

# Food Establishment Inspection Report

Score: 92

Establishment Name: ARA FOOD SERVICES CO.

Establishment ID: 3034060005

Location Address: 1834 WAKE FOREST ROAD, WAKE FOREST/REYNOLDA HALL

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: WAKE FOREST UNIVERSITY

Telephone: (336) 758-5607

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 09/21/2022 Status Code: A

Time In: 10:30 AM Time Out: 4:55 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 4

**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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Food separated & protected		3	0	X	X
16	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	0	X	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cooling time & temperatures		3	0	X	X
21	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper hot holding temperatures		3	1.5	X	X
22	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper cold holding temperatures		3	0	X	
23	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		X	0.5	0	X
34	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	X	X
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	X	
41	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	X	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	X	X
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	X	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>8</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARA FOOD SERVICES CO.  
 Location Address: 1834 WAKE FOREST ROAD, WAKE FOREST/REYNOLDA HALL  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: WAKE FOREST UNIVERSITY  
 Telephone: (336) 758-5607

Establishment ID: 3034060005  
 Inspection  Re-Inspection Date: 09/21/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: Gustinesjr-evaristo@aramark.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	cooling 1 hr	76	black beans	pastry walk-in	39	potato	omelet station	47
chicken	cooling additional 30 mins	48	quinoa	pastry walk-in	40	chorizo	omelet station	45
pasta	final cook	180	sausage	cooling 1 hr in UP walk-in	70	sausage	omelet station	52
beef stew	hot holding	167	rice (*3)	UP walk-in	52	ham	omelet station	54
asparagus	hot holding	170	sausage	UP walk-in	39	turkey	all good station	51
buffalo chicken	hot holding	146	rice and beans	UP walk-in	39	tofu	vegan hot box	124
tater tot casserole	hot holding	148	chicken	UP walk-in	39	tofu	reheated to	165
greenbeans	hot holding	132	corn	final reheat	170	sausage/mozz ball	pizza station	49
greenbeans	reheated to	167	tater tots	hot holding	180	pizza sauce	pizza station	46
corn	hot holding	148	greenbeans	hot holding	142	spinach	pizza station	88
beans	hot holding	146	sausage	4-door reach-in	41	sauteed onion	pizza station	47
sanitizer (quat)	bucket	300	egg	2-door reach-in	39	fresh garlic in oil	pizza station	72
sanitizer (quat)	3-comp	300	carrots	2-door reach-in	39	feta	pizza station	51
sausage pasta	diary walk-in	46	brisket	hot holding	120	mozz salad	IG action	49
cheese	diary walk-in	41	brisket	reheated to	166	sauteed broccoli and steamed	IG action	71
pasta salad	walk-in	40	chili	hot holding	145	melon	salad bar	44
white rice	walk-in	43	pasta	hot holding	150	cooked squash	salad bar	53
vegetable herb	walk-in	41	brisket	hot holding	140	egg	salad bar	50
noodles	cooling 1 hr in walk-in	50	vegetables	reach-in	41	cooked mushrooms	salad bar	54
salad	produce walk-in	41	salad	walk-in (magnolia)	54	pasta	salad bar	49

*First*  
 Person in Charge (Print & Sign): Mark  
*First*  
 Regulatory Authority (Print & Sign): Ashley Mize

*Last*  
 Block  
*Last*  
 Nora Sykes

  


REHS ID: 2663 - Mize, Ashley  
 REHS Contact Phone Number: (336) 830-0717

Verification Required Date: \_\_\_\_\_  
 Authorize final report to be received via Email: \_\_\_\_\_



## Comment Addendum to Inspection Report

**Establishment Name:** ARA FOOD SERVICES CO.

**Establishment ID:** 3034060005

**Date:** 09/21/2022 **Time In:** 10:30 AM **Time Out:** 4:55 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Mark Block		Food Service		06/06/2024

