Food Establishment Inspection Report

Score: 99

Establishment Name: WELLSPRINGS WHOLE FOOD MARKET PRODUCE

Establishment ID: 3034020473

Location Address: 41 MILLER STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM **State:** NC

Date: 0 1 / 1 3 / 2 0 2 1 **Status Code:** A

Zip: 27104 **County:** 34 Forsyth

Time In: 0 9 : 0 0 ☒ am ○ pm Time Out: 1 1 : 0 0 ☒ am ○ pm

Total Time: 2 hrs 0 minutes

Permittee: WHOLE FOOD MARKET INC

Category #: II

Telephone: (336) 722-9233

FDA Establishment Type: Produce Department and Salad Bar

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

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

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	1	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	1	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	☐	☐	☐
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	☐	☐	☐
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	☒	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
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	1	0.5	☒	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	0.5	☒	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	0.5	☒	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 1

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Comment Addendum to Food Establishment Inspection Report

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Location Address: 41 MILLER STREET

☒ Inspection   ☐ Re-Inspection   Date: 01/13/2021

City: WINSTON SALEM   State: NC

Comment Addendum Attached? ☐   Status Code: A

County: 34 Forsyth   Zip: 27104

Water sample taken? ☐ Yes ☒ No   Category #: II

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

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

Email 1:

Permittee: WHOLE FOOD MARKET INC

Email 2:

Telephone: (336) 722-9233

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3-compartment sink	130	ServSafe	Christian Kerwin 4-24-24	0			
quat (ppm)	3-comp sink 1	200	ambient air	walk-in cooler	38			
quat (ppm)	3-comp sink 2	200	watermelon	cooling (1.25 hr)	44			
paracetic acid	veggie wash	60						
watermelon	cooling (15 minutes)	46						
cantelope	retail cooler	39						
pico	retail cooler	38						
mango salsa	retail cooler	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.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Strainer had visible moldy buildup underneath outer rim of utensil. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Strainer moved to 3-compartment sink to be rewashed. 0 pts.

✓ Spell

40   3-302.15 Washing Fruits and Vegetables - C - Cantelopes were being cut with stickers still on the fruit. Thoroughly wash fruits and vegetables prior to cutting or processing. Remove stickers during wash and prior to cutting.

42   4-803.11 Storage of Soiled Linens - C - Soiled towels sitting in bottom of ice bath cart. Soiled linens shall be kept in clean, nonabsorbent receptacles or clean, washable laundry bags. CDI - Dirty towels moved to soiled linen bin.

Lock Text ◯

Person in Charge (Print & Sign):   *First* Christian   *Last* Kerwin

Regulatory Authority (Print & Sign):   *First* Andrew   *Last* Lee

REHS ID: 2544 - Lee, Andrew

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 2 8

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Spell

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C - Spots of light rust on shelving unit in prep room. Ice scoop holder also cracked. Equipment shall be maintained in good repair. Repair/replace listed equipment. 0 pts.

51   6-501.18 Cleaning of Plumbing Fixtures - C - Toilet in men's restroom upstairs needs to be cleaned. Restroom plumbing fixtures shall be maintained clean. 0 pts.

52   5-501.113 Covering Receptacles - C - Dumpster doors were left open. Dumpster doors shall be closed when not in use. 0 pts.

53   6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed in refrigerated prep room. Floors, walls and ceilings shall be cleaned at a frequency necessary to maintain them clean. 0 pts.

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