Food Establishment Inspection Report

Score: 97

Establishment Name: LOWES FOODS 165 SEAFOOD MARKET
Establishment ID: 3034020420
Location Address: 2890 REYNOLDA RD
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM **State:** NC
Date: 08 / 30 / 2013 **Status Code:** A
Zip: 27105 **County:** 34 Forsyth
Time In: 09 : 15 ⊗ am ○ pm **Time Out:** 10 : 15 ⊗ am ○ pm
Permittee: LOWES FOOD STORES INC
Total Time: 1 hr 0 minutes
Telephone:
Category #: III
Wastewater System: ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
Water Supply: ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 1
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.

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

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
Safe Food and Water					.2653, .2655, .2658						
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐	☒	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☐	☒			Food properly labeled: original container	2	☒	0	☐	☒	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☐	☐	☒		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☒	☐			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	0.5	☒	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☐	☒	☐		Toilet facilities: properly constructed, supplied & cleaned	☒	0.5	0	☒	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☒	☐			Physical facilities installed, maintained & clean	1	0.5	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐
					Total Deductions:	3					

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS 165 SEAFOOD MARKET

Establishment ID: 3034020420

Location Address: 2890 REYNOLDA RD

☒ Inspection ☐ Re-Inspection Date: 08/30/2013

City: WINSTON SALEM State: NC

Status Code: A

County: 34 Forsyth Zip: 27105

Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: LOWES FOOD STORES INC

Email 1:

Telephone:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
catfish	display case	36	Quat sanitizer	utensil sink	200			
salmon	"	35	air temp	floor seafood case	38			
scallops	"	33						
tuna	"	25						
clam (cherry	VA-1060-SS	0						
air temp	walk-in	35						
krab	walk-in	38						
hot water	utensil sink	151						

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.

8 There were no hand towel at the hand sink in the seafood market or in the female employee restroom.

Spell

35 Cherry stone clam shell stock were remove from their original container and the tag was not with product. Shellstock must remain in their original container until they are on display for sale. Need to keep one set of tags with the shellstock display and another set with the original container. CDI-clams were voluntarily disposed of.

47 0-pts. Detail cleaning is needed around the door tracks on the seafood display case.

Person in Charge (Print & Sign): Terry (*First*) Warren (*Last*) Terry Warren

Regulatory Authority (Print & Sign): Christy (*First*) Allred (*Last*)

REHS ID: 1958 - Allred, Christy Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS 165 SEAFOOD MARKET Establishment ID: 3034020420

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

51 Repeat. Male and female employee restrooms need cleaning. The toilets in the women's customer restroom need cleaning.

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS 165 SEAFOOD MARKET Establishment ID: 3034020420

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

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS 165 SEAFOOD MARKET Establishment ID: 3034020420

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

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS 165 SEAFOOD MARKET Establishment ID: 3034020420

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