Food Establishment Inspection Report

Establishment Name: TJSDELI Establishment ID: 3034011643 Date: 03 / 15 / 2013 Status Code: A Time In: $\underline{10}$: $\underline{15} \overset{\otimes}{\bigcirc} \overset{am}{pm}$ Time Out: $\underline{12}$: $\underline{45} \overset{\bigcirc}{\otimes} \overset{am}{pm}$

Total Time: 2 hrs 30 minutes Category #: IV

Establishment Type: _

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 1273 CORPORATION PARKWAY WINSTON SALEM City: Zip: 27127 State: NC County: 34 Forsyth Permittee: A 1 INC Telephone:_ **⊗**Inspection ○ Re-Inspection **Wastewater System:** ⊗Municipal/Community On-Site System Water Supply: On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

> CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions

Score: 96.5

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury.									
Со	mpliance Statu	OUT	CDI	R	VR				
Supervision .2652									
1	O & O IN OUT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ ⊗ 2 0	0	0	0			
Employee Health .2652									
2	⊗ ○ IN OUT	Management, employees knowledge; responsibilities & reporting	0 0 0 3 1.5 0	0	0	0			
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	0 0 0 3 1.5 0	0	0	0			
Go	od Hygienic F	Practices .2652, .2653							
4	⊗ ○ IN OUT	Proper eating, tasting, drinking, or tobacco use	O O O 2 1 0	0	0	0			
5	⊗ ○ IN OUT	No discharge from eyes, nose, and mouth	0 0 0	0	0	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	⊗ ○ IN OUT	Hands clean & properly washed	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 4 2 0	0	0	0			
7	○ ⊗ ○ IN OUT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ ○ ⊗ 3 1.5 0	8	0	0			
8	⊗ ○ IN OUT	Handwashing sinks supplied & accessible	0 0 0 2 1 0	0	0	0			
Ap	proved Sourc	e .2653, .2655							
9	⊗ ○ IN OUT	Food obtained from approved source	O O O 2 1 0	0	0	0			
10	O O ST IN OUT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
11	⊗ ○ IN OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0			
12	O O 🗞 O IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0		0	0			
Pro	otection from	Contamination .2653, .2654							
13	8000	Food separated & protected	000		0	0			
14	IN OUT N/A N/O	Food-contact surfaces: cleaned & sanitized	3 1.5 0	0	0	0			
15	IN OUT SO O IN OUT	Proper disposition of returned, previously served,	3 1.5 0		0	0			
Dο		reconditioned, & unsafe food rdous Food TIme/Temperature .2653	2 1 0			Ŭ			
		•	000						
16	IN OUT N/A N/O	Proper cooking time & temperatures	3 1.5 0	0	0	0			
17	IN OUT N/A N/O	Proper reheating procedures for hot holding	3 1.5 0	8	0	0			
18	IN OUT N/A N/O	Proper cooling time & temperatures	3 1.5 0	0	0	0			
19	IN OUT N/A N/O	Proper hot holding temperatures	3 1.5 0	0	0	0			
20	IN OUT N/A N/O	Proper cold holding temperatures	3 1.5 0	0	0	0			
21	SO O O O IN OUT N/A N/O	Proper date marking & disposition	3 1.5 0	0	0	0			
22	O O & O	Time as a public health control: procedures & records	2 1 0	0	0	0			
Co	nsumer Advis	sory .2653							
23	O O & IN OUT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0	0	0	0			
Hi	hly Susceptil	ple Populations .2653							
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	O O O 3 1.5 0	0	0	0			
Ch	emical	.2653, .2657							
25	⊗ ○ ○ IN OUT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0			
26	O ⊗ O	Toxic substances properly identified stored, & used	○ ○ ⊗ 2 1 0	8	0	0			
Co	nformance wi	th Approved Procedures .2653, .2654,	.2658						
27	O O &	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	999		0	0			

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section • Food Protection Program

