Food Establishment Inspection Report

Establishment Name: TERRY S DELI II Establishment ID: 3034014051

Date: <u>Ø 2</u> / <u>Ø 6</u> / <u>2 Ø 1 3</u> Status Code: A					
Time In: 10	: <u>25</u> ⊗ am pm	Time Out:	12:5	<u>5</u> ⊗	am pm
Total Time:	2 hrs 30 minute	es			
Category #:	III				
Establishme	nt Tyne:				

Instructions:

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

Location Address:	1020 A SOUTH MAIN STREET					
City: KERNERSVII	LE					
State: NC	Zip: ²⁷²⁸⁴					
County: 34 Forsyth						
	YS RESTAURANT GROUP LLC					
Telephone:	Telephone:					
⊗Inspection	⊗Inspection					
○Re-Inspection						
Wastewater System:						
⊗Municipal/Community						
○On-Site System						
Water Supply:						
⊗Municipal/Community						
On-Site System	ı					

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: 97.5

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

Public Health Interventions: Control measures to prevent foodborne illness or injury.

Public Health Interventions: Control measures to prevent foodborne illness or injury.								
Со	mpliance Statu	s	OUT	CDI	R	VR		
Su	Supervision .2652							
1		PIC Present; Demonstration-Certification by accredited program and perform duties	○ ⊗ 2 0	0	0	0		
Em	ployee Health	.2652						
2	O & IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ⊗ 3 1.5 0	8	0	0		
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	○ ○ ○ 3 1.5 0	0	0	0		
Go	od Hygienic P	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		
Pre		amination by Hands .2652, .2653, .2655, .2656	6					
6	⊗ O IN OUT	Hands clean & properly washed	0 0 0 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	0 0 0 3 1.5 0	0	0	0		
8	O & IN OUT	Handwashing sinks supplied & accessible	○ ○ ⊗ 2 1 0	8	0	0		
Ap	proved Sourc	e .2653, .2655						
9	⊗ ○ IN OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
10	IN OUT N/O	Food received at proper temperature	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	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	0		
Pro	otection from	Contamination .2653, .2654						
13	⊗ ○ ○ ○ ○ IN OUT N/A N/O	Food separated & protected	O O O 3 1.5 0	0	0	0		
14	⊗ ○ IN OUT	Food-contact surfaces: cleaned & sanitized	0 0 0 3 1.5 0	0	0	0		
15	⊗ ○ IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	0 0 0 2 1 0	0	0	0		
Po	tentially Haza	rdous Food TIme/Temperature .2653						
16	O O O S IN OUT N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0		
17	O O O S IN OUT N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0		
18	O O O S IN OUT N/A N/O	Proper cooling time & temperatures	0 0 0 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	O 🗞 O O IN OUT N/A N/O	Proper date marking & disposition	○ ○ ⊗ 3 1.5 0	8	0	0		
22	O O & O	Time as a public health control: procedures & records	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
Consumer Advisory .2653								
23	O & O IN OUT N/A	Consumer advisory provided for raw or undercooked foods	○ ○ ⊗ 1 0.5 0	8	0	0		
Hiç	hly Susceptil	ole Populations .2653						
24	O O & IN OUT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0		
Ch	emical	.2653, .2657						
25	O O & 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		
Со		th Approved Procedures .2653, .2654,	.2658					
27	O O & IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$\begin{array}{c} \bigcirc \bigcirc$		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: TERRY S DELI II Establishment ID: 3034014051

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

- 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:

Person in Charge (Print)

Person in Charge (Signature)

Greg Gartner REHS
Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (336)703-3383

Verification Required Date: ___/ ___/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations:

No. of Repeat Risk Factor/Intervention Violations:

