

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: WSSU DONALD JULIAN REAVES STUDENT

Establishment ID: 3034020776

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

City: WINSTON SALEM State: North Carolina

Zip: 27110 County: 34 Forsyth

Permittee: WINSTON SALEM STATE UNIVERSITY

Telephone: (336) 750-2787

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/24/2023 Status Code: A

Time In: 10:00 AM Time Out: 12:10 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

## 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	X	0 X X
<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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <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 <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	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 checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	X X
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 <input checked="" type="checkbox"/> 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/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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
<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"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
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	X	0 X
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	1	X	0 X
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	X	0.5	0 X
<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"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	X	0 X
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	X	0 X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					5.5



# Comment Addendum to Food Establishment Inspection Report

WSSU DONALD JULIAN REAVES

Establishment Name: STUDENT ACTIVITY CENTER  
 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: WINSTON SALEM STATE UNIVERSITY  
 Telephone: (336) 750-2787

Establishment ID: 3034020776

☒ Inspection ☐ Re-Inspection Date: 01/24/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: III  
 Email 1: williamson-sacorya@aramark.com  
 Email 2: howell-ronald@aramark.com  
 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	Sacorya Williamson 3/9/25	0	lettuce	walk in cooler	41			
hot water	Subway 3 comp	121	ham	walk in cooler	41			
quat sanitizer	Subway 3 comp	400	raw chicken	breeding station	41			
shredded chicken	Subway make unit	36	raw chicken	upright cooler CFA	40			
turkey	make unit	39	cheese	CFA walk in cooler	40			
teriyaki chicken	make unit	37						
sliced tomatoes	make unit	41						
lettuce	make unit	41						
turkey	Subway walk in cooler	41						
tomatoes	walk in cooler	40						
burgers	grill hot holding	154						
pizza sauce	pizza make unit	41						
lettuce	upright cooler	37						
cabbage	upright cooler	36						
hot dogs	upright cooler	41						
shake mix	CFA 2 door low boy	41						
hot water	CFA 3 comp	121						
quat sanitizer	CFA 3 comp	400						
nuggets	final cook	192						
waffle fries	final cook	203						

First  
 Person in Charge (Print & Sign): Ron

Last  
 Howell

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:

*[Signature]*

*[Signature]*

*[Signature]*



North Carolina Department of Health & Human Services

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● Division of Public Health ● Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

● Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** WSSU DONALD JULIAN REAVES STUDENT ACTIVITY CENTER

**Establishment ID:** 3034020776

**Date:** 01/24/2023 **Time In:** 10:00 AM **Time Out:** 12:10 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.

- 10 6-301.12 Hand Drying Provision (Pf) - REPEAT- No paper towels available at Subway counter handwashing sink. Each handwashing sink or group of adjacent handwashing sinks shall be supplied with disposable towels or an approved hand-drying device. CDI- Paper towels provided.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) - REPEAT with improvement- Can opener and 2 metal pans at Subway, and 2 metal pans at CFA soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at 3 compartment sink to be washed, rinsed, and sanitized.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - One package of sausage at the pizza make unit was dated 12/22/22. Pizza sauce container in the same cooler was not labeled with a date. Discard the food requiring date labels once the time/temperature window of 7 days at 41F has expired, if it is not been labeled, or if the label is incorrect. CDI- Both items were voluntarily discarded.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) - REPEAT- Metal pans stacked wet in burger area. Utensils and equipment shall be air dried after cleaning. Do not towel dry.  
  
4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - In Subway warewashing area, cleaned and sanitized utensils were stored on a soiled drainboard. Clean utensils shall be stored in a clean, dry location.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - REPEAT- Recaulk handwashing sink splash guards in the Burger area. Replace broken shelf in CFA prep area. Replace lower shelf of chemical storage. Repair cabinet damage at CFA front counter. Pizza counter has a large crack. Shelves and legs are beginning to rust in the Subway walk in cooler. Repair unused coolers if in need of repair. Equipment shall be maintained in good repair. \*Establishment is scheduled to have new equipment management company and a remodel\*
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) - In the Subway area, the sanitizer vat and drainboard of the 3 compartment sink were soiled with food residue and standing water. Warewashing equipment shall be cleaned before use, throughout the day at a frequency necessary to prevent the recontamination of equipment and utensils and to ensure that the equipment performs its intended function, and at least every 24 hours.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT- Nonfood contact surfaces need detailed cleaning, including: the steam well at Subway, the dough proofer and press at the pizza area, the spray nozzle of the CFA 3 compartment sink, bread drawers at CFA, in cabinets at the CFA counter, all walk in cooler and freezer floors (around perimeter), F'real machine, gaskets, doors, and cavities of all reach in coolers. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-205.15 (B) Maintain a plumbing system in good repair (C) - Repair leak at burger prep sink and repair pressure issues at the burger and CFA counter handwashing sinks. Maintain plumbing systems in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) - REPEAT- Handwashing sink and toilet need cleaning in the employee restroom. Maintain all plumbing fixtures clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - Reseal the peeling baseboard under the CFA fryer holding equipment. Maintain physical facilities in good repair.  
  
6-501.12 Cleaning, Frequency and Restrictions (C)- REPEAT- Perimeter floor cleaning needed in all kitchen and dry storage areas. Floor drain cleaning needed throughout. Wall cleaning needed in restroom and around all sinks. Maintain physical facilities clean.