

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
Supervision .2652					
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	
Employee Health .2652					
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
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> OUT	N/O 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 checked="" type="checkbox"/> IN OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT	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 checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> IN OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN 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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
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
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/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 checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS: 8					



Comment Addendum to Food Establishment Inspection Report

Establishment Name: ARA FOOD SERVICES CO.
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 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

Last
 Block

First
 Regulatory Authority (Print & Sign): Ashley Mize

Last
 Nora Sykes

REHS ID: 2663 - Mize, Ashley

Verification Required Date:

REHS Contact Phone Number: (336) 830-0717

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



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.