

# Food Establishment Inspection Report

Score: 94

Establishment Name: WSSU DINING HALL

Establishment ID: 3034060019

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

City: WINSTON-SALEM State: North Carolina

Zip: 27110 County: 34 Forsyth

Permittee: WS STATE UNIVERSITY

Telephone: (336) 750-2846

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 09/22/2022 Status Code: A

Time In: 10:45 AM Time Out: 2:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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

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"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
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"/> IN <input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> 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	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
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"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" 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 checked="" 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 checked="" 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 checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/> 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"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	<input checked="" type="checkbox"/>
42	<input checked="" type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	<input checked="" type="checkbox"/>	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>6</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: WSSU DINING HALL  
 Location Address: 601 S. MARTIN LUTHER KING JR. DR.  
 City: WINSTON-SALEM State: NC  
 County: 34 Forsyth Zip: 27110  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: WS STATE UNIVERSITY  
 Telephone: (336) 750-2846

Establishment ID: 3034060019  
 Inspection  Re-Inspection Date: 09/22/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: stevenson-lakeith@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
ServSafe	Jeanene Jones 6/2/25	0	ambient air	milk cooler	41			
hot water	active wash	113	lettuce	sandwich	41			
quat sanitizer	3 comp sink	200	tomatoes	sandwich	41			
ambient air	rear wic	42	tuna salad	sandwich	41			
meatloaf	rear wic	44	turkey	sandwich	41			
gravy	rear wic	45	ham	sandwich	41			
raw chicken	rear wic	45	buffalo chicken	cooling	111			
ambient air	rear wic turned down	38	buffalo chicken	cooled 15 min	56			
fried pork	cooling	110	lettuce	salad bar	40			
fried pork	cooled 1 hour	76	egg	salad bar	41			
ambient air	red room cooler	53	beans	red room	159			
pizza	serving line	152	fried okra	red room	146			
philly steak	serving line	165	cheese	red room salad bar	41			
ribs	serving line	146	hot water rinse	dish machine	163			
mac n cheese	serving line	161						
corndog	serving line	177						
eggs	walk in 1	41						
ribs	hot holding cabinet	156						
steak	hot holding cabinet	163						
ribs	final cook	197						

*First*  
 Person in Charge (Print & Sign): Lakeith

*Last*  
Stevenson



*First*  
 Regulatory Authority (Print & Sign): Lauren

*Last*  
Pleasants



REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144

Authorize final report to  
 be received via Email: \_\_\_\_\_




# Comment Addendum to Inspection Report

**Establishment Name:** WSSU DINING HALL

**Establishment ID:** 3034060019

**Date:** 09/22/2022 **Time In:** 10:45 AM **Time Out:** 2:15 PM

## 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 2-301.14 When to Wash (P) - One food employee adjusted face mask and went to don gloves without first washing hands. Food employees shall clean their hands and exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles; and after touching bare human body parts, after using the toilet room, after coughing, sneezing, using tissues, eating, drinking, using tobacco, after handling soiled utensils and equipment, during food prep as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; before donning gloves to initiate a task that involves working with food, and at any time they become contaminated. CDI- Employee washed hands and donned gloves.
- 13 3-202.15 Package Integrity (Pf) - Three dented cans in dry storage. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI- Cans segregated to be returned or discarded.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Repeat- In Red Room service area, the upright cooler ambient temperature measured 53F, with all TCS foods measuring above 41F. Foods had been placed there right before lunch service began. At the second walk in cooler, meatloaf 44F, gravy 45F, raw chicken 45F, and ambient air temperature 42F. TCS foods shall be maintained cold at 41F or less. CDI- Thermostat adjusted and walk in cooler air temperature measured 38F. Foods from the Red Room were immediately returned to the first walk in cooler to cool back down. Work order was placed on the upright cooler.
- 35 3-501.13 Thawing (Pf) - Beef thawing in the prep sink was under running water at 79F. Foods shall be thawed in running water at a maximum of 70F, under refrigeration, or as part of the cooking process. CDI- Education provided.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) - Repeat- Wet wiping cloths observed on serving surface of the grill line. Cloths in use for wiping equipment shall be held in a chemical sanitizing solution. CDI- Cloths placed in sanitizer bucket.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) - Metal pans stacked wet. Allow cleaned and sanitized utensils and equipment to air dry. Do not towel dry.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Repeat- Repair or replace the lid of the make unit in the Mongolian grill area. Rewrap steam lines to large kettles to make smooth and easily cleanable. Repair Red Room upright cooler to maintain food at 41F or below. All new gaskets have been ordered for equipment. Replace missing wall plug in the rear walk in cooler. Recaulk the 3 compartment sink to the wall. Maintain equipment in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Repeat- Cleaning needed on shelves in the hot holding cabinet in the dinner serving area. Gasket cleaning needed on all equipment (new gaskets ordered). Remove carbon buildup on the left side Mongolian grill. Cleaning needed in the cabinets under the cereal bar drink machine. Cleaning needed inside rice cooker, on equipment door handles, and on all ovens and fryers. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C) - One dumpster has a broken lid. Maintain waste receptacles in good repair. Contact waste management company to repair or replace dumpster lids.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Repeat- Ceiling tiles in dry storage with mold and water damage- replace tiles. Reseal FRP to wall in the Red Room serving line. Repair holes and wall damage in 3 comp sink area. Maintain physical facilities in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C)- Repeat- Perimeter floor cleaning needed throughout the establishment, especially behind the ovens, fryers, and equipment. Walls throughout and half wall in main kitchen need cleaning of food residue and grease. Maintain physical facilities clean.