

Food Establishment Inspection Report

Score: 90

Establishment Name: TROSA DINING HALL

Establishment ID: 3034160049

Location Address: 1931 UNION CROSS RD

City: WINSTON SALEM State: North Carolina

Zip: 27107 County: 34 Forsyth

Permittee: TROSA INC.

Telephone: (919) 419-1059

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 04/22/2024

Status Code: A

Time In: 11:15 AM

Time Out: 3:40 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 11

No. of Repeat Risk Factor/Intervention Violations: 5

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
Supervision .2652					
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	
Employee Health .2652					
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
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN	Proper eating, tasting, drinking or tobacco use	1	0.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN	Hands clean & properly washed	4	<input checked="" type="checkbox"/> 0	<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"/> IN	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> IN	Food obtained from approved source	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
12	<input checked="" type="checkbox"/> IN	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	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN	Food separated & protected	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> IN	Proper disposition of returned, previously served, reconditioned & unsafe food	2	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN	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"/> IN	Proper hot holding temperatures	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN	Proper date marking & disposition	3	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN	Consumer advisory provided for raw/undercooked foods	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN	Toxic substances properly identified stored & used	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN	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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN	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	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN	Approved thawing methods used	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
45	<input checked="" type="checkbox"/> IN	Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	<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"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					10



Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth Zip: 27107
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System
Permittee: TROSA INC.
Telephone: (919) 419-1059

Establishment ID: 3034160049
☒ Inspection ☐ Re-Inspection Date: 04/22/2024
☐ Educational Visit Status Code: A
Comment Addendum Attached? ☒ Category #: IV
Email 1: rgraves@trosainc.org
Email 2: construction@trosainc.org
Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>lactic acid milliliter/veggie wash</u>	<u>5.88</u>				
<u>quat sanitizer/three comp sink</u>	<u>200 ppm</u>				
<u>hot water/three comp sink</u>	<u>123</u>				
<u>final rinse/dishmachine</u>	<u>130F</u>				
<u>chlorine/dishmachine</u>	<u>50 ppm</u>				
<u>pickles/salad bar</u>	<u>39-40F</u>				
<u>cole slaw/salad bar</u>	<u>38</u>				
<u>shrimp pasta/hot bar</u>	<u>158</u>				
<u>bbq/hot bar</u>	<u>179</u>				
<u>ambient/beverage cooler</u>	<u>37</u>				
<u>pasta salad/walk in cooler</u>	<u>37</u>				
<u>slaw/walk in cooler</u>	<u>37</u>				
<u>stuffing/walk in cooler</u>	<u>39</u>				
<u>cream cheese/walk in cooler</u>	<u>40</u>				
<u>shrimp pasta/final cook</u>	<u>166</u>				
<u>pull bbq pork/hot hold</u>	<u>187</u>				
<u>chicken parmesan/hot hold</u>	<u>150</u>				

First
Person in Charge (Print & Sign): Drew

Last
Pridgen

First

Regulatory Authority (Print & Sign): Michelle

Last
Bell

Ren Pridgen

Michelle Bell

REHS ID: 2464 - Bell, Michelle

Verification Dates: Priority: 04/25/2024

Priority Foundation: 05/02/2024

Core:

REHS Contact Phone Number: (336) 703-3134

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 2 of _____
Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: TROSA DINING HALL

Establishment ID: 3034160049

Date: 04/22/2024 **Time In:** 11:15 AM **Time Out:** 3:40 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Jacob Harris		Food Service	07/27/2023	07/27/2028

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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C): Employee drink and opened bag of chips on prep table where food was being prepped at beginning of inspection. An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result. CDI: Chips discarded and drink moved.
- 8 2-301.14 When to Wash (P) REPEAT. Dish washing employee contacting soiled dishes then contacting clean dishes and removing those from the dish machine immediately afterwards. Food employees shall clean their hands and exposed portions of their arms after engaging in other activities that contaminate the hands. CDI: Manager educated employee on when to wash hands.
- 10 6-301.11 Handwashing Cleanser, Availability (Pf), 6-301.12 Hand Drying Provision (Pf): REPEAT: No soap or paper towels present at front handwashing station for making beverages. A handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels. CDI: The person in charge added soap and paper towels to the handwashing sink.
- 11 3-201.11 Compliance with Food Law (P) (Pf): Donated rotisserie chickens, prepared ribs, and in-house weighed charcuterie salads/olives are used in the establishment for meals for participants. FOOD shall be obtained from sources that comply with LAW. CDI: Food was discarded due to datemarking issues. Facility should not accept donated food that is not commercially prepared, unadulterated, with good "use by" dates and packaged or raw meats that are not adulterated.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT. Raw eggs in walk in cooler on shelving above sauces and butter. Raw steaks on shelf above cooked rotisserie chickens. CDI: The foods were moved to the appropriate stacking order. Chickens were discarded due to datemarking issues.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf): A few utensils with light debris present: 2 spatulas, small frying pan, mug, lid, small and medium container, colander. Utensils shall be clean to sight and touch. CDI: All sent to be rewashed.//4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C): Front lip of ice machine needed additional cleaning. Ice machines shall be cleaned as frequently as necessary to maintained them clean.
- 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food (P): REPEAT: Tomatoes with mold present in walk in cooler. A food that is unsafe or adulterated shall be discarded. CDI: PIC discarded the tomatoes.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P): Curly FF at hot bar 89-110F. TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: at 135F or above. CDI: Emergency TPHC procedures added and fries to be discarded after lunch.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf), 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P): REPEAT: Panera bread soup with use by date of 4/17, no date mark on boiled eggs prepared yesterday, whole milk that had been opened on unknown date did not bear a date, donated rotisserie chickens expiring a couple of days ago, ribs expiring two days prior, cut fruit in walk in cooler with melon and no date, cheese platters with TCS cheeses expired 4/21, feta and olives expired 4/18, oatmilk with expiration of 4-12-24 present. Refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5C (41F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. When the time allotment has ended, foods shall be discarded. CDI: All foods discarded.
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf): Eggs can be ordered cooked to order on Sundays but there is no consumer advisory present. If an animal FOOD such as beef, EGGS, FISH, lamb, milk, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.
(B) DISCLOSURE shall include:

