

Food Establishment Inspection Report

Score: 90Establishment Name: ARA FOOD SERVICES CO.Establishment ID: 3034060005Location Address: 1834 WAKE FOREST ROAD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 08 / 27 / 2014 Status Code: AZip: 27106County: 34 ForsythTime In: 09 : 30 ☒ am ☐ pmTime Out: 07 : 00 ☐ am ☒ pmTotal Time: 9 hrs 30 minutesPermittee: WAKE FOREST UNIVERSITYCategory #: IVTelephone: (336) 758-5607FDA Establishment Type: Full-Service RestaurantWastewater System: ☒ Municipal/Community ☐ On-Site SystemNo. of Risk Factor/Intervention Violations: 7Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Repeat Risk Factor/Intervention Violations:

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<input checked="" type="checkbox"/>	<u>0</u>	<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			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>3</u>	<u>15</u>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Conformance with Approved Procedures .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			<u>2</u>	<u>1</u>	<u>0</u>	<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
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<input checked="" type="checkbox"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .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"/>	<u>1</u>	<u>0</u>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>1</u>	<input checked="" type="checkbox"/>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	<u>05</u>	<u>0</u>	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>05</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							10			

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034060005

Location Address: 1834 WAKE FOREST ROAD

☒ Inspection ☐ Re-Inspection Date: 08/27/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27106

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: WAKE FOREST UNIVERSITY

Email 1:

Email 2:

Telephone: (336) 758-5607

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Roast beef	deli	47	Rice	salad bar hot hold	145	Grilled	Final cook	168
Tomatoes	deli	45	soup	salad bar hot hold	190	Pizza	Final cook	190
Lettuce	salad bar	45	tomatoes	Pizza bar reach in	40	Omlete	Final cook	190
Hummus	salad bar	41	cooked veg.	Walk in cooler	40	Raw eggs	Cold hold	36
Egg salad	salad bar	40	Raw chicken	Burger station	41	Food	Oliver Grimes 2018	00
yogurt	salad bar	45	Noodles	Mongolian station	42	Hot water	preparation sink	141
Boiled egg	salad bar reach in	40	Raw Beef	Mongolian station	40	Hot water	Magnolia room dish	170
Balack bean	Salad bar	155	Beef and	Final cook	160	Hot water	Large dish washer pitt	172

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - 0 pt. - Two open soda cans stored in bakery walk in cooler. Employee beverages shall be stored in a cup with a lid and a straw at all times to ensure no contamination occurs. Continue to store employee beverages in designated areas of lower shelving.
- 6 2-301.12 Cleaning Procedure - P - Food employee observed washing hands for less than 5 second. Food employees shall wash hands by rinsing under warm water, applying cleaning compound, rubbing for 10 to 15 minutes, rinse under warm water, and thoroughly drying hands. CDI- Employee rewashed hands properly. // 2-301.14 When to Wash - P - Employee cutting ham, dropped plates on floor, picked up plates, and worked with clean plates without removing gloves and washing hands. Dish washing employee observed washing soiled dishes and working with clean utensils. Employees shall wash their hands after working with soiled utensils and equipment and immediately before donning new gloves. Ensure all employees are washing hands when necessary to prevent contamination of soiled hands at all times. CDI- Dishes were rewashed. Employees washed hands properly.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - GC - One handwashing sink at the pizza station was blocked by a speed rack. Handwashing sinks shall be maintained so that it is accessible at all times for employee use. // Ensure that handwashing sink is not being used for any other purposes other than handwashing.



Person in Charge (Print & Sign): *Oliver* *First* *Grimes* *Last*

Regulatory Authority (Print & Sign): *Wendy Grijalva* *First* *Michelle Kirkley* *Last*

REHS ID: 2442 - Grijalva, Wendy

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3157



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - Three sanitizer solutions did not register on test strips. Sanitizer solutions shall be maintained at 150-400ppm according to PIC. Sanitizer in all other locations read 200ppm. CDI- Solutions were replaced. / 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Two coffee mugs were visibly soiled. All utensils shall be clean to sight and touch. CDI - Items were rewashed.
- 18 3-501.14 Cooling - P - Large roast beef read 51 and six containers of tomatoes read 53F prepared on 8/26/2014. When food is cooked and cooled it shall be cooled within 6 hours from 135F to 70F within 2 hours and 70 to 45F or below within 4 hours. When foods are prepared at room temperature they shall be cooled within 4 hours to 45F or below. CDI- All items were voluntarily discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P -. 0 pt. - One 1/2 pan of spinach ravioli 128F and two 1/2 pans of ground turkey 130-133F at hot holding behind omelet station were out of hot holding parameters. CDI - PIC reheated foods.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Tomatoes 46-48F, green peas 56F, corn 63F, and cut melon 50-57F in both salad bars were out of cold holding parameters. Cut lettuce 50F, tomatoes 51 F, cheese (pepper jack, American) 50F, cooked onions 55 F, roast beef 48, cooked kale 71 F, turkey 48 F, tuna salad 63F, lettuce 60 F in deli station were out of cold holding parameters. All potentially hazardous foods shall be cold held at a temperature of 45F or below. Items in deli area are being held in an ice bath. Ensure that all items in ice baths are submerged enough to allow for cold holding to occur.' Recommend to install mechanical cold holding units in areas holding potentially hazardous foods.
- 31 3-501.15 Cooling Methods - PF - Ham, tomatoes, chicken, lettuce, cut melons, and other items throughout the establishment were being cooled in tightly covered containers. Foods read a temperature of 48-63F. When cooling foods that are cooked or prepared at room temperature cooling shall be accomplished by placing in rapid cooling equipment and uncovering or loosely covering foods to help facilitate heat transfer. When foods are cooked and cooled establishment has 6 hours to cool down to below 45F. When foods are prepared at ambient temperatures foods shall be cooled within 4 hours. / Train all food employees to ensure that cooling is being achieved.
- 36 6-501.111 Controlling Pests - PF - Three dead American cockroaches found behind proofer storage area. None moveable proofer is an obstacle to cleaning. / Suggest moving away from wall at least 6 inches to facilitate cleaning.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P - Chilli in green scene, brown sugar and raisins in southern cooking area, and kettle chips at the deli were out of sneeze guard protection. Food on display shall be protected from contamination by the use of packaging, counter, service line, or salad bar food guards, display cases, or other effective means. CDI- Items were moved behind sneeze guard angel. Ensure all food items remain under sneeze guard protection at all times. / Handwashing sink in produce preparation room is in splash distance of preparation sink and clean equipment. Handwashing sink shall be in a location where equipment and food contact surfaces will not be splashed. Install a splash guard at hand sink to prevent splash. Move preparation table blocking handsink to allow for handwashing and prevent contamination.// 3-306.13 (B) and (C) Consumer Self-Service Operations - PF - Consumers are allowed to reach into bread sleeves and obtain desired bread while



