Food Establishment Inspection Report

Score: 98.5																		
Establishment Name: JUNIOR S NY DELI Establishment ID: 3034012291																		
Location Address: 177 JONESTOWN RD																		
Cit	City: WINSTON SALEM State: NC							Date: <u>Ø 1</u> / <u>Ø 7</u> / <u>2 Ø 1 4</u> Status Code: A										
Zip: 27104 County: 34 Forsyth							Time In: $\underline{11}$ : $\underline{15} \overset{\otimes}{\bigcirc} \overset{\text{am}}{\text{pm}}$ Time Out: $\underline{\emptyset1}$ : $\underline{30} \overset{\bigcirc}{\otimes} \overset{\text{am}}{\text{pm}}$											
•	Permittee: JUNIORS NY DELI LLC							Total Time: 2 hrs 15 minutes										
								Category #: _II										
	Telephone:							FDA Establishment Type:										
Wastewater System: ☐ Municipal/Community ☒ On-Site Sys							No. of Risk Factor/Intervention Violations: 1											
Water Supply:   Municipal/Community □ On-Site Supply  No. of Repeat Risk Factor/Intervention Violations:																		
	Foodborne Illness Risk Factors and Public Health Interventions								Good Retail Practices									
Risk factors: Contributing factors that increase the chance of developing foodborne illness.  Public Health Interventions: Control measures to prevent foodborne illness or injury.						Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												
	22   12 22 23 23			OUT CDI R VR		IN	N OUT N/A N/O Compliance Status					CDI R VR						
$\neg$		pervision .2652				_		e Food and Water			ater .2653, .2655, .2658							
		X			PIC Present; Demonstration-Certification by accredited program and perform duties		-	-				Pasteurized eggs used where required	1 0.5 0 [					
$\overline{}$	$\overline{}$	byee	е Не		.2652		29	X				Water and ice from approved source	2 1 0					
$\rightarrow$	×	Ш			Management, employees knowledge; responsibilities & reporting	3 1.5 0	30			X		Variance obtained for specialized processing methods	1 0.5 0					
	×				Proper use of reporting, restriction & exclusion	3 1.5 0	F	ood	od Temperature Control .2653, .2654									
$\overline{}$	$\overline{}$	Ну	gieni	ic Pr	actices .2652, .2653		31	X				Proper cooling methods used; adequate equipment for temperature control	1 0.5 0					
-	×	Ш			Proper eating, tasting, drinking, or tobacco use	210	32			П	1	Plant food properly cooked for hot holding	1 0.5 0					
5	X				No discharge from eyes, nose or mouth	1 0.5 0	I —	$\boxtimes$				Approved thawing methods used	1 0.5 0					
$\overline{}$	$\overline{}$	ntin	g Co	ontai	mination by Hands .2652, .2653, .2655, .2656		ı⊢	×	_		+							
6	X				Hands clean & properly washed	420	_		$\perp$	1:6:		Thermometers provided & accurate	[] [0.5] [0] [					
7	X				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.5 0			_	111110	catio		2 1 0					
8 M Handwashing sinks symplied & accessible																		
Α	ppro	vec	l So	urce	.2653, .2655			×			П	Insects & rodents not present; no unauthorized	2 1 0					
9	X				Food obtained from approved source	210	<b> </b>	×				animals  Contamination prevented during food						
10				X	Food received at proper temperature	210	l —		-			preparation, storage & display						
11	X				Food in good condition, safe & unadulterated	210	l <del></del>	X	-			Personal cleanliness	1 0.5 0					
12			X		Required records available: shellstock tags,	210	l —		X			Wiping cloths: properly used & stored	1 0.5 🗶 [					
Protection from Contamination .2653, .2654						! —	40 🔀 🔲 Washing fruits & vegetables											
13	X				Food separated & protected	3 1.5 0				se o	f Ute	ensils .2653, .2654						
14	×				Food-contact surfaces: cleaned & sanitized	3 1.5 0	<b> </b>	×				• • •	1 0.5 0					
$\dashv$	×				Proper disposition of returned, previously served,	210	42	×				Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0					
		tiall	ly Ha	azaro	reconditioned, & unsafe food dous Food TIme/Temperature .2653		43	×				Single-use & single-service articles: properly stored & used	1 0.5 0					
16				X	Proper cooking time & temperatures	3 1.5 0	44	X				Gloves used properly	1 0.5 0					
17				X	Proper reheating procedures for hot holding	3 1.5 0	U	tens	sils a	nd	Equi	pment .2653, .2654, .2663						
18	×				Proper cooling time & temperatures	3 1.5 0	45		×			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 🗷 0 [					
19	×				Proper hot holding temperatures	3 1.5 0	46	×				Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0					
20	×				Proper cold holding temperatures	3 1.5 0	47		×			Non-food contact surfaces clean	1 🗷 0					
21	X				Proper date marking & disposition	31.50				Faci	ilities	s .2654, .2655, .2656						
22			X		Time as a public health control: procedures & records	210	48	X				Hot & cold water available; adequate pressure	2 1 0 [					
С	ons	ume	er Ac	lvisc	ory .2653		49	X				Plumbing installed; proper backflow devices	210					
23	×				Consumer advisory provided for raw or undercooked foods	1 0.5 0	50	×				Sewage & waste water properly disposed	2 1 0 [					
$\overline{}$		y Sı	isce	ptibl	e Populations .2653		i⊢	×				Toilet facilities: properly constructed, supplied	1 0.5 0					
24					Pasteurized foods used; prohibited foods not offered	3 1.5 0	l	×	H	F	+	& cleaned Garbage & refuse properly disposed; facilities	1 0.5 0					
$\overline{}$	hem	ical			.2653, .2657		!—				$\vdash$	maintained						
$\dashv$	X				Food additives: approved & properly used	1 0.5 0	<b>-</b>	×			H	Physical facilities installed, maintained & clean  Meets ventilation & lighting requirements;	1 0.5 0					
	⊠ onfo	U rm		14:44	Toxic substances properly identified stored, & used	210	54	X				designated areas used	1 0.5 0 [					
27	=T	n ma	ance	vviti	Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process,		1					Total Deductions:	1.5					



Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



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	Address: 177 JONEST											
City: WIN	ISTON SALEM		Sta	to: NC								
County: 3			Zip: <sup>27104</sup>	ισ	Comment Addendan	TAttacricu:	Category #:					
, –	Wastewater System: ☐ Municipal/Community 🗵				Email 1:		catogory					
Water Supp			On-Site System		Email 1:							
	Permittee: JUNIORS NY DELI LLC Telephone:				Email 2:							
Telephon					Email 3:							
				Observations								
Item beef	Location sandwich area	Temp 44	Item corned beef	Location cooler	Temp 39	Item L	_ocation	Temp				
turkey	sandwich area	42	raw steak	cooler	29							
ham	sandwich area	41	cheese	cooler	37	_						
cheese	sandwich area	41	chicken salad	display cas	se 40							
tomatoes	sandwich area	38										
lettuce	sandwich area	40										
onions	sandwich area	37										
tomatoe	cooler	39										
<ul> <li>3-304.14 Wiping Cloths, Use Limitation - C A cloths in use for wiping food spills from tableware and cary-out containers that occur as food is being served shall be; maintained dry; and used for no other propose. Cloths in -use for wiping counters and other equipment shall be held between uses in a chemical sanitizer solution at a concentration specified under 4-501.114.</li> <li>4-501.11 Good Repair and Proper Adjustment-Equipment - C Need to fix walk in freezer; condensate is freezing on the floor of the freezer. Need to paint bare wood at cabinet up front in dining room. Paint with an easy to clean epoxy.</li> </ul>												
	narge (Print & Sign): Authority (Print & Sign):	Fir Fir Clark			ast ast	mlS.						
	REHS ID:	944 - Siz	emore, Clark		Verific	ation Required Date	e://					

dhis

REHS Contact Phone Number: (336)703 - 3128



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#### **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.

4-602.13 Nonfood Contact Surfaces - C Food particles found under the flip top of the make unit; corrected during the inspection.





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