamination by Consumers - P-Container of sugar at the salad bar area without a sneeze guard. Food for display shall be protected from contamination by the use of packaging, counter, service line, sneeze guard or other effective means. Item was moved to behind the sneeze guard. - Repeat



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Spell

- 40 3-302.15 Washing Fruits and Vegetables - C- Onion being sliced at the sandwich station without being washed. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Containers, plates and pans stacked wet. Towel lint on containers and pans. After cleaning and sanitizing, equipment and utensils shall be air-dried to avoid bacterial growth. Pans and plates should be stacked to better allow air drying. Do not towel dry dishes, this may spread contamination from one surface to another./ 4-903.12 Prohibitions - C- Bags of clean towels stored on unused fan and other equipment and on the floor. Laundered linens may not be stored with sources of contamination. -Repeat
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Threshold loose and collecting water at the meat walk-in cooler, wrap on steam lines damaged and showing insulation, water line covered in tape at meat prep sink, paint chipping on the gas line, caulk missing or loose on hoods, brillo pads under legs of shelving in dish area, brace on underside of clean drain board is loose and needs to be properly attached, replace any missing bolt covers, lock missing on two-door reach-in in faculty kitchen exposing insulation, large ice machine not draining properly, gasket damaged on produce walk-in and caps missing on walls and floor of walk-in cooler down stairs. Steamer and slicer not working properly. All equipment is to be maintained in good repair and working according to manufacturer's specifications. Remove or replace damaged equipment./ 4-401.11 Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention- Location - C- Refrigeration line dripping on clean dishes in
- 46 4-204.114 Warewashing Machines, Internal Baffles - C- Curtains missing in dishmachine. Warewashing machine wash and rinse tanks shall be equipped with baffles, curtains, or other means to minimized internal cross contamination of the solutions in the wash and rinse. Dish repair company has ordered new curtains for the machine. / 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C- Spray nozzles missing and door bent. Warewashing machine and its auxiliary components shall be operated in accordance with manufacturer's instructions. Manager stated they were damaged would not stay in and have been ordered./ 4-501.14 Warewashing Equipment, Cleaning Frequency - C- Cleaning needed on interior of machine along the walls and conveyor and around the doors. Machine shall be cleaned at a frequency necessary to prevent recontamination of equipment and utensils. / 4-302.14 Sanitizing Solutions, Testing Devices - PF- Sanitizer test strips at 3
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C/ 4-602.13 Nonfood Contact Surfaces - C- Cleaning is needed on fryers (inside and out), under side of tables, inside drink station cabinets, inside Pan Geos cabinets. All equipment shall be clean to sight and touch.- Repeat
- 49 5-205.15 System Maintained in Good Repair - P- Spray arm at steam kettle leaking, supply line at meat prep sink leaking. Plumbing system is to be maintained in good repair.
- 52 5-501.114 Using Drain Plugs - C- GC- Drain plugs missing on dumpsters. Drains in receptacles and waste handling units for refuse, recyclables and returnables shall have drain plugs. Install drain plugs./ 5-501.113 Covering Receptacles - C- Dumpster door open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Wall cleaning needed behind equipment at fries, dish area, under the drink dispensing line, behind fries at the buffet. Floor cleaning needed under equipment and dish area. Ceiling tiles dirty throughout the kitchen. All areas shall be cleaned at a frequency to maintain them clean. / 6-201.11 Floors, Walls and Ceilings-Cleanability - C- Acoustics tiles in areas of the kitchen. Ceiling tiles are to be smooth and easily cleanable. Tiles need to be replaced with vinyl coated tiles. Ceiling tiles and drywall missing in areas of the kitchen and storage areas. Replace the tiles./ All areas of penetration at the dish, drink station, and in the kitchen or storage area are to be properly sealed. / FRP loose and not properly attached in the dish area. Wall board in can wash damaged and loose. These areas are to be properly repaired./ 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C- Trash on the ground around dumpsters. Areas is to be maintained clean of trash and debris. /
- 54 4-204.11 Ventilation Hood Systems, Drip Prevention - C- Condensation collecting in hood over kettles and dripping on the food and equipment. Exhaust ventilation hood system in food preparation areas shall be designed to prevent grease or condensation from draining or dripping onto food or equipment. Hood over kettles not properly working, needs to be repaired. / 6-303.11 Intensity-Lighting - C- Lighting 25-40 ft candles throughout the kitchen, buffet area, dish area, faculty serving area. Lighting shall be at least 50 ft candles at surfaces where food employees are working with food or utensils or equipment. Additional lighting is needed throughout. / 6-305.11 Designation-Dressing Areas and Lockers - C Employees coats stored on shelves next to or on clean towels and single service items. Lockers or other suitable facility's shall be provided for orderly storage of employees clothing or other possession.



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✓  
Spell