### 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.

- 15 3-304.15 (A) Gloves, Use Limitation (P). Employee grabbed something off the floor and proceeded to prep food without changing gloves, employee drank employee beverage and proceeded to prep food without changing gloves, and employee scratched their nose and proceeded to prep food. All proceeded to prep food until stopped by inspector. Discard gloves after a task is complete or any time they are damaged or soiled. CDI-education provided to all employees, employees changed gloves before prepping food.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P)- Three knives, three pans, a few pans and the fry coter were stored soiled. Food contact surfaces shall be clean to sight and touch. CDI-all dishes placed at 3-comp to be cleaned.  
4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures (Pf). All dish machines in the facility were not operating according to the manufacturers specifications. The pot dish machine was registering 154F, the dish machine in the magnolia kitchen was registering 140F and the main dish machine was not functioning at all. Ensure dish machines are functioning according to manufacturer specs and are registering at the correct temperatures. CDI-both dish machines on main floor were fixed during inspection. Magnolia dish machine is currently being worked on to be fixed, they will be taking the dishes from the end of lunch to downstairs dish machines and will be using paper products until dish machine is fixed.
- 20 3-501.14 Cooling (P)- Sausage pasta, white rice, rice (\*3), sweet potatoes, etc. were cooled down from the night before and were not temping at 41F. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. CDI-foods discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Green beans were being held too cool (132F), brisket was being held too cool (120F), and tofu was being held too cool (124F). Ensure all food being held hot is being held at 135F or above. CDI-foods reheated to 165F+.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The salad in the walk-in cooler up in magnolia kitchen was being held too warm (54F), in salad bar area containers of; cooked squash, boiled eggs, cooked mushrooms, pasta salad, black beans, chick peas, cooked green beans, grains, chicken, and melon. In SK and omelet station; cooked potatoes, chorizo, sausage, and ham. In the all good station- turkey. In the pasta station; pizza sauces, sauteed onions, spinach, mozzarella balls, ham, roasted red pepper, feta, sausage, and fresh garlic in oil. In the grill station - slaw. In the IG action station; cheese, steamed broccoli, mozzarella salad and sauteed broccoli. In all of the following stations the foods were being held too warm. CDI-salads were discarded in the magnolia kitchen, foods were moved to freezer to be cooled down or discarded due to temperature and time out of temperature.
- 33 3-501.15 Cooling Methods (Pf)- Multiple foods, including a variety of rice, pasta, sweet potatoes, white rice, chicken, pasta, etc. in multiple walk in coolers and the pasta station were in large portions/covered. The chicken in the pasta station was stored in the cold line to be cooled, equipment is designed for cooling. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI-foods were discarded.
- 38 6-501.111 Controlling Pests (Pf). Live roach observed during inspection near the ovens. Keep the premises free of insects, rodents, and other pests. CDI-education with management, roach was killed and pest management was notified.
- 40 2-402.11 Effectiveness - Hair Restraints (C). Beards were observed on employees with no beard restraints. Effective hair/beard restraints shall be worn at all times in food prep areas.
- 41 3-304.14 Wiping Cloths, Use Limitations (C). Wiping cloths being stored in buckets of detergent throughout facility. Wiping cloths shall only be stored in buckets of sanitizer or dry and not visibly soiled.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C). Multiple dishes throughout facility were stacked together still wet. Ensure dishes, utensils, etc. are being allowed adequate air drying time before being stacked together.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- Torn gasket on freezer inside main walk-in cooler. The all good small cooler had an ambient of 45F and the dressing cooler at the salad bar had an ambient of 51F. Shelves were rusted in the two door glass cooler in the pasta station and multiple walk-ins. Drawers are unused in pasta station under grill and SK omelet

station due to not functioning properly. Equipment shall be kept in good repair.

- 51 5-203.14 Backflow Prevention Device, When Required (P) The mop sink had a hose with a spray nozzle on with no continuous pressure back flow preventer present. When continuous pressure is being used a continuous pressure back flow preventer shall be provided and located accordingly. CDI-hose removed from mop sink.
- 5-205.15 (B) Leak pipe etc. not imminent threat. Add dome strainer to floor sink underneath the salad bar.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)- Additional cleaning is needed on floors and walls throughout facility, especially around and under equipment. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.

### **Additional Comments**

All good station with portable gas burner for sauteing without hood available, ensure sauteing and burners are being used underneath approved hood systems.