

Food Establishment Inspection Report

Score: 99

Establishment Name: INLOW S COUNTRY MARKET AND DELI

Establishment ID: 3034012050

Date: 02 / 08 / 2013 Status Code: A

Time In: 10 : 50 am pm Time Out: 01 : 10 am pm

Total Time: 2 hrs 20 minutes

Category #: II

Establishment Type: _____

Instructions:

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

Location Address: 234 N MAIN STREET

City: KERNERSVILLE

State: NC Zip: 27284

County: 34 Forsyth

Permittee: INLOW S COUNTRY MARKET DELI LLC

Telephone: _____

Inspection
 Re-Inspection

Wastewater System:
 Municipal/Community
 On-Site System

Water Supply:
 Municipal/Community
 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 | | | | | | | | | | | | |
|---|-------------------------------------|--------------------------------------|---|--|---|--|--|-------------------------|------------------------------------|------------------------------------|---------------------------|------------------------------------|
| 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 type="radio"/> IN | <input checked="" type="radio"/> OUT | <input type="radio"/> N/A | PIC Present: Demonstration-Certification by accredited program and perform duties | | | | <input type="radio"/> 2 | <input checked="" type="radio"/> 0 | <input type="radio"/> | <input type="radio"/> | |
| Employee Health .2652 | | | | | | | | | | | | |
| 2 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Management, employees knowledge; responsibilities & reporting | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input checked="" type="radio"/> 0 | <input type="radio"/> | |
| 3 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper use of reporting, restriction & exclusion | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | <input type="radio"/> | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | | | |
| 4 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper eating, tasting, drinking, or tobacco use | | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |
| 5 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | No discharge from eyes, nose, and mouth | | | | | <input type="radio"/> 1 | <input type="radio"/> 0.5 | <input type="radio"/> 0 | <input type="radio"/> | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | | | |
| 6 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Hands clean & properly washed | | | | | <input type="radio"/> 4 | <input type="radio"/> 2 | <input type="radio"/> 0 | <input type="radio"/> | |
| 7 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/O | No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | |
| 8 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Handwashing sinks supplied & accessible | | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input checked="" type="radio"/> 0 | <input type="radio"/> | |
| Approved Source .2653, .2655 | | | | | | | | | | | | |
| 9 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Food obtained from approved source | | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |
| 10 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/O | Food received at proper temperature | | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | |
| 11 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Food in good condition, safe & unadulterated | | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |
| 12 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | <input type="radio"/> N/O | Required records available: shellstock tags, parasite destruction | | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 |
| Protection from Contamination .2653, .2654 | | | | | | | | | | | | |
| 13 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Food separated & protected | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 14 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Food-contact surfaces: cleaned & sanitized | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input checked="" type="radio"/> 0 | <input type="radio"/> | |
| 15 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper disposition of returned, previously served, reconditioned, & unsafe food | | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | <input type="radio"/> | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | | | |
| 16 | <input type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input checked="" type="radio"/> N/O | Proper cooking time & temperatures | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 17 | <input type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input checked="" type="radio"/> N/O | Proper reheating procedures for hot holding | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 18 | <input type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input checked="" type="radio"/> N/O | Proper cooling time & temperatures | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 19 | <input type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input checked="" type="radio"/> N/O | Proper hot holding temperatures | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 20 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper cold holding temperatures | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 |
| 21 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | <input type="radio"/> N/A | <input type="radio"/> N/O | Proper date marking & disposition | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input checked="" type="radio"/> 0 |
| 22 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | <input type="radio"/> N/O | Time as a public health control: procedures & records | | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 |
| Consumer Advisory .2653 | | | | | | | | | | | | |
| 23 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Consumer advisory provided for raw or undercooked foods | | | | | <input type="radio"/> 1 | <input type="radio"/> 0.5 | <input type="radio"/> 0 | |
| Highly Susceptible Populations .2653 | | | | | | | | | | | | |
| 24 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Pasteurized foods used; prohibited foods not offered | | | | | <input type="radio"/> 3 | <input type="radio"/> 1.5 | <input type="radio"/> 0 | |
| Chemical .2653, .2657 | | | | | | | | | | | | |
| 25 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Food additives: approved & properly used | | | | | <input type="radio"/> 1 | <input type="radio"/> 0.5 | <input type="radio"/> 0 | |
| 26 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | Toxic substances properly identified stored, & used | | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | | | |
| 27 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | | | | | <input type="radio"/> 2 | <input type="radio"/> 1 | <input type="radio"/> 0 | |



Food Establishment Inspection Report, continued

Establishment Name: INLOW S COUNTRY MARKET AND DELI

Establishment ID: 3034012050

Instructions, continued:

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".

