

Food Establishment Inspection Report

Score: 92Establishment Name: WS STATE UNIVERSITY DINING HALLEstablishment ID: 3034060019Location Address: 601 S. MARTIN LUTHER KING JR. DR.☒ Inspection ☐ Re-InspectionCity: WINSTON-SALEMState: NCDate: 11 / 17 / 2014 Status Code: AZip: 27110County: 34 ForsythTime In: 09 : 00 ☒ am ☐ pmTime Out: 02 : 30 ☐ am ☒ pmTotal Time: 5 hrs 30 minutesPermittee: WS STATE UNIVERSITYCategory #: IVTelephone: (336) 750-2846Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

Water Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 3No. of Repeat Risk Factor/Intervention Violations: 1

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	15	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	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	05	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	15	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	15	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<input checked="" type="checkbox"/>	15	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"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	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	05	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	15	0	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	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	05	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	05	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	05	0	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used				1	05	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05	<input checked="" type="checkbox"/>	<input checked="" 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"/>
Proper Use of Utensils .2653, .2654											
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	<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				<input checked="" type="checkbox"/>	05	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	05	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	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				2	1	<input checked="" type="checkbox"/>	<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 type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05	<input checked="" type="checkbox"/>	<input checked="" 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	05	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0	<input 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 type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0	<input type="checkbox"/>
Total Deductions:										8	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WS STATE UNIVERSITY DINING HALL

Establishment ID: 3034060019

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

☒ Inspection ☐ Re-Inspection Date: 11/17/2014

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:

Telephone: (336) 750-2846

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
patty sausage	service line	140	Melvin Cole	Exp 3/5/19	0			
eggs	service line	145						
pizza	service line	140						
squash	service line	155						
ground turkey	hot hold	165						
hot dogs	hot cabinet	135						
mac and	preparation	145						
hot water	tap prep sink	135						

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 6-301.12 Hand Drying Provision - PF- 2 handsinks paper towels not accessible, dead batteries; 1 dispenser without towels. Each handwashing sink shall be provided with disposable towels or other acceptable means to dry hands. CDI- Batteries replaced, paper towels replaced.
- 14 4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers - C- No buckets or bottles available with sanitizer. 3 comp sink sanitizer reading less than 200 ppm. Sanitizer shall be provided for food prep surfaces and all sanitizer must be maintained at the proper concentration. CDI- Sink emptied and refilled, 200ppm present. Bottles of sanitizer provided. / 4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures - PF- Final dish temp in dish machine is fluctuating from 158-164. Dishes must reach and maintain 160F or higher to be properly sanitized. University personnel evaluated the machine, National will evaluate to determine the problem. / 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- Pans, plates and utensils with food debris, grease and residue. Dead bug parts present on pans. Food contact surfaces shall be clean to sight and touch. CDI-Items returned to be properly cleaned.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Cut cantalope/honeydew mix and yogurt at 53F. Chopped ham/turkey/tomatoes on the omelet bar 46-47F. All potentially hazardous foods shall be maintained at 45F or below. CDI- Melons and yogurt disposed of. Additional water and ice added to cold well for turkey/ham/tomatoes.

Person in Charge (Print & Sign): LaKeith *First* Stevenson *Last*

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

REHS ID: 1808 - Hogan, Doris

Verification Required Date: 11 / 24 / 2014

REHS Contact Phone Number: (336) 703 - 3133



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- 36 6-501.111 Controlling Pests - PF- 0 points- 1 or 2 flies presents. Facility shall be maintained free of rodents, insects or other pests. Dead pests present in dish area. Clean on a daily basis to remove dead pests.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- 0 points- 1 wet wiping cloth sitting on a prep table at the back of the kitchen. All wiping cloths shall be maintained in sanitizer at the proper concentration. CDI- Towel placed in dirty laundry.
- 40 3-302.15 Washing Fruits and Vegetables - C- Potatoes not washed prior to peeling, Romaine lettuce and carrots being cut prior to washing. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served or offered for consumption.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Scoop for AP Flour and breadier in the product. During pauses in preparation or dispensing, utensils shall be stored in the container with the handles above the top of the food or any other acceptable means.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Repeat- Pans, plates and bowls stacked wet. After cleaning and sanitizing, equipment and utensils shall be air dried. Remove unnecessary items and better arrange items to allow for air drying. / 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Repeat- Bins of utensils on the front servicing line and in the back food prep areas with food debris. Pans and containers stacked in the dish area on dirty shelving. Cleaned equipment and utensils shall be stored in a clean, dry location not exposed to dust, splash or other items. Clean bins frequently, make sure the lids on the bins are secure to avoid food debris falling in.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0 points- Shelving in the walk-in coolers rusty and the coating is peeling off. Equipment shall be maintained in a state of good repair. Replace shelving.
- 46 Multiple gauges on the dish machine are broken, foggy or simply un-readable. Replace the gauges so they function properly ensuring the machine is operating according to manufacturer's specifications.



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- 47 4-602.13 Nonfood Contact Surfaces - C-0 points- Shelves in walk-ins with food debris and build-up. Non-food surfaces of equipment shall be cleaned at a frequency necessary to preclude the accumulation of soil residues.
- 49 5-205.15 System Maintained in Good Repair - P- 0 points-Ice machine drain pipe is not properly attached and is leaking on the floor, the prep sink located closest to the stove is leaking at the water inlet pipe and the prep sink at the bakery area is leaking at the drain stop. Plumbing system shall be maintained in good repair.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Grease build-up on the floor under the front service station fryers, grease build-up on floor and walls at steamers and fryers near stove. Build-up debris under table at front service window, and under the shelving at the 3 comp sink. Physical facilities shall be cleaned as often as necessary to keep them clean. /6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Baseboards not properly sealed to the walls of the chicken/meat walk-in/ freezer. Baseboards loose or missing near the prep area and 3 comp sink, and near the handsink in the dish machine room. Physical facilities shall be maintained in good repair.



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✓
Spell



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Spell

