

Food Establishment Inspection Report

Score: 95

Establishment Name: WSSU DINING HALL

Establishment ID: 3034060019

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

Inspection Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 05 / 16 / 2017 Status Code: A

Zip: 27110

County: 34 Forsyth

Time In: 09 : 20 am pm

Time Out: 02 : 20 am pm

Permittee: WS STATE UNIVERSITY

Total Time: 5 hrs 0 minutes

Telephone: (336) 750-2846

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 2

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	<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"/>
Employee Health .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"/>
Good Hygienic Practices .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"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input 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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .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	1.5	<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			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	1.5	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	1.5	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	1.5	0	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	1.5	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	1.5	0	<input 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"/>
Consumer Advisory .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"/>
Highly Susceptible Populations .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"/>
Chemical .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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<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			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
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	0.5	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"/>
Food Temperature Control .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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	0.5	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	0.5	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"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	0.5	0	<input type="checkbox"/>
Proper Use of Utensils .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			<input checked="" type="checkbox"/>	0.5	0	<input checked="" 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"/>
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"/>	1	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	0.5	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	0.5	<input checked="" type="checkbox"/>	<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			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	0.5	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0.5	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions:							5			



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: WSSU DINING HALL
Location Address: 601 S. MARTIN LUTHER KING JR. DR.
City: WINSTON-SALEM **State:** NC
County: 34 Forsyth **Zip:** 27110
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: WS STATE UNIVERSITY
Telephone: (336) 750-2846

Establishment ID: 3034060019
 Inspection Re-Inspection **Date:** 05/16/2017
Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1:
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Billie Johnson 6-8-20	00	Cabbage	Walk-in cooler 2	42	Boiled egg	Red room reach-in	42
Hot water	3 comp sink	150	Eggs	Salad line hot hold	154	Ham	Red room reach-in	43
Quat sanitizer	3 comp sink	200	Hash	Salad line hot hold	138	Spinach	Red room reach-in	45
Quat sanitizer	bucket	300	Lettuce	Reach-in cooler salad	38	Rice	Hot hold cabinet	195
Hash	Hot hold cabinet	164	Spinach	Reach-in cooler salad	42	Corn	Final	150
Sausage links	Hot hold cabinet	162	Yogurt	Salad line cold hold	38			
Grits	Final	206	Pork	Final	190			
Fish	Walk-in cooler 1	40	Hot water	Dishmachine	190			

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.

- 8 6-301.14 Handwashing Signage - C Handwashing sign missing from handsink by office, and handwashing sink satellite kitchen. Add more descriptive handwashing reminders, as to when employees need to wash hands, in food employees restrooms. 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. CDI: Handwashing hung during inspection at handwashing sink by office. Handwashing signs provided for other restrooms. // 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handwashing sink in 3 compartment sink room blocked by metal rolling cabinet, and transfer carts. A handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Metal cabinet and transfer cart moved from in front of handwashing sink. // 5-202.12 Handwashing Sinks, Installation - PF Only handwashing sink in dishmachine room not operating during beginning of inspection. A
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Around 20% of plates, bowls, metal pans, and various utensils soiled with food debris and residue. Ensure food employees are taking time to thoroughly wash, rinse, and sanitize equipment and utensils. / Equipment and food-contact surfaces shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C Ice shield inside of small ice machine with black build up. / Soda nozzle in red room with soil. / In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment, equipment shall be cleaned at a frequency specified by the manufacturer or, absent of manufacturers specifications, at a frequency necessary to preclude accumulation of soil or mold. 0 pts
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P Apples being served in red room without protection of sneeze guard, or being wrapped. Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, 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: Apples sent downstairs to be rewashed, and to be protected by sneeze guard. 0 pts



Person in Charge (Print & Sign): Jeanene ^{First} Jones ^{Last}

Jeanene Jones

Regulatory Authority (Print & Sign): Christy ^{First} Whitley ^{Last}

Christy Whitley

REHS ID: 2610 - Whitley Christy

Verification Required Date: / /

REHS Contact Phone Number: () -



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C REPEAT: Multiple stacks of plastic containers under prep sink shelving and most all metal containers in 3 compartment sink room stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Oven grate being stored on floor next to oven beside soup kettle line. Cleaned equipment and utensils shall be stored at least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: Evaluate for repair and replacement of underside of all prep tables, prep surfaces, sinks, vats, drainboards, etc have exposed screw threads that need to be capped/cut to expose only 2.5 screw threads, require caulking, reconditioning from flaking, and have support channels reattached and recaulked. / Wash vat of 3 compartment sink with large crack that needs to be rewelded. / Shelving in walk-in cooler, 3 compartment sink room, reach in-cooler of red room, rusted and chipping paint. Remove rust, repaint, or replace shelving. / Recaulk inside of all hoods where caulk is drooping or missing. / Melted gaskets to both hot hold cabinets at pass thru window. / Remove ties to sprayer arms in dishmachines and replace with hooks. / Remove tape to PVC pipe wrap in walks, and replace with smooth pipe wrap. / Replace bent shelving in walk-in cooler. / Fryers with damaged control panel on front (to be replaced). / Cracked container in ice transfer
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed in: inside of hot hold cabinets, crevices around fryers and inside of fryer doors, pans storing cutting board racks, and under conveyor line in dishmachine room. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 49 5-205.15 System Maintained in Good Repair - C Leak present at 3 compartment sink faucet and drip at shut off valve under prep sink across from office. Repair leaks. A plumbing system shall be maintained in good repair. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Recaulk handwashing sink to wall beside walk-in cooler. / Clean and replace/repair base tile in walk-in cooler. / Repair wearing grout throughout kitchen between floor tiles, allowing standing water. / Replace missing ceiling tiles in dishmachine room. / Remove old caulk and recaulk 3 comp sink to wall. / Repair FRP panels in mop sink room. Redroom half wall at service line has damaged wall laminate. / Refinish floor in dry storage as areas have lost finish. / Replace molded and missing ceiling tiles in dry storage. Floors, walls, and ceilings shall be designed, constructed, and installed to be smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C Clean floors and walls under 3 comp sink to remove mold/mildew. / Clean floors between equipment. / Clean floors in dishmachine room. / Wall cleaning needed around handsinks to remove soil. / Floor cleaning needed under shelving in walk-ins and in dry storage. / Physical facilities shall be
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas (measured in foot candles): 38 at mixer, 8 at handwashing sink in dishmachine room, 13-16 at toilets in restrooms, 24-30 at serving line in redroom and hot box, and 8 at handwashing sink in red room. Increase lighting in areas where food preparation occurs to meet 50 foot candle, and at all toilets and handwashing sinks 20 foot candles. 0 pts



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