8. 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:

Marela Inlow
Person in Charge (Print)

Marela Inlow
Person in Charge (Signature)

Greg Gartner REHS
Regulatory Authority (Print)

Greg Gartner REHS
Regulatory Authority (Signature)

Contact Number: (336) 703 - 3383

Verification Required Date: ___ / ___ / ___

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/
Intervention
Violations: 5

No. of Repeat Risk
Factor/Intervention
Violations: _____

| 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 | | | | | | | | | | | |
| 28 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Pasteurized eggs used where required | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 29 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Water and ice from approved source | 2 | 1 | 0 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 30 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Food Temperature Control .2653, .2654 | | | | | | | | | | | |
| 31 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Proper cooling methods used; adequate equipment for temperature control | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 32 | <input type="radio"/> IN | <input type="radio"/> OUT | <input checked="" type="radio"/> N/A | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 33 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | <input type="radio"/> N/A | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 34 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Thermometers provided & accurate | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Food Identification .2653 | | | | | | | | | | | |
| 35 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Food properly labeled: original container | 2 | 1 | 0 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | | |
| 36 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 37 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 38 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Personal cleanliness | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 39 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Wiping cloths: properly used & stored | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 40 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Washing fruits & vegetables | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | | | |
| 41 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | In-use utensils: properly stored | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 42 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 43 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Single-use & single-service articles: properly stored & used | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 44 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Gloves used properly | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | | |
| 45 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | 0 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 46 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 47 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Non-food contact surfaces clean | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | | | |
| 48 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Hot & cold water available; adequate pressure | 2 | 1 | 0 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 49 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Plumbing installed; proper backflow devices | 2 | 1 | 0 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 50 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Sewage & waste water properly disposed | 2 | 1 | 0 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 51 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Toilet facilities: properly constructed, supplied & cleaned | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 52 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Garbage & refuse properly disposed; facilities maintained | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 53 | <input checked="" type="radio"/> IN | <input type="radio"/> OUT | Physical facilities installed, maintained & clean | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| 54 | <input type="radio"/> IN | <input checked="" type="radio"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0 | 5 | 0 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| Total Deductions: | | | | | | | | 1 | | | |

Comment Addendum to Food Establishment Inspection Report

Establishment Name: INLOW S COUNTRY MARKET AND DELI

Establishment ID: 3034012050

Date: 02/08/2013

Location Address: 234 N MAIN STREET

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

Wastewater System: Municipal/Community On-Site System

Water Supply: Municipal/Community On-Site System

Permittee: INLOW S COUNTRY MARKET DELI LLC

Telephone: _____

Status Code: A

Category #: II

Email 1: cinlow@triad.rr.com

Email 2: _____

Email 3: _____

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---------------|--------------------|------|------------|--------------------|------|------|----------|------|
| wash vat | 3 compartment sink | 107 | roast beef | deli case | 38 | | | |
| sanitizer vat | 3 compartment sink | 55 | air temp | retail deli case | 39 | | | |
| lettuce (cut) | make top | 41 | air temp | retail upright | 39 | | | |
| tomato | make top | 38 | hot water | 3 compartment sink | 133 | | | |
| smoked ham | make top | 39 | | | | | | |
| roast turkey | make top | 38 | | | | | | |
| marble | deli case | 38 | | | | | | |
| lebanon | deli case | 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.

- 1 No certified food protection manager available on duty. 15A NCAC 18A .2652 ref. 2-102.12 (A): At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program (a two-point deduction will be applied to an inspection score beginning January 1st, 2014 if found in violation). Person in charge must be present during all hours of operation.
- 2 No employee health policy available upon request. An employee health policy must be in place that reflects the necessary requirements per 15A NCAC 18A .2652 ref. 2-201.11, 2-201.12, and 2-201.13. Refer to handout as example. Evidence of employee acknowledgment and understanding must be available.
- 8 No trash can by rear most handsink. 15A NCAC 18A .2656 ref. 6-301.20 A handwashing sink that is provided with disposable towels shall be provided with a waste receptacle
- 14 Temperature of sanitizer in vat measured 55°F. 15A NCAC 18A .2654 ref. 4-501.114(C)(1): ... A quaternary ammonium compound solution shall have a minimum temperature of 75°F.



Spell



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- 21 Datemarking is already in place and approximately 90% in compliance. 15A NCAC 18A .2653 ref. 3-501.17: Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for 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 specified. The day of preparation shall be counted as Day 1. *41°F or less for a maximum of 7 days*; or *between 41°F and 45°F for a maximum of 4 days**Commercially prepared and packaged foods must be marked once opened with appropriate date whereas the date opened is counted as Day 1.
- 38 Food employees have jewelry on hands and wrists. 15A NCAC 18A .2652 ref. 2-303.11: Except for a plain ring such as a wedding band, while preparing food, food employees may no wear jewelry on their arms or wrists FYI: 15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles 15A NCAC 18A .2652 ref. 2-302.11 (B): Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food
- 39 Wiping cloths not stored in sanitizer solutions. 15A NCAC 18A .2653 ref. 3-304.14(B-E) Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at proper concentration and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Chemical sanitizing solution shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment. Single-use disposable sanitizer wipes shall be used in accordance with EPA-approved manufacturer's label use instructions
- 45 Both door gaskets of make cooler have torn gaskets that must be replaced. Do not attempt to glue or otherwise repair.
- 46 Wash water measures below minimum requirement at 107°F. 15A NCAC 18A .2654 ref. 4-501.19: The temperature of the wash solution in manual warewashing equipment shall be maintained at no less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions.
- 51 Trash can in restroom is uncovered. 15A NCAC 18A .2655 ref. 5-501.17: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins
- 54 Lighting is below the minimum required 20 foot candles (fc) at the restroom toilet (10fc) and the restroom handsink (12fc). Increase lighting.

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