

Food Establishment Inspection Report

Score: 94

Establishment Name: WFU BAPTIST MEDICAL CENTER

Establishment ID: 3034010917

Location Address: MEDICAL CENTER BLVD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 13 / 2020 Status Code: A

Zip: 27157 County: 34 Forsyth

Time In: 11 : 45 am pm Time Out: 04 : 30 am pm

Permittee: THE NC BAPTIST HOSPITALS INC

Total Time: 4 hrs 45 minutes

Telephone: (336) 713-3010

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Hospital

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 5

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
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1		
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			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	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	
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			
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03		
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	1		
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	1			
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		
Total Deductions:						6		



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Water Supply: Municipal/Community On-Site System
Permittee: THE NC BAPTIST HOSPITALS INC
Telephone: (336) 713-3010

Establishment ID: 3034010917
 Inspection Re-Inspection **Date:** 01/13/2020
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1:
Email 2:
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hamburger	final cook	177	meatloaf	cold drawer	39	tomatoes	walk in cooler	40
chicken pie	final cook	210	penne	cold drawer	39	lettuce	walk in cooler	39
philly	final cook	191	egg whites	cold well	40	hot water	dishmachine 2 down.	166
grilled ckn	final cook	172	chicken	hot holding	140	hot water	dishmachine 1 down.	164
greens	cooling	75	gravy	hot holding	140	hot water	three comp upstairs	135
greens	cooling	53	chicken salad	cooling 12:09	45	Hot water	dishmachine upstairs	164
potato soup	cooling	85	chicken salad	cooling 12:27	42	Hot water	three comp sink	120
potato soup	cooling	67	rice	hot holding	159	ServSafe	Cindy B. 1/2/24	00

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 5-202.12 Handwashing Sinks, Installation - (PF)- One handwashing sink by the clean utensils storage had a hot water temperature of 53 degrees. A handwashing sink shall be equipped to provide water at a temperature of at least 100 degrees through a mixing valve or combination faucet. CDI- hot water/ sink was fixed and water measured 113 degrees. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - (P) REPEAT- Two frozen black bean patties stored ontop of raw meat patties in upright freezer (downstairs). Open box of catfish in direct contact with wrapped pork and stored above corn in upright freezer (upstairs). Food shall be protected from cross contamination by seperation during storage, preparation, holding and display. CDI- black bean patties were voluntarily discarded. PIC rearranged upright cooler upstairs.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - (P)- REPEAT (improvement from last inspection). The following items were visibly soiled: three small black bowls, one whisk, four metal pans, (all located downstairs), and the lid of the robot coupe. Equipment, food contact surfaces and utensils shall be clean to sight and touch. CDI- all items were sent to be rewashed.// 4-602.11 - Soda nozzles in catering kitchen were soiled. Soda dispensers and ice bins shall be clean at a frequency to prevent accumulation.

Lock Text



Person in Charge (Print & Sign): Cindy *First* Bass *Last*

Regulatory Authority (Print & Sign): Shannon *First* Maloney *Last*

REHS ID: 2826 - Maloney, Shannon

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 3 8 3



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - (P)- The following items were below 135 degrees: "Action" holding cabinet: sweet sour pork 128-136; "Mindful" holding cabinet: chicken stock 130; and warming cabinet at grill line holding sweet potato fries at 126 degrees. Potentially hazardous foods shall be held hot at 135 degrees or above. CDI- all items were sent to be reheated. Reheat temperatures ranged from 175-200 degrees. Sweet potato fries were replaced with fries that measured 140 degrees.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - (P)- REPEAT- The following items were above 41 degrees: upstairs grill line: tomatoes (46), slaw (47), lettuce (50), pizza flat bread cooler: sausage (48), ham (47), chicken (49) tomato (45), pizza make unit: fresh mozzarella (47), shredded mozzarella (48), flat bread upright: mozzarella (42), tomatoes (43). 2 door salad cooler: diced egg (43), make unit grill line: mozzarella cheese (42) and one packaged BLT salad retail case 45-49 Items located downstairs: noodles (62), liquid egg (43) spaghetti sauce (45) and 9 small bags of chicken (55). Potentially hazardous foods shall be held cold at 41 degrees or below. CDI- all items were removed and placed in blast chiller. Items measured 41 degrees.
- 32 3-401.13 Plant Food Cooking for Hot Holding - (PF)- Broccoli was cooked to a final cook temperature of 129-130 degrees. Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 135. CDI- Broccoli was placed back in steamer and cooked to 200 degrees.
- 37 3-307.11 Miscellaneous Sources of Contamination - One pan of rice and one pan of beef stir fry being transported from main kitchen to "Action" line were transported uncovered and exposed to possible contamination. Food shall be protected from contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - REPEAT (items from last inspection repaired)- damaged exterior of Altoshaam located upstairs. Repair/ replace broken handle on two door bakery cooler downstairs. Two torn gaskets in catering reach in cooler. Crack in front and back left corner of prep sink downstairs. Equipment shall be maintained in a state of good repair.// 4-501.12 Cutting Surfaces - The following cutting boards had deep cuts and are not easily cleanable. One cutting board on make unit downstairs, multiple individual cutting boards located upstairs. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 47 4-602.13 Nonfood Contact Surfaces - REPEAT-(improvement from last inspection)- The following items require additional cleaning: reach in cooler gaskets downstairs, and cleaning of cabinet hinges located at salad station (upstairs). Non-food contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 49 5-205.15 (B) Conditioning Device/ Design- Repair leak at sanitizer basin (3 compartment sink downstairs), repair leak under preparation sink (downstairs near produce wash sink). System shall be maintained in good repair.



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - Caulk pipes entering ceiling in soda room (downstairs). Floor chipped leading into dry storage room downstairs. Repair/ replace chipping paint below produce sink (downstairs). Additional grout work needed downstairs near soup kettles. Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and shall be maintained in good repair.
- 54 6-202.12 Heating, Ventilation, Air Conditioning System Vents - Several vents downstairs had a dust accumulation around them. Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food contact surfaces, equipment, or utensils.



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✓
Spell



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