Food Establishment Inspection Report Score: 96.5 Establishment Name: WFU NORTH CAMPUS DINING HALL Establishment ID: 3034060025 Location Address: 1834 WAKE FOREST ROAD, BUILDING 63 Date: 11/17/2020 City: WINSTON SALEM Status Code: A State: NC Time In: 10:20 AM Time Out: 1:44 PM Zip: 27106 County: 34 Forsyth Total Time: 3 hrs 24 min Permittee: WAKE FOREST UNIVERSITY Category #: IV Telephone: (336) 758-7826 FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 4 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties ماماماق 28 🖂 🖂 🖂 Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | 190-X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 🖾 🗆 🗆 🗆 Plant food properly cooked for hot holding 5 🛛 П No discharge from eyes, nose or mouth 33 🖾 🗀 🗀 🗀 Approved thawing methods used | - | - | - | 10 | 10 | 10 | Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-N Handwashing sinks supplied & accessible 200 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 Approved Source .2653, .2655 Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 40 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🗆  $\boxtimes$ Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛  $\Box$ reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Time/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 -☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & □ □ Proper hot holding temperatures 46 🔲 🛭 20 Proper cold holding temperatures |47| ⊠ | □ Non-food contact surfaces clean 21 □ Proper date marking & disposition Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o records 49 X 🗆 Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23| | | | | | | | 50 🛛 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 🖾 🗀 🗀 Food additives: approved & properly used 53 🖾 🗆 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;



27 🗆 🗆 🖾

Conformance with Approved Procedures

26 🛛

designated areas used

54 🛛

2653 2654 2658

Toxic substances properly identified stored, & used

North Carolina Department of Health & Human Services

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

Establishment Name: WFU NORTH CAMPUS	Establishment ID: 3034060025					
Location Address: 1834 WAKE FOREST RO		Inspection	Re-Inspection	Date: 11/17/2020		
City: WINSTON SALEM	State: NC	Comment Addend		Status Code: A		
-	ip: 27106		n? Yes X No	Category #: IV		
Wastewater System:   Municipal/Community   On-S  Water Supply:   Municipal/Community   On-S		Email 1: Scalcio	ne-michael@harves	ettableculinary.com		
Permittee: WAKE FOREST UNIVERSITY		Email 2:				
Telephone: (336) 758-7826		Email 3:				

Temperature Observations  Effective January 1, 2019 Cold Holding is now 41 degrees or less											
6-6-24	Michael Scalcione	0	melon	under counter ref.	52	ham	deli cooler	37			
marinara	hot hold	80	sausage	split door cooler	39	ham	deli cooler	37			
alfredo	hot hold	147	tomato	grill	38	chicken	village juice	37			
pasta salad	deli case	46	eggs	under counter cooler	40	roast squash	village juice	37			
slaw	deli case	45	melon	salad bar	38	egg	village juice	41			
tuna salad	deli case	44	rst veg	salad cooler	38	carron	2 door vj	41			
guacamole	cold unit	47	final rinse	dish machine	170	lettuce	2 door vj	41			
pasta	cold unit	46	shrimp	tabletop cooler	36	rice	hot hold	159			

First Last Person in Charge (Print & Sign): Jerica Yingling First Last

REHS ID: 2664 - Sykes, Nora

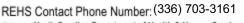
Sykes

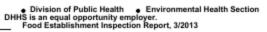
Verification Required Date:





Regulatory Authority (Print & Sign): Nora





## Comment Addendum to Food Establishment Inspection Report

Establishment Name: WFU NORTH CAMPUS DINING HALL Establishment ID: 3034060025

## 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.

- 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils P- Sticker residue and food residue on some pans. Ice wand on freezer shelf soiled. Food contact surfaces shall be clean to sight and touch. CDI-Sent all to be washed. // 4-703.11 Hot Water and Chemical-Methods P- Employee dipped pan in sanitizer and did not observe contact time before taking out of solution. After being cleaned equipment food contact surfaces and utensils shall be sanitized in chemical or hot water manual or mechanical, according to manufacturers instructions. CDI-Moved to be rewashed.
- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- Marinara in soup kettle designed for holding hot foods measured 80F. Ensure that foods are properly heated before placing into hot holding. Maintain hot foods at 135F or greater. CDI-Reheated properly by employee.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- REPEAT- Spaghetti in service cold unit at 46F. Guacamole at 47F (and other foods not listed) in side cold hold unit where outlet had been tripped were above 41F. Slaw, pasta, tuna salads above 41F in deli case. Maintain potentially hazardous foods at 41F or less at all parts of the food. CDI-All foods moved to cool in equipment designed to cool based on time out of temperature Measured by manager to be at or below 41F before being placed back into service.
- 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition P- Ham, beef, another ham in deli cooler in a pan labeled 11/10, that exceeds datemarking parameters. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-Discarded. Make sure to change out pans when new foods are prepared to ensure proper rotation of dates and clean pans.
- 40 3-302.15 Washing Fruits and Vegetables C- REPEAT- Apples are now being washed, but stickers are not being removed. Remove stickers prior to washing.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- Torn gasket on true cooler. Replace.
- 46 4-501.18 Warewashing Equipment, Clean Solutions C- Three compartment sink: all solutions soiled. Maintain clean solutions at warewashing area.