Food Establishment Inspection Report

Establishment Name: W	SSU ANDERSON CENTER CATERING	Establishment ID: 3034060021					
City: WINSTON SALEM	ounty: 34 Forsyth EM STATE	Date: 09/26/2022 Status Code: A Time In: 10:30 AM Time Out: 12:30 PM Category#: IV IV					
	○ Re-Inspection	FDA Establishment Type: Full-Service Restaurant					
Wastewater System: ⊗ Municipal/Community Water Supply: ⊗ Municipal/Community	○ On-Site System ○ On-Site Supply	No. of Risk Factor/Intervention Violations: 2 No. of Repeat Risk Factor/Intervention Violations: 0					

		O	/ IV	lui	icipal/Community On-Site Supply						
ı	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		Г	CDI	R	VR			
Sı	ıpe	ervis	ion		.2652						
1	×	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	X	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	Ė	ο χ τ			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X	Х		
4	Ж	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic	Practices .2652, .2653						
6 7	<u> </u>	OUT	-	Н	Proper eating, tasting, drinking or tobacco use	1	0.5	0			_
_		OUT	_	Ш	No discharge from eyes, nose, and mouth	1	0.5	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
8	Ж	OUT		Н	No bare hand contact with RTE foods or pre-	4	2	0			
		OUT		N/O	approved alternate procedure properly followed	4	2	0			
	_	о)∢ т	_	Ш	Handwashing sinks supplied & accessible	2	1	X			
	_	ove	_	our							
	'	OUT	_		Food obtained from approved source	2	1	0			
	—	OUT	-	1)X(0		2	1	0			
		оит оит		N/O	Food in good condition, safe & unadulterated Required records available: shellstock tags, parasite destruction	2	1	0			
parasite destruction											
	_				Contamination .2653, .2654						
	<u> </u>	OUT	_	N/O	Food separated & protected Food-contact surfaces: cleaned & sanitized	3	1.5	-			
		оит	-		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1.5	0			
Po	ote	ntial	lv F	laza	rdous Food Time/Temperature .2653	_					
					Proper cooking time & temperatures	3	1.5	0			
19	IN	оит	N/A	Ŋ Ó	Proper reheating procedures for hot holding	3	1.5	0			
		оит		/ \		3	1.5	_			
	-	оит	_	-	Proper hot holding temperatures	3	1.5	_			
	-	OUT	_	-	Proper cold holding temperatures	3	1.5	-			
	-	оит	-	Н	Proper date marking & disposition Time as a Public Health Control; procedures & records	3	1.5	0			
			^	alls elle	sory .2653	_					_
	_	_	_		Consumer advisory provided for raw/	Т					
_	L	оит		Ш	undercooked foods	1	0.5	0			
Hi	gh	ly S	usc	epti	ble Populations .2653	_					
26	IN	оит	ŊΆ		Pasteurized foods used; prohibited foods not offered	3	1.5	0			L
		nica			.2653, .2657						
		OUT	, ,		Food additives: approved & properly used	1	0.5	₩			
	_	оит	_	_	Toxic substances properly identified stored & used	2	1	0			
		orm OUT			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	2	1	0			
					reduced oxygen packaging criteria or HACCP plan	Ĺ		Ĺ			

	Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
, , ,										Γ_1	
Compliance Status			OUT	Γ	CDI	R	VR				
Safe Food and Water .2653, .2655, .2658											
30	IN	оит	1)X(A		Pasteurized eggs used where required	1	0.5	0		П	
31	X	оит			Water and ice from approved source	2 1 0		0			
32	IN	оит)X A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	N/A	ι χ φ	Plant food properly cooked for hot holding	1	0.5	0			
35	X	оит	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	оит			Thermometers provided & accurate	1	0.5	0			
Food Identification .2653											
37 X out Food properly labeled: original container 2 1 0											
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	IN	о х (т			Contamination prevented during food preparation, storage & display	2	х	0			
40	M	оит			Personal cleanliness	1	0.5	0			
41	×	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	×	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	rop	er Us	se o	f Uto	ensils .2653, .2654						
43	M	оит			In-use utensils: properly stored	1	0.5	0			
44	IN	о)∢ т			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X			
45	IN	о) (т			Single-use & single-service articles: properly stored & used	1	0.5	Ж	Х		
46	M	оит			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	о) (т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	ò%5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о) (т			Non-food contact surfaces clean	1	0.5	X			
PI	hys	ical	Fac	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	о∕∕ут	-		Plumbing installed; proper backflow devices	2	1	X			
52	×	оит			Sewage & wastewater properly disposed	2	1	0		Щ	
53	IN	о) (т	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X			
					Garbage & refuse properly disposed; facilities maintained	1	0%				
55	IN	о х (т	_		Physical facilities installed, maintained & clean	1	0.5	ø		Н	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0		Ш	
					TOTAL DEDUCTIONS:	2					
Public Health • Environmental Health Section • Food Protection											



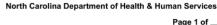


Score: 98

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034060021 Establishment Name: WSSU ANDERSON CENTER CATERING Location Address: 601 S. MARTIN LUTHER KING JR. DR. Date: 09/26/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27110 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:stevenson-lakeith@aramark.com Water Supply: Municipal/Community On-Site System Permittee: WINSTON SALEM STATE Email 2: Telephone: (336) 750-2846 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp Elfreda Adipah-Nhyira 10/1/23 0 ServSafe 133 hot water 3 comp sink 400 quat sanitizer 3 comp sink 41 shredded cheddar walk in 41 walk in ham 38 turkey sausage upright cooler First Last Person in Charge (Print & Sign): Lakeith Stevenson Last Regulatory Authority (Print & Sign): Lauren **Pleasants**

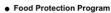
REHS ID:2809 - Pleasants, Lauren Verification Required Date:

Authorize final report to be received via Email:



REHS Contact Phone Number: (336) 462-7783







Comment Addendum to Inspection Report

Establishment Name: WSSU ANDERSON CENTER CATERING Establishment ID: 3034060021

Date: 09/26/2022 Time In: 10:30 AM Time Out: 12:30 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.

- 3 2-201.11 (A), B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) Establishment does not have updated employee health reporting agreement that includes non-typhoidal Salmonella. Food employees are required to report to the person in charge information about their health and activities as they relate to foodborne illness, with the 5 symptoms and 6 illnesses included. CDI- New copy provided by REHS.
- 10 6-301.20 Disposable towels, waste receptacle (C) Trash can was not available at the back handwashing sink. A handwashing sink that is provided with disposable towels shall be provided with a waste receptacle.
- 39 3-305.11 Food Storage Preventing Contamination from the Premises (C) The condensate line at the fan box in the walk in freezer is not wrapped with PVC and has caused ice buildup on boxes of food. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Cutting boards stacked wet on clean dish shelving. Allow cleaned and sanitized utensils and equipment to air dry. Do not towel dry.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Box of foam cups stored on the floor in dry storage. Single-service and single-use articles shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. CDI- Box moved to shelf.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Condensate line in the walk in freezer needs to be covered with smooth PVC wrap. In the warmer, replace shelves if rusted after cleaning. The warewashing machine is out of order and is going to be replaced (Contact plan review at FLIplanreview@forsyth.cc with new dish machine specs). Maintain equipment in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Additional cleaning needed on the stove backsplash, on dish rack above large prep table, and on shelving inside the warmer. Nonfood-contact surfaces shall be maintained free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) Maintain a plumbing system in good repair (C) At the outdoor can wash, replace old hose that is saran-wrapped to the hose bibb and has dry rot. Maintain plumbing fixtures and systems in good repair.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) There is not a covered receptacle in the women's restroom. A covered receptacle shall be provided in restrooms used by females for the disposal of sanitary products.
- 54 5-501.113 Covering Receptacles (C) Both dumpsters had doors open. Waste receptacles shall remain closed with tight-fitting lids and doors. Maintain doors closed.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Reset the ceiling grid above the indoor can wash area. Regrout tiles by the prep sinks that have missing grout or it is very low. Repaint the wall in the linen closet. Maintain physical facilities in good repair.