Good Retail Practices Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 2 1 0 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 0 0 0 1 0.5 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 0 0 1 0.5 0 OUT 0 0 0 34 Thermometers provided & accurate **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT $\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$ 36 Insects & rodents not present; no unauthorized animals 0 0 0 OUT Contamination prevented during food preparation, 37 0 0 \bigcirc storage & display OUT 0 0 0 1 0.5 0 38 Personal cleanliness 0 0 0 ○ ○ **⊗** 1 0.5 0 OIN ⊗ OUT 0 0 39 Wiping cloths: properly used & stored 0 OUT 0 0 0 1 0.5 0 40 Washing fruits & vegetables 0 0 Proper Use of Utensils .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 080 OIN Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ Gloves used properly 0 0 44 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT ○ **⊗** ○ 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 \bigcirc cleanable, properly designed, constructed, & used OIN ⊗ OUT 0 0 **8** 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 0 46 0 test strips 0 0 0 1 0.5 0 OUT 47 0 0 0 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 OUT $\begin{array}{c|c} \bigcirc & \bigcirc & \bigcirc \\ 2 & 1 & 0 \end{array}$ 48 Hot & cold water available; adequate pressure 0 0 0 ⊗ IN OUT 0 49 Plumbing installed; proper backflow devices 0 OUT 0 0 50 0 0 0 Sewage & waste water properly disposed OIN ⊗ OUT 0 0 **8** 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 0 51 OUT Garbage & refuse properly disposed; 0 0 0 1 0.5 0 52 0 0 facilities maintained 008 O 8 53 Physical facilities installed, maintained & clean 0 0 0 OŪT 1 0.5 0 OIN ⊗ OUT **⊗** ○ ○ 1 0.5 0 Meets ventilation & lighting requirements; 54 0 8 0

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

Total Deductions:

Comment Addendum to Food Establishment Inspection Report

Establishment Name: TERRY S DELI II	Establishment ID: 3034014051	Date: 02/06/2013
Location Address: 1020 A SOUTH MAIN STREET		Status Code: A
City: KERNERSVILLE State: NC		Category #:III
County: 34 Forsyth Zip: 27284		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: TERRYS RESTAURANT GROUP LLC		Email 3:
Telephone:		

	Temperature Observations							
Item chicken veg	Location hot holding	Temp 166	Item chicken wing	Location walk in	Temp 37	Item	Location	Temp
broc soup	hot holding	186	swiss cheese	walk in	37			
blanched	dressing make	40	ham	walk in	37			
chicken	fryer make	36	tomatoes	walk in	37			
milk	fryer make	37	wash water	wash vat	106			
cole slaw	main board	37	sani water	sani vat	96			
lettuce	main board	40						
tomatoes	main board	37						

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.

√ Spell

- No certified food protection manager available on duty today. 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.
- No employee wellness/sickness 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.
- In restroom handsinks, timed hot valves remain on for only 9-10 seconds. 15A NCAC 18A .2655 ref. 5-202.12(C): A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without need to reactivate the faucet.
- Date marking is already in practice and about 90% in compliance. Remember to date mark opened deli meats, potatoe salad, and cut leafy greens. 15A NCAC18A .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.



Comment Addendum to Food Establishment Inspection Report Establishment Name: TERRY S DELI II Establishment ID: 3034014051 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. 23 Management expressed interest in offering burgers cooked to order. 15A NCAC 18A .26 .2653 ref. 3-603.11: If an animal food is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready to eat form or as an ingredient in another ready to eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a 'Disclosure' AND 'Reminder'. Disclosure shall include: description of the foods, such as "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)"; or identification of the foods by asterisking them to a footnote that states that the items are served raw or undercooked, or may contain raw or undercooked ingredients. Reminder shall include asterisking the foods to a footnote that states: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 26 Sanitizer bottles are beginning to fade. Relabel to be clearly legible. 39 Wiping cloths or storage buckets stored improperly in kitchen. Also, make sure these buckets are clearly labeled. 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 Bulk utensils stored in unclean containers. Utensils must be stored in clean, dry locations. Replace the torn gaskets along the main board left drawers and middle reach in door.

Warewashing water measured below requirement at 106°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.

Provide a covered trash can in women's restroom. 15A NCAC 18A .2655 ref. 5-501.17: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins



Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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53 Clean floors under customer beverage station.

Repeat Violation: Lighting is below the required minimum 50 foot candles (fc) in the following areas: small prep sink (29-45fc), right side of large prep sink area (30-50fc), fryer make unit (27-35fc), dressings make unit (20-33fc), and main sandwich board (21-23fc). Lighting is below the required minimum 10fc in the walk in cooler (1.5-8.5fc), and in front of 3 door upright (6fc). Lighting is below the required minimum 20fc at the men's and women's restroom toilets (6-9fc) and restroom handsinks (16fc). Increase lighting.



Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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