

# Food Establishment Inspection Report

Score: 91

Establishment Name: BENTON CONVENTION CENTER FOOD SERVICE

Establishment ID: 3034011757

Location Address: 305 WEST FIFTH STREET

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 10 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 10 : 20  am  pm Time Out: 03 : 30  am  pm

Permittee: HOSPITALITY VENTURES MANAGEMENT-BENTON, LLC

Total Time: 5 hrs 10 minutes

Telephone: (336) 727-2976

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 6

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
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
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	
<b>Good Hygienic Practices .2652, .2653</b>								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	X	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	X	0	X
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	
<b>Approved Source .2653, .2655</b>								
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	
<b>Protection from Contamination .2653, .2654</b>								
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	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	X	13	0	X
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	X	X
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	X	0	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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
<b>Safe Food and Water .2653, .2655, .2658</b>								
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	
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	X	X
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
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	
<b>Food Identification .2653</b>								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	X	X
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
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	X	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	X	
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	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	X	0	X
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	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
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	X	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
<b>Physical Facilities .2654, .2655, .2656</b>								
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	X	
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	03	X	X
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					<b>9</b>			



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 County: 34 Forsyth Zip: 27101  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: HOSPITALITY VENTURES MANAGEMENT-BENTON,  
 Telephone: (336) 727-2976

Inspection  Re-Inspection Date: 04/10/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: grant.minnix@twincityquarter.com  
 Email 2:  
 Email 3:

## Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Shirl. George 4-22-22	00	Pasta	Walk-in cooler #1	41	Pim chz	Cooling 2:00	38
Hot water	Dishmachine	170	Beef	Walk-in cooler #1	40	Gril ckn	Final	188
Hot water	3 comp sink	150	Grilled ckn	Walk-in cooler #1	41			
Quat sani	3 comp sink - ppm	300	Pasta salad	Cooling 10:55	63			
Chicken	Final	190	Pim chz	Cooling 10:55	54			
GB casser.	Hot hold cabinet	176	Pasta salad	Cooling 12:33	49			
Bkd. beans	Hot hold cabinet	177	Pim chz	Cooling 12:33	42			
Pork	Hot hold cabinet	140	Pasta salad	Cooling 2:00	38			

## 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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee water and soda being stored on shelving above clean linens and gloves in dishmachine room. / Employee water being stored above onions and potatoes on shelving outside of walk-in cooler. / Employee coffee cup and soda being stored on top of prep table (with exposed food) in center prep area of kitchen. / Employee water being stored on top of soup kettle. / Employee water being stored above clean catering items in rear catering storage. 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.
- 6 2-301.14 When to Wash - P // 2-301.12 Cleaning Procedure - P REPEAT: Two employees observed cleaning hands and using cleaned hands to turn off faucet handles of handwashing sink. A food employee shall clean exposed portions of hands and arms as often as necessary and to avoid recontaminating cleaned hands, shall use a disposable towel or other effective barrier to operate faucet handles. CDI: Both employees educated by REHS and rewashed correctly.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P The following multi-use equipment with food residue: mandolin, large mixing bowl, large floor standing mixer bowl and component, large white catering bowl and serving plate, two table top can opener blades, table top chopper, chopping knife, two blenders and components, six metal containers and one cutting board. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All sent to dishmachine to be cleaned.

Lock Text

Person in Charge (Print & Sign): Scott <sup>First</sup> Renney <sup>Last</sup>  
 Regulatory Authority (Print & Sign): CHRISTY <sup>First</sup> WHITLEY <sup>Last</sup>

  
  
 \_\_\_\_\_  
 \_\_\_\_\_

REHS ID: 2610 - Whitley, Christy

Verification Required Date: \_\_\_ / \_\_\_ / \_\_\_

REHS Contact Phone Number: ( 336 ) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF REPEAT: The following foods found lacking date marking indicating day of preparation and/or day of discard: two portions of quinoa, portion of shrimp, large container of chili, opened commercially packaged deli ham, trays of chicken on speed rack, container of cooked macaroni pasta, bag of shredded cabbage and bag of romaine. Ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations (41F and below for 7 days). The day of preparation shall be counted as Day 1. CDI: Person-in-charge (PIC) voluntarily shrimp, quinoa, chili, deli ham, bag of shredded cabbage and romaine. Trays of chicken on speed rack and macaroni added date marking label.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Menu provided by establishment offers items such as beef, pork, eggs and seafood cooked to order. No disclosure or reminder provided on menu stating which items are cooked to customers order nor provides to customer increased risk of foodborne illness by consuming these foods. Asterisk items cooked to order to footnote that states items are offered uncooked. If menu is to change, disclosure and reminder shall be added to menu change. CDI: Asterisks and footnote provided during inspection to menu. / Discussion with PIC to provide placards at buffet for items offered undercooked - did not observe a buffet set up during inspection. \*Submit finalized digital copy of buffet menu to Christy Whitley at [Whitleca@forsyth.cc](mailto:Whitleca@forsyth.cc)\*
- 26 7-102.11 Common Name-Working Containers - PF REPEAT: Blue liquid being stored in an unlabeled drink pitcher below three compartment 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: PIC voluntarily discarded solution. // 7-201.11 Separation-Storage - P Miscellaneous cleaners / chemicals being stored above clean linens on dry storage shelving. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, single-service and single-use articles by: (A) separating the poisonous or toxic materials by spacing or partitioning; and (B) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. CDI: PIC rearranged shelving moving chemicals to bottom shelving and linens above chemicals.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF Ambient air temperature of walk-in cooler #2 measuring 41F on REHS registering thermometer. Non potentially hazardous foods that had not been removed from walk-in cooler measuring 43-45F. Repair cooler to maintain temperatures below 41F. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. CDI: Items prepared day of inspection, in the process of cooling measuring 53-61F were placed in walk-in cooler #1 and measured below 41F within two hours. Education with PIC regarding cold holding temperatures, and ambient air of walk-in cooler to be cooler to hold items at 41F or below during storage. / Walk-in cooler turned down during inspection and ambient air temperature measuring 36F.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Containers of dry ingredients stored throughout kitchen in rolling carts, single-service containers, and large plastic bin without labeling. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. CDI: ALL containers labeled during inspection.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Condensate line in walk-in freezer leaking, causing ice formation on open boxes of food stored below leak and built up on floor. Remove boxes from below leaking unit until repairs have been made. Food shall be protected from miscellaneous sources of contamination.
- 38 2-303.11 Prohibition-Jewelry - C Two food employees wearing bracelets and/or bands on exposed portions of arms during active food preparation. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.



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Spell

- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C A couple stacks of metal pans on clean utensil shelving, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C REPEAT: Two containers of several components to multi-use pieces of equipment and miscellaneous utensils, being stored as clean, with food and other residue in containers, contacting clean utensils and pieces of equipment. / Tea dispenser and chaffing dishes in catering storage being stored on the floor. Cleaned equipment and utensils, and laundered linens, shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
- 45 4-101.18 Nonstick Coatings, Use Limitation - C Small frying pans with coating scored and peeling off. 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. // 4-501.12 Cutting Surfaces - C Three cutting boards with deep groves/pits and/or melted cutting surface. Replace as needed. 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. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C Heavy ice build up on floor and shelving below condenser of walk-in freezer. Repair. Equipment shall be maintained cleanable and in good repair.
- 49 5-205.15 (B) System maintained in good repair - C Handwashing sink next to oven line, with water constantly running. Repair. / Handwashing sink next to beverage prep leaking from cold water shut off. Repair. A plumbing system shall be maintained in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C REPEAT: Replace missing cove base between walk-in cooler and walk-in freezer. / Repair spots of wall and trim damage at transition rooms by employee restrooms. / Replace missing ceiling tiles above ice machine. Physical facilities shall be maintained cleanable and in good repair.



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Spell