- (1) A description of the animal-derived FOODS, such as “oysters on the half shell (raw oysters),” “raw-EGG Caesar salad,” and “hamburgers (can be cooked to order)”; or
- (2) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
- (C) REMINDER shall include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:
- (1) Regarding the safety of these items, written information is available upon request;
- (2) Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness; or
- (3) Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.
- Verification of consumer advisory required by 5-2-24 to Michelle Bell, bellmi@forsyth.cc.
- 28 7-102.11 Common Name - Working Containers (Pf): One unlabeled bottle of chemical present under front beverage handwashing sink. Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: Bottle labeled during inspection.
- 33 3-501.15 Cooling Methods (Pf): Lettuce sliced and placed immediately onto salad bar 46-50F and pasta salad 42F. These items had been prepared and directly placed onto salad bar. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled:
- (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. CDI: Management educated and foods on salad bar will be discarded after lunch ends at 2pm (emergency TPHC).
- 35 3-501.13 Thawing (Pf): Packages of chicken sitting in prep sink vat thawing in 79F water. TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be thawed:
- (A) Under refrigeration that maintains the FOOD temperature at 5oC (41oF) or less; or (B) Completely submerged under running water: (1) At a water temperature of 70F or below,
- (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 41F, or (4) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking as specified under 3-401.11(A) or (B) to be above 5oC (41oF), for more than 4 hours including: (a) The time the FOOD is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the FOOD temperature to 5oC (41oF); (C) As part of a cooking process if the FOOD that is frozen is: (1) Cooked as specified under 3-401.11(A) or (B) or § 3-401.12, Pf or (2) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process. CDI: Vats emptied, refilled with colder water (67F) and water turned on to allow for sufficient water velocity.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) : REPEAT: Produce storage shelving in walk in cooler is only approximately one inch from the floor. Keep at floor stored at least 6 inches above the floor.//3-306.11 Food Display - Preventing Contamination by Consumers (P): Pancake syrup sitting in container with scoop out from underneath sneeze guard at salad bar station./ Apples washed for patrons sitting in basket outside of sneezeguard with no utensil for guests to grab (already washed and intention is for them to be ready to eat)./ Multiple bulk desserts at dessert bar with no sneezeguards or tongs where contamination of both hands and sneeze can result. Verification of food protection required by April 25, 2024 to Michelle Bell.//3-305.12 Food Storage, Prohibited Areas (C): Condensate leaking from walk in freezer onto box of curly FF. Food shall not be stored under leaking condensate lines.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C): Multiple dishes stacked wet. Equipment and utensils shall be completely air-dried prior to stacking.
- 45 4-904.11 Kitchenware and Tableware - Preventing Contamination (C): Single service cups at coffee station being stored without mouth surfaces protected. SINGLE-SERVICE ARTICLES that are intended for FOOD- or lip-contact shall be furnished for CONSUMER self-service with the original individual wrapper intact or from an APPROVED dispenser.
- 47 4-101.18 Nonstick Coatings, Use Limitation (C): Four non-stick pans with scratched coatings. Multiuse KITCHENWARE such as frying pans, griddles, sauce pans, cookie sheets, and waffle bakers that have a perfluorocarbon resin coating shall be used with nonscoring or nonscratching UTENSILS and cleaning aids.
- 51 5-203.14 Backflow Prevention Device, When Required (P): At mopsink, shut-off valves have been added. On open-ended hose side, opposite chemical tower, system is vulnerable to potential contamination of potable water supply due to potential failure of atmospheric backflow preventer at faucet. Install backflow preventer below shut-off valve on open-ended hose side. Verification required by April 25, 2024 to Michelle Bell.

Additional Comments

Establishment needs to provide, in writing, information about where the donated food comes from and explain what food is charged to public or clients for pay or what food is available for free. Also, elaborate on how food is stored during delivery to facility and how is it transported. Facility is no longer allowed to obtain food items that are made-in house at other commercial facilities and are ready-to-eat items (examples: rotisserie chickens, ribs, feta salads, etc.) due to the inability to confirm datemarking requirements and whether dates on products are dates of packaging or dates of preparation and also due to NC Dept. of Agriculture- Meat and Poultry

guidelines.