Food Establishment Inspection Report, continued

Establishment Name: TJSDELI Establishment ID: 3034011643

nstri	ictions	, continu	ea:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- 6. Click or check the appropriate boxes for CDI and/or R, VR
 CDI= Corrected during Inspection R= Repeat Violation
 VR= Verification Required
 Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

First Last
Mike Elhadidy

Person in Charge (Print)

Person in Charge (Signature)

M. Craig

Last Faircloth

Regulatory Authority (Print)

Regulato y Authority (Signature)

Contact Number: (<u>336</u>)<u>703</u>-<u>3166</u>

Verification Required Date: ___/ ___/

REHS ID: 1938 - Faircloth, Craig

No. of Risk Factor/ Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations:

	Good Retail Practices									
Preventative measures to control the addition of pathogens,										
Co	chemicals, and physical objects into foods. Compliance Status OUT CDI R VR									
	Safe Food and Water .2653, .2655, .2658									
28	⊗ IN	OUT	Pasteurized eggs used where required	0	O 0.5	0	0	0	0	
29	⊗ IN	OUT	Water and ice from approved source	<u>ှ</u>	0	0	0	0	0	
30	20 O S Variance obtained for specialized processing methods								0	
Fo	30 NOUT N/A Variance obtained for specialized processing methods 1 0.5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0									
31	⊗ IN	OUT	Proper cooling methods used; adequate equipment for temperature control	0	〇 0.5	0	0	0	0	
32								0	0	
33	⊗ ⊝ IN OUT	O O	Approved thawing methods used		〇 0.5	0	0	0	0	
34	⊗ IN	OUT	Thermometers provided & accurate		O 0.5	0	0	0	0	
Fc	od Ide	entificati	ion .2653							
35	⊗ IN	OUT	Food properly labeled: original container	〇 2	0 1	0	0	0	0	
Pr		_	ood Contamination .2652, .2653, .2654, .265	5, .2	$\overline{}$	7				
36	IN	OUT	Insects & rodents not present; no unauthorized animals	2	1	0	0	0	0	
37	O IN	⊗ OUT	Contamination prevented during food preparation, storage & display	2	0	& 0	0	0	0	
38	⊗ IN	OUT	Personal cleanliness		O 0.5	0	0	0	0	
39	⊗ IN	O I	Wiping cloths: properly used & stored		O 0.5	0	0	0	0	
40	⊗ IN	UO∪	Washing fruits & vegetables		〇 0.5	0	0	0	0	
Pr		Jse of U	tensils .2653, .2654							
41	⊗ IN	OUT	In-use utensils: properly stored		〇 0.5	0	0	0	0	
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled		〇 0.5		0	0	0	
43	⊗ IN	OUT	Single-use & single-service articles: properly stored & used	0	〇 0.5	0	0	0	0	
44	⊗ IN	OUT	Gloves used properly		〇 0.5	0	0	0	0	
Ut			uipment .2653, .2654, .2663							
45	IN	⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	⊗ 1	0	0	0	0	
46	⊗ IN	OUT	Warewashing facilities: installed, maintained, & used; test strips		〇 0.5		0	0	0	
47	○IN	OUT	Non-food contact surfaces clean	0	⊗ 0.5	0	0	0	0	
Physical Facilities .2654, .2655, .2656										
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	<u>2</u>	<u> </u>	0	0	0	0	
49	⊗ IN	OUT	Plumbing installed; proper backflow devices) 2	<u> </u>	0	0	0	0	
50	⊗ IN	OUT	Sewage & waste water properly disposed) 2	<u> </u>	0	0	0	0	
51	⊗ IN	OUT	Toilet facilities: properly constructed, supplied & cleaned		〇 0.5	0	0	0	0	
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	0	〇 0.5	0	0	0	0	
53	O IN	⊗ OUT	Physical facilities installed, maintained & clean	0	⊗ 0.5		0	0	0	
54	⊗ IN	OUT	Meets ventilation & lighting requirements; designated areas used	0	O 0.5	0	0	0	0	
			Total Deductions:	3.						