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- 38 2-402.11 Effectiveness-Hair Restraints - C - 0 pts. - Nutritionist and dishwasher working with food and clean utensils did not have a hair restraint. All food employees working with clean utensils, foods, single service items, or clean linens shall wear an effect hair restraint at all times. CDI- Employees donned effective hair restraints.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pt. - Move sanitizing solution containers from preparation surfaces to lower shelving off the floor.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - 0 pts - Three omelet spatulas were stored in containers of standing water. Utensils shall be stored on clean surface and clean and sanitized every four hours, stored in water of 135F, or under running water of sufficient velocity to flush particulates to the drain. Do not store spatulas in standing water.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - Three stacks of pans were stored wet. After cleaning and sanitizing utensils shall be air dried. CDI- Utensils were moved to allow for air drying. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Plates in Magnolia room were soiled from splash of dust from blinds. Plat covers soiled from coffee dripping. Clean utensils were soiled by dish washer placing soiled gloves on top. All utensils shall be stored in a location free of splash, dust, and other contamination and stored in a clean dry location. Ensure that all utensils are maintained clean. / Beer cases stored on the floor and on milk crates in Magnolia WIC. Clean linen stored on the floor. Bins stored under shelving in catering storage rooms. Remove all storage on the floor in all catering storage rooms. Storage shall be at least 6 inches off the floor. Raise bottom shelving on all wire racks to ensure items are stored at least 6 inches off the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat - Rolling wood painted storage unit has chipping paint and must be repaired or consider replacing. Stainless shelf laying on top of bakery preparation table and side of preparation table near vegetable sink is not approved NSF construction standards. Dungeon rack components are screwed and bolted into left side of prep counter top to serve as equipment legs. Replace. Repair. Milk crates were used to hold up storage of different items. Milk crates are not approved for storage. / Replace/ repair metro shelving in bakery, shelving in cabinets at dinning service stations, assess shelving in storage rooms, fan cover in Magnolia WIC, sugar container in Mangolia room, gaskets on top of ice machine, and gaskets on WIC doors. Chipped paint on most preparation table legs. Rusted and chipping at rolling bowl cart. / Foam wrap in old coolers have visible mold these pipes need to be enclosed in cleanable vinyl wrapping. Assess and repair/replace doors of
- 47 4-602.13 Nonfood Contact Surfaces - C - Cleaning needed in cabinets in Mongolian, pizza, and burger stations, in fryers of burger station and in kitchen, proofer, most shelving throughout establishment, tables under cutting boards and remove foil lined bread pans, behind refrigeration handles, door gaskets, exterior and lid of salad mixing equipment, exterior and lid of containers holding ingredients in bakery, counters under equipment in deli room, casters and feet, and carts. Clean items as often as necessary.
- 49 5-203.14 Backflow Prevention Device, When Required - P - 0 pt - Vacuum breaker at canwash is a residential device. Install a backflow prevention device rated for continuous pressures after the hose bibb at all areas where a spray hose may be installed. Remove attached threaded hose bibb from two compartment sink faucet. Tea and coffee dispenser at magnolia room need a back flow prevention device on each water line. A faucet has been added through the stainless backsplash of the preparation sink. The faucet has a threaded hose bibb and requires a back flow prevention device rated for continuous pressure. // 5-205.15 System Maintained in Good Repair - P - Leak at the handwashing sink waste water line across from the office. Ensure that handsink has 100F water for handwashing.



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- 51 6-501.18 Cleaning of Plumbing Fixtures - C - 0 pt. - Cleaning needed on toilet of men's restroom. Clean as often as necessary.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Floor: Cleaning is needed under shelving and corners of all walk in units, under equipment, proofer storage, under dish machine scrap area, under Magnolia Room, and all storage rooms including catering storage. Clean floor drains and condensation piping leading to floor drains throughout establishment. Replace missing floor drain covers. Floors in catering storage room are severely chipped and pitted. Repair. Base board coving is not present in some storage rooms. Assess all storage rooms to ensure approved coving is installed. Floor tiles cracked and in walk in cooler and linen storage. Condensate build up under wood catering storage box. Repair line to ensure condensate does not fall under equipment. // Walls: Old walk in cooler walls are of stucco like finish and not smooth and easily cleanable. Repair so that walls are easily cleanable. Peeling and chipping in dry storage and catering storage. Walls are molding in walk in older walk in coolers, most
- 54 6-303.11 Intensity-Lighting - C - 0 pts.- Lighting in older walk in coolers and salad preparation table were low. Lighting in walk in cooler shall be at least 10 foot candles. Lighting where food is prepared shall be at least 50 foot candles.



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