<u> </u>	Score: 98																	
Establishment Name: HARRIS TEETER #146									Establishment ID: 3034020073									
Location Address: 3508 YADKINVILLE ROAD									☐ Inspection ☐ Re-Inspection									
City: WINSTON-SALEM State: NC									Date: 12/27/2013 Status Code: A									
Zip: 27101 County: 34 Forsyth									Time In: $12:35 \overset{_{\otimes}}{\otimes} pm$ Time Out: $2:30 \overset{_{\otimes}}{\otimes} pm$									
	Permittee: HARRIS TEETER INC.								Total Time: 1 hr 55 minutes									
	ennitiee.								Category #: III									
	Telephone:								FDA Establishment Type: Deli Department									
	Vastewater System: ⊠Municipal/Community ☐ On-Site Sy									No. of Risk Factor/Intervention Violations: 1								
Wa	Nater Supply: ⊠Municipal/Community ☐ On-Site Supply										No. of Repeat Risk Factor/Intervention Violations:							
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.							Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
	IN OUT N/A N/O Compliance Status				OUT CDI R VR	OUT	N/A	N/O	OUT C	CDI R VR								
$\overline{}$	•	pervision .2652							Food		nd Wa							
\perp	×				PIC Present; Demonstration-Certification by accredited program and perform duties	2 0	╌			×		Pasteurized eggs used where required	1 0.5 0					
2 2	mplo	yee	He	alth		3 1.5 0	29	×				Water and ice from approved source	2 1 0 [
\vdash	-+	밁			Management, employees knowledge; responsibilities & reporting		30			×		Variance obtained for specialized processing methods	1 0.5 0					
3	N N	Llvc	uio n	ic D	Proper use of reporting, restriction & exclusion ractices .2652, .2653	3 1.5 0	1 —	$\overline{}$	Ten	npe	ratur	e Control .2653, .2654						
$\overline{}$	×	Пус	jieii	IC FI	Proper eating, tasting, drinking, or tobacco use	210	31	×				Proper cooling methods used; adequate equipment for temperature control	1 0.5 0	-				
\vdash	×				No discharge from eyes, nose or mouth	1 0.5 0	32				×	Plant food properly cooked for hot holding	1 0.5 0					
ш		ntin	a Co	onta	mination by Hands .2652, .2653, .2655, .2656		33	×				Approved thawing methods used	1 0.5 0					
$\overline{}$	X		9		Hands clean & properly washed	420 -	34	×				Thermometers provided & accurate	1 0.5 0					
7	×				No bare hand contact with RTE foods or pre-	3 1.5 0		$\overline{}$		ntifi	catio							
\vdash	X				approved alternate procedure properly followed Handwashing sinks supplied & accessible	210 -		×			(-	Food properly labeled: original container	210					
\vdash	ppro	ved	So	urce	J 11		1 —	reve	$\overline{}$	on o	FOC	nd Contamination .2652, .2653, .2654, .2656, .2657 Insects & rodents not present; no unauthorized	2 1 0					
9	X				Food obtained from approved source	210	—		-			animals Contamination prevented during food						
10				X	Food received at proper temperature	210		×	 			preparation, storage & display	210					
11	×				Food in good condition, safe & unadulterated	210	I —	×	Ш			Personal cleanliness	1 0.5 0					
12			X		Required records available: shellstock tags, parasite destruction	210	I —	×	Ш			Wiping cloths: properly used & stored	1 0.5 0					
P	rote	ctio	ı fro	m (Contamination .2653, .2654		_	×]	Washing fruits & vegetables	1 0.5 0					
13	×				Food separated & protected	3 1.5 0		_	er Us	se o	of Ute	ensils .2653, .2654 In-use utensils: properly stored	1 0.5 0					
14	X				Food-contact surfaces: cleaned & sanitized	3 1.5 0	\vdash					Utensils, equipment & linens: properly stored,	1 0.5 0					
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	210	-	×				dried & handled Single-use & single-service articles: properly						
	$\overline{}$	tiall	у На	azar	dous Food Time/Temperature .2653		╙	×				stored & used	1 0.5 0					
16	×				Proper cooking time & temperatures	3 1.5 0	-	×		L		Gloves used properly	1 0.5 0					
17				X	Proper reheating procedures for hot holding	3 1.5 0				and	Equi	ipment .2653, .2654, .2663 Equipment, food & non-food contact surfaces						
18	X				Proper cooling time & temperatures	3 1.5 0	45		X			approved, cleanable, properly designed, constructed, & used	211					
19		×			Proper hot holding temperatures	3 🗷 0 🗶 🗆 🗆	46	×				Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0					
20	X				Proper cold holding temperatures	3 1.5 0	47		X			Non-food contact surfaces clean	1 0.5 🗶 [
21	X				Proper date marking & disposition	3 1.5 0	Pl	hysi	ical	Fac	ilities	.2654, .2655, .2656						
22			X		Time as a public health control: procedures & records	210	48	×]	Hot & cold water available; adequate pressure	2 1 0 [
C	onsi	ıme	r Ac	lvis	ory .2653		49	×				Plumbing installed; proper backflow devices	2 1 0 [
23			×		Consumer advisory provided for raw or undercooked foods	1 0.5 0	50	×				Sewage & waste water properly disposed	2 1 0 [
П	ighly	/ Su		ptib	le Populations .2653 Pasteurized foods used; prohibited foods not		51	×				Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0					
24	⊔ hem	ical	X		offered .2653, .2657	3 1.5 0	52	×				Garbage & refuse properly disposed; facilities maintained	1 0.5 0 [
25	hem	$\overline{}$	X		Food additives: approved & properly used		╙	_ X				Physical facilities installed, maintained & clean	1 0.5 0					
	X				Toxic substances properly identified stored, & used		54		×			Meets ventilation & lighting requirements;						
\vdash		rma		wit	th Approved Procedures .2653, .2654, .2658		1 34	<u> </u>				designated areas used						
$\overline{}$					Compliance with variance, specialized process,		1					Total Deductions:	2					



