

Food Establishment Inspection Report

Score: 91

Establishment Name: SALEM COLLEGE CAFETERIA #3484

Establishment ID: 3034060004

Location Address: 601 S CHURCH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 16 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 09 : 20 am Time Out: 02 : 00 pm

Total Time: 4 hrs 40 minutes

Permittee: SALEM COLLEGE

Category #: IV

Telephone: (336) 917-5321

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

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

No. 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		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
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	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
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	
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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" 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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<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	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
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	

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	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
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			1	<input checked="" type="checkbox"/>	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	03	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	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	
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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 9										



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Permittee: SALEM COLLEGE

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☒ Inspection ☐ Re-Inspection Date: 04/16/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: diningservices@salem.edu

Email 2: _____

Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
lentil soup	1 dr Traulsen	36	alfredo	WIC #2	43	baby spinach	ref. drawer	41
pasta	1 dr Maximum	38	rose sauce	"	43	bulk milk	1 dr cooler	40
feta	2 door	39	turkey	1-dr at sandwich prep	40	Food Safety	Kori Price 5/31/2022	00
mixed greens	"	40	tuna	"	37			
butter	bakery cooler	41	pork loin	pizza prep- top	43			
sl. tomato	produce walk-in	39	cheese	"	45	hot water	prep sink - bakery	150
ham	WIC #2 (DISC)	46	meat sauce	pizza prep - base	40	J-512 quat	sani at 2 comp sink	400
pasta	WIC #2	43	diced garlic	stir fry station cooler	38	quat sani	bakery, ppm	200

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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Container of raw chicken in marinade on top shelf of cart in produce walk-in, above boxes of vegetables. Veggie burgers stored next to raw turkey burgers in bottom ref. drawer at flat top grill. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from raw, ready to eat food such as fruits and vegetables, and cooked ready to eat food. CDI - PIC discarded veggie burgers, relocated chicken to proper storage area.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Food residue/debris present on multiple items in the kitchen, such as: vegetable choppers, the slicer, some knives and other utensils, china cap and bowls in bakery area, sticker residue on metal pans in utensil storage area. Equipment food contact surfaces and utensils shall be clean to sight and touch. Dish washing is a REPEAT violation. CDI - dishes to be rewashed.
4-702.11 Before Use After Cleaning - P
Observed knives being wiped with towels to clean. Utensils shall be sanitized before use after cleaning; knives should be properly washed, rinsed, and sanitized. Utensils in continuous use need to be washed, rinsed, and sanitized a minimum of once every 4 hours.
- 18 3-501.14 Cooling - P 2 Hams in walk-in #2 prepped yesterday were still 45-46F. Potentially hazardous foods must be cooled properly - you have a max of 6 hours to cool foods to 41F or below following cooling parameters. CDI - hams discarded.

Lock
Text



Person in Charge (Print & Sign): Kori First Price Last

Regulatory Authority (Print & Sign): Aubrie First Welch Last

Kori Price
Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Foods in walk-in cooler #2 are holding above 41F; all potentially hazardous foods temped in this cooler were 43F. Foods in top of pizza prep were 43-45; keep lid closed as much as possible and do not overfill containers. As of January 1, 2019, all potentially hazardous foods held cold shall be maintained at 41F or below. Please correct to avoid a point deduction on the next inspection. CDI - education.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF black beans in produce walk-in not dated. Opened packages of turkey and ham lunchmeats, lettuce in 1 door cooler by sandwich prep station were not dated. Potentially haz foods must be dated with day of prep/opening. CDI - lettuce discarded, other foods dated appropriately. 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P lentil soup in 1-dr Traulsen dated 4/8. Once potentially haz foods exceed approved time limits (7 days including day of prep if held at 41F or lower), they must be discarded. CDI - soup discarded. *Some potentially haz foods are being given discard dates past the approved time limit (for example, pasta prepped 4/10 with discard of 4/17, feta opened 4/15 with discard of 4/23). CDI - PIC adjusted discard dates.
- 31 3-501.15 Cooling Methods - PF 2 hams in walk-in #2 were in a tightly covered pan, dated 4/15, and were 45-46F. Cooling shall be accomplished in accordance with time and temperature criteria using an approved method, such as: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring in an ice water bath; using containers that facilitate heat transfer. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer, and loosely covered or uncovered if protected from overhead contamination. CDI - hams discarded by PIC.
- 42 4-904.11 (A) Kitchenware and Tableware - Cups on the beverage self-service station are stored upside down, however, the lip portion of the cups are exposed. Cleaned and sanitized utensils shall be...dispensed so that contamination of food and lip contact surfaces is prevented. 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Containers storing miscellaneous utensils - in bakery and in main kitchen - had food debris in them. Cleaned...utensils shall be stored in a clean, dry location.
4-901.11 Equipment and Utensils, Air-Drying Required - C Some bowls at self-service areas, some metal pans in kitchen storage were stacked wet today. Allow all dishes to air dry before nesting together.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Damaged lid on pizza prep cooler creates a sharp metal edge on side closest to pizza oven. Please remove or repair nonworking ice machine in self-service area. Equipment shall be maintained in good repair.
- 46 4-204.113 Warewashing Machine, Data Plate Operation Specifications - C A data plate could not be located on the dish machine. A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operation specifications including the temperatures required for washing, rinsing, and sanitizing, and the pressure required for the fresh water sanitizing rinse.
4-501.15 Warewashing Machines, Manufacturers' Operating Instructions - C The pressure gauge did not change throughout the cycle of the dish machine; in the absence of a data plate, it could not be determined if it was operating properly.
4-301.12 Manual Warewashing, Sink Compartment
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed, including but not limited to: interior bases of coolers such as the 1-dr Maximum in the kitchen, inside drawers and microwave in bakery area, fan guards on compressor in walk-in freezer, interior/under drawers of refrigerated drawer (lo-boy) unit, sides of stoves with food splash, hanging lights over serving area (dust buildup), exterior of coolers including around vents (dust buildup). Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.



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✓
Spell

- 49 5-205.15 (B) System maintained in good repair - C there is a significant hot water leak at the 1 comp sink in prep area. There is a yellow vinyl? bag hanging over exposed plumbing above hand sink with a hose attached to it to catch leaks in unused catering kitchen. The pre-spray at the dish area is not working properly. There is a leak at the dish machine by the pressure gauge. There is a leak under the soda dispenser at self-service area. A plumbing system shall be maintained in good repair.
- 5-203.13 Service
- Sink - C If water is to be disposed of down outside drain by dumpster, it is required to have a curb around it.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Old building. Gray finish on concrete floor in lg. dish storage room is chipped and is no longer nonabsorbent/easily cleanable. Some VCT tiles at serving area are damaged. Peeling paint on ceiling and windowsills, such as in bakery area. Damaged wall at dish machine area (above pre-spray). Some tiles missing on wall in 2 comp sink room. Damaged ceiling tiles in employee rest room, and toilet needs to be regouted to the floor. Cleaning is needed, including: dust buildup on large fan in wall in bakery, around floor drain by nonworking ice machine (including the drain itself), under equipment. Physical facilities shall be kept clean and in good repair.



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