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

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Location Address: 1273 CORPORATION PARKWAY		Status Code: A
City: WINSTON SALEM State: NC		Category #:IV
County: <u>34 Forsyth</u> Zip: <u>27127</u>		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: A 1 INC		Email 3:
Telephone:		

Temperature Observations							
Location make unit	Temp 41	Item vegetable	Location hot hold	Temp 146	Item	Location	Temp
make unit	40	chili	hot hold	147			
make unit	41	chicken	walk in cooler	42			
make unit	42	wings cooling	walk in cooler(1 hour	75			
final cook	175	hanburger	walk in cooler	40			
final cook	174	turkey	walk in cooler	41			
reach in coolerle	40	hot water	3 comp sink	149			
walk in cooler	41						
	make unit make unit make unit make unit final cook final cook reach in coolerle	make unit 41 make unit 40 make unit 41 make unit 42 final cook 175 final cook 174 reach in coolerle 40	Location Temp At vegetable vegetable and we unit 40 chili and chicken and unit 42 wings cooling final cook 175 hanburger final cook 174 turkey reach in coolerle 40 hot water	Location make unit 41 ltem vegetable hot hold hot hold make unit 40 chili hot hold make unit 41 chicken walk in cooler make unit 42 wings cooling walk in cooler(1 hour final cook 175 hanburger walk in cooler final cook 174 turkey walk in cooler reach in coolerle 40 hot water 3 comp sink	Location Temp At vegetable hot hold 146 make unit 40 chili hot hold 147 make unit 41 chicken walk in cooler 42 make unit 42 wings cooling walk in cooler 75 final cook 175 hanburger walk in cooler 40 final cook 174 turkey walk in cooler 41 reach in coolerle 40 hot water 3 comp sink 149	Location Temp 41 Vegetable hot hold 146 make unit 40 chili hot hold 147 make unit 41 chicken walk in cooler 42 make unit 42 wings cooling walk in cooler (1 hour 75 final cook 175 hanburger walk in cooler 40 final cook 174 turkey walk in cooler 41 reach in coolerle 40 hot water 3 comp sink 149	Location make unit Temp 41 vegetable hot hold Temp 146 make unit 40 chili hot hold 147 make unit 41 chicken walk in cooler 42 wings cooling walk in cooler(1 hour 75 final cook 175 hanburger walk in cooler 40 final cook 174 turkey walk in cooler 40 hot water 3 comp sink 149

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.

The person in charge of this facility has not completed an approved food safety course. By January 1, 2014 the person in charge of this facility must complete an approved food safety course.



- An employee was observed preparing salads with their bare hands. No bare hand contact is allowed with ready to eat food items. All employees who handle ready to eat food items must utilize gloves, utensils, or deli paper.
- A large container of broccoli and cheese soup (96 F) was found in a hot holding unit off temperature. The proper reheat temperature for all foods that were prepared previously and cooled for storage is 165 F. The soup was placed back in the microwave and reheated to 165 F +.
- One bottle of sanitizer was found with out a label. Label all chemicals.



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- Lemons and croutons were found in the self service area in containers with lids. This is not an approved storage / presentation method as the items are no longer protected once the lid is removed by the customer. The manager indicated that the sneeze guard previously used in this area was recently damaged and no longer useable. The manger stated that he would place the croutons and lemons in single service containers.
- Repair the damaged / rusting shelves above the dish cleaning area. The long screws left after the old mechanical unit in the walk in cooler was replaced are not easily cleanable. Shorten (so that only 2 threads are exposed), cap, or remove the screws (and seal the resulting holes) that were used to install the old mechanical unit in the walk in cooler.
- Cleaning is needed on the cabinets below the soda machine, the shelving of the walk in cooler, and the shelving in the rear storage area.
- Repair the damaged areas of the walls in both the men's and women's restrooms. Cleaning is needed on the floors of the the walk in cooler below equipment and shelving along and in corners.



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