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



 Establishme	ent Name: HARRIS TEE	TER #146	3		Establishment ID: 3034020073								
	Address: 3508 YADKINVI												
	STON-SALEM		Stat	te. NC	Comment Addendum Attached? Status Code: A								
County: 34					Commo	in radoridani	/ittaoriou:	Category #:					
	System: 🗷 Municipal/Comm	On-Site System		Email 1:									
Water Supply	y: ⊠ Municipal/Comm HARRIS TEETER INC.	unity 🗌 (On-Site System										
Telephone			Email 2: Email 3:										
relephone			Temne	Observations									
Item				Location	Temp		Item	Location	Temp				
fried	warmer	136	chicken salad potato salad tortelinni	walk-in co	ay 38 ay 37			utensil sink utensil sink	127				
buffalo	display case			deli displa			QA santizer		200				
	n display case-packaged			deli displa									
air temp	display case	31		deli case		35							
cheese fried chicken	cheese case	47 190	roast beef	deli case		38 36							
baked	cook temp	207	provolone	deli case		35							
beef	walk-in cooler	38	swiss	deli case		37							
	Good Repair and Prope												
Regulatory Au		vid <i>Fil</i> risty	irst	Spaugh	.ast .ast	Verifica	Davier of attion Required Da	ate://_					
REHS C	Contact Phone Number: ()											
Regulatory Au	uthority (Print & Sign): REHS ID: 1	vid <i>Fil</i> risty	irst	Spaugh L		Verifica	Davies of attion Required Da	ate:/_/					

dhis



Establishment Name: HARRIS TEETER #146 Establishment ID: 3034020073

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.

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition. The large vent over the prep sink is dusty.







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Observations and Corrective Actions

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