# Food Establishment Inspection Report

Score: 97.5

Establishment Name: WELLSPRINGS WHOLE FOODS MARKET SEAFOOD
Establishment ID: 3034020474
Location Address: 41 MILLER STREET
☒ Inspection ☐ Re-Inspection
City: WINSTON SALEM State: NC
Date: 07 / 16 / 2013 Status Code: A
Zip: 27104 County: 34 Forsyth
Time In: 08 : 40 ⊗ am ○ pm Time Out: 11 : 00 ⊗ am ○ pm
**Permittee:** WHOLE FOODS MARKET INC
Total Time: 2 hrs 20 minutes
**Telephone:**
Category #: IV
**Wastewater System:** ☒ Municipal/Community ☐ On-Site System
FDA Establishment Type:
**Water Supply:** ☒ Municipal/Community ☐ On-Site Supply
No. of Risk Factor/Intervention Violations: 2
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 | | ☒ | ☐ | ☐ | ☐ |
| **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 | ☒ | 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 | ☒ | ☐ | ☐ | ☐ |
| 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 | ☒ | 0 | ☐ | ☐ | ☐ |
| 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 | 0 | ☐ | ☐ | ☐ |
| 52 | ☐ | ☒ | | | Garbage & refuse properly disposed; facilities maintained | 1 | 0.5 | ☒ | ☐ | ☐ | ☐ |
| 53 | ☐ | ☒ | | | Physical facilities installed, maintained & clean | 1 | ☒ | 0 | ☐ | ☐ | ☐ |
| 54 | ☒ | ☐ | | | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | 0 | ☐ | ☐ | ☐ |

Total Deductions: 2.5

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Establishment ID: 3034020474

Location Address: 41 MILLER STREET

☒ Inspection ☐ Re-Inspection Date: 07/16/2013

City: WINSTON SALEM State: NC

Status Code: A

County: 34 Forsyth Zip: 27104

Category #: IV

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

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

Permittee: WHOLE FOODS MARKET INC

Email 1:

Telephone:

Email 2:

Email 3:

## Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---|---|---|---|---|---|---|---|---|
| lobster soup | hot display | 163 | salmon | cooler | 34 | | | |
| chowder | hot display | 160 | gumbo | cooler | 35 | | | |
| gumbo | hot display | 138 | tuna salad | cooler | 35 | | | |
| raw shrimp | display case | 42 | salmon | cooler. | 35 | | | |
| cooked | display case | 41 | | | | | | |
| scollops | display case | 44 | | | | | | |
| sea bass | display case | 37 | | | | | | |
| sea food | display case | 34 | | | | | | |

## 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.

1 The person in charge of the seafood market must have a food safety training certification before 1-1-14 or a two point deduction will be taken after that date.
2-102.12 Certified Food Protection Manager

12 You must have a letter from the supplier for sashimi grade salmon and tuna stating that fish supplied raw have undergone an approved parasite destruction step to render the fish ready to eat as per the Food Code.
3-402.11 Parasite Destruction
3-402.12 Records, Creation, and Retention

37 The current soup display does not protect soup from sneeze .Please submit information on how you will protect product including equipment cut sheets.
3-306.11 Food Display-Preventing Contamination by Consumers

Person in Charge (Print & Sign): Will Fleetwood

Regulatory Authority (Print & Sign): Clark Sizemore

REHS