

Food Establishment Inspection Report

Score: 96.5

Establishment Name: WFU NORTH CAMPUS DINING HALL

Establishment ID: 3034060025

Location Address: 1834 WAKE FOREST ROAD, BUILDING 63

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/09/2021

Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 9:15 AM

Time Out: 1:00 PM

Permittee: WAKE FOREST UNIVERSITY

Total Time: 3 hrs 45 min

Telephone: (336) 758-7826

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 4

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/C	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	1	03	0		
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
Consumer Advisory .2653									
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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/C	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input type="checkbox"/>	<input checked="" 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	1	0		
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	0		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
Total Deductions:						3.5			



North Carolina Department of Health & Human Services

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Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: WFU NORTH CAMPUS DINING HALL
 Location Address: 1834 WAKE FOREST ROAD, BUILDING 63
 City: WINSTON SALEM State: NC
 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) 758-7826

Establishment ID: 3034060025

☒ Inspection ☐ Re-Inspection Date: 06/09/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: Scalcione-michael@harvesttableculinary.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	Michael Scalcione, 6/6/24	0.0	diced chicken	salad line	45.0			
hot water	3 comp sink	129.7	ambient air	salad line	45.0			
quat sani	3 comp sink remixed (ppm)	200.0	chicken	2 door salad reach in	40.0			
quat sani	bucket (ppm)	100.0						
chicken	final cook	189.0						
asparagus	plant food final cook	153.0						
scallop pasta	reheat	167.0						
scallops	cooling @9:24	70.0						
scallops	cooling@10:15	53.0						
pork	walk in cooler	40.0						
penne pasta	walk in cooler	39.0						
sliced tomatoes	deli case	38.0						
ham	traulsen 2 door reach in	38.0						
grilled chicken	2 door sandwich reach in	38.0						
melon	fruit/yogurt breakfast unit	62.0						
air temp	fruit/yogurt breakfast unit	42.8						
liquid eggs	omelet station	48.0						
sausage	omelet station	58.0						
air temp	egg drawer under omelet grill line	32.0						
sliced tomatoes	upright cooler (behind omelet station)	37.0						

Person in Charge (Print & Sign): Michael *First* Scalcione *Last*

Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

REHS ID: 2664 - Sykes, Nora

Verification Required Date:

REHS Contact Phone Number: (336) 703-3161



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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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT w/ Improvement-One veggie dice, one plate and three bowls with food residue. Food contact surfaces shall be clean to sight and touch. CDI- Items placed at dishmachine to be rewashed.
- 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 out of temperature throughout the cooler units at the salad line, omelet line, fruit/yogurt station: melon (62F), yogurt (45F), sausage (58F), sliced cherry tomatoes (48F), liquid eggs (48F), diced chicken (48F). Maintain potentially hazardous food at 41F or less at all parts of the food. CDI- PIC voluntarily discarded all items except for the yogurt which was placed in the walk in cooler. Other items in these unit were placed in walk in freezer to cool down as precautionary measure. *Note* Moving forward maintain lids on the line items and fill containers below plastic holder in unit to maintain proper temperature.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- REPEAT- Large bin of pasta in one door reach in was two days past proper discard date (6/1), container of marinara sauce and mushroom stuffing in walk in cooler were one day past proper discard date (6/2). Potentially hazardous foods shall be discarded once their time/temperature window has expired, if label is incorrect, or if item is not labeled. Time window for potentially hazardous foods is seven days with date of prep counting as day one. CDI- Marinara sauce, mushroom stuffing, pasta were voluntarily discarded by PIC.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- Digital menu has consumer advisory that only has a disclosure. Reminder is missing. Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. CDI- Reminder added to digital menu before ending inspection.
- 33 3-501.13 Thawing - C- At beginning of inspection, scallops measured 72F while thawing under running water of 74F. Potentially hazardous food shall be thawed at a water temperature of 70F or below or under refrigeration and shall not rise above 41F, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment. CDI- Scallops placed in walk in freezer to cool down. Do not thaw under running water that is above 70F.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Quat sanitizer measured at 100ppm in bucket holding wiping cloths. Sanitizer in three comp vat also measured at 100 ppm. PIC stated many wiping cloths were recently immersed in vat. Hold wiping cloths in between uses in sanitizer at the appropriate concentration. To prevent concentration of sanitizer from decreasing, wet the wiping cloths at the sanitizer hose dispenser rather than soaking them in the sanitizer vat. CDI- Sanitizer in bucket refilled with appropriate solution. Educated management on proper wiping cloth preparation. Sanitizer vat refilled and measured at 200 ppm.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Cooler drawers at main grill line are not working (they are not in use). Air temp of fruit/yogurt unit measures at 42.8F. Air temp of salad unit case holding the diced chicken measured at 45F. One broken gasket on left side of smoothie reach in bar cooler (Turbo). Equipment shall be maintained in a state of good repair.Repair/replace broken gasket. CDI- Maintenance repaired fruit/yogurt unit (air temp measured at 35.2F), and salad unit case (measured at 28F) inspection ended.
Note Check functionality of equipment frequently.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Additional cleaning is needed on tracks of deli case and gaskets of salad reach in cooler.