



TIM DEWITT | Staff Photographer

After receiving an all-time low sanitation score, ARAMARK workers are actively trying to boost the hygiene standards of the Colonnade facilities before the Alamance County Health Department re-inspects them this week.

## Colonnades Dining Hall lapses on many sanitation standards

Rebecca Iannucci and Simone Jasper  
Editor-in-Chief and Senior Reporter

Colonnades Dining Hall at Elon University is working to improve its food preparation practices following its low health and sanitation rating by the Alamance County Health Department last week. Colonnades and the adjacent 1889 Grill Room received a score of 82, 14 points lower than its former score of 96.

ARAMARK, Elon's food service provider, is holding its employees accountable for meeting the state's standards of hygiene before the Alamance County Health Department re-evaluates the fa-

cilities this week.

"Our Dining Services team has implemented a corrective action plan to improve operations, enabling us to be even more proactive in our practices," said Kate Nelson, marketing manager for ARAMARK.

The county health department inspects the dining facilities on Elon's campus four times a year, holding them to state sanitation standards. The health evaluation score from the Sept. 17 inspection was published on the North Carolina Public Health Inspections database. The report deducted points for violations of safe practices, and some violations were noted as critical.

According to the report, employees used their bare hands to turn off faucets and others didn't wash their hands properly. More than one employee washed their hands for less than 20 seconds, when the state requires employees to wash hands for more than 20 seconds.

One employee dropped a knife on the floor and continued food handling duties without stopping to wash his hands after retrieving the knife and setting it aside to be cleaned. One hand-washing sink was deemed difficult for employees to access, one was out of soap at the time of inspection and another did not supply water hot enough to kill germs.

The health department also found

foods that were both stored and cooked improperly. Some crab cakes were cooked to a final temperature of 139 degrees, while the state requires them to be cooked to a final temperature of 145 degrees or higher. Undercooked seafood can harbor salmonella, bacteria that cause nausea, vomiting, cramps and fever.

Shrimp gumbo was not properly cooled and had to be discarded. Cooked french fries were stored at 94 degrees, even though potentially hazardous hot foods are required to be maintained at 135 degrees or higher in order to prevent the development of salmonella and other bacteria.

Three coolers were found in need of