

# Food Establishment Inspection Report

Score: 86

Establishment Name: PIEDMONT INTERNATIONAL UNIVERSITY CAFETERIA

Establishment ID: 3034060002

Location Address: 716 FRANKLIN STREET

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 10 / 2018 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 09 : 30  am  pm Time Out: 01 : 30  am  pm

Permittee: PIEDMONT BAPTIST COLLEGE

Total Time: 4 hrs 0 minutes

Telephone: (336) 725-8344

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: 4

No. of Repeat Risk Factor/Intervention Violations: 3

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
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
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	
<b>Good Hygienic Practices .2652, .2653</b>								
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	0	0	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	
<b>Approved Source .2653, .2655</b>								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
<b>Protection from Contamination .2653, .2654</b>								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0	0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	0	13	0	0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0	0	0
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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
<b>Safe Food and Water .2653, .2655, .2658</b>								
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	
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0	0
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
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	
<b>Proper Use of Utensils .2653, .2654</b>								
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	1	0	0	0
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	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	0	1	0	0
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	0	0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	0	03	0	0
<b>Physical Facilities .2654, .2655, .2656</b>								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	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	0	03	0	0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0	0	0
<b>Total Deductions:</b>					<b>14</b>			



# Comment Addendum to Food Establishment Inspection Report

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**County:** 34 Forsyth **Zip:** 27101  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site System  
**Permittee:** PIEDMONT BAPTIST COLLEGE  
**Telephone:** (336) 725-8344

**Establishment ID:** 3034060002  
 Inspection  Re-Inspection **Date:** 09/10/2018  
**Comment Addendum Attached?**  **Status Code:** A  
**Water sample taken?**  Yes  No **Category #:** IV  
**Email 1:** freyc@piedmontinternationaluniversity.edu  
**Email 2:**  
**Email 3:**

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Joseph Tarnowski	0	spinach	left salad bar	38	hot water	warewashing sink	139
milk	dispenser	37	pepperoni	left salad bar	40	quat sanitizer	dispenser	400
pork chop	cook temp	189	lettuce	left walk in cooler	43	quat sanitizer	spray bottle	300
cheese sauce	hot holding cabinet	165	eggs	left walk in (cooling 1	74	beef	pizza prep	40
cheese	salad bar	49	eggs	cooling 2 hours	45	pepperoni	pizza prep	51
tomatoes	salad bar	37	sausage dish	right walk in cooler	43	hot water	dish machine	161
ham	salad bar	46	chicken	right walk in cooler	43	potatoes	cooling 1 hour	74
squash	cook temperature	176	ham	delivery temp	39	potatoes	cooling 2 hours	47

## 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.

- 6 2-301.14 When to Wash - P Repeat violation. Food employee observed washing hands, drinking a drink, then returning to food preparation without washing hands. Food employees shall wash hands whenever they become contaminated. CDI. PIC stopped employee to wash hands before continuing food prep.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Ice guard in ice main kitchen ice maker soiled with pink mold. Slicer stored on clean dish shelf had food debris present. Food contact surfaces shall be clean to sight and touch. Slicer sent to dish machine area for additional cleaning. PIC stated that no one available to clean ice guard at time of inspection. Verification required within 10 days. Contact Amanda Taylor when compliant at 336-703-3136 or taylorar@forsyth.cc.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat violation. Turkey, ham and sliced cheese on salad bar 46-49F. Cheese and pepperoni on top of pizza prep unit 51-53F. Potentially hazardous foods shall be cold held at 45F or less. CDI. Turkey, ham and cheese had been double panned in prep unit overnight and were discarded. Pizza prep unit possibly frozen up. Foods inside unit 44-45F but ice buildup present inside. Cheese and pepperoni discarded. Do not use pizza unit until it is maintaining food temperatures of 45F or less.

Lock Text

**Person in Charge (Print & Sign):** Joseph *First* Tarnowski *Last*  
**Regulatory Authority (Print & Sign):** Amanda *First* Taylor *Last*



**REHS ID:** 2543 - Taylor, Amanda

**Verification Required Date:** 09 / 19 / 2018

**REHS Contact Phone Number:** ( 336 ) 703 - 3136



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



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat violation (with improvement shown). Pan of fried chicken prepared Friday in left walk in cooler not date marked. Potentially hazardous food shall be properly marked to indicate the discard date. Food may be held 7 days at 41F or less. Food may be held 4 days at 45F or less. The date of preparation counts as day 1. CDI. Chicken discarded. Half credit taken for repeat violation due to overall improvement in this area.
- 31 3-501.15 Cooling Methods - PF Pans of potatoes, eggs and french toast sticks cooling in walk in cooler with tightly wrapped plastic wrap. When cooling foods, cover loosely or vent to facilitate heat transfer. CDI. Plastic wrap loosened on corners. Note: foods had been cooling from breakfast bar one hour and were 72-79F.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Many pans on clean dish rack stacked wet. Allow dishes to air dry thoroughly before stacking.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation Repair dripping unit in right walk in cooler (insulation/barrier has been installed so unit does not drip on food). Replace/resurface rusted fan covers in both walk in units. Replace/resurface rusted handles of walk in cooler. Repair damaged rim of hand sink in dish machine area. Replace/resurface rusted shelving in walk in coolers. Weld sheet metal panels on dish machine drainboards to be a smooth junction. Repair piping and drain lines under dish machine so that zip ties are not required to hold them in place. Note: domestic sink has been removed from back kitchen area., however new equipment present in pizza prep area. Contact Michelle Kirkley at 336-703-3129 or kirklemh@forsyth.cc for approval of new equipment.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF Two compartment sink requires approval/variance. Variance paperwork submitted to PIC during last inspection, but has not been approved as of today. Complete and submit paperwork for request for variance within 10 days. Alternatively, install 3 compartment sink. Verification required. Contact Amanda Taylor at 336-703-3136 or taylorar@forsyth.cc when compliant.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Repeat violation. Cleaning needed on insides, outsides, gaskets, legs, feet and casters of stainless steel cook line and refrigeration equipment. Include prep tables and shelving, as well as undersides of tables, sinks and drainboards. Non food contact surfaces of equipment shall be clean.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat violation. Extensive floor and wall damage throughout facility, especially in walk in coolers, can wash and dry storage areas. Domestic sink and counters have been removed from back kitchen prep area near can wash, leaving unfinished floors and walls. Finish out floors and walls to be smooth and easily cleanable. Paint chipping on walls and ceilings throughout facility. Coved base needed throughout facility for ease of cleaning.  
6-501.12 Cleaning, Frequency and Restrictions - C Repeat violation. Floor cleaning needed throughout facility, especially in dish machine area and under/behind equipment.



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- 54 6-303.11 Intensity-Lighting - C Repeat violation. Lighting low in both walk in coolers at 2-8 footcandles. Increase lighting to 10 footcandles in walk in coolers.

✓  
Spell



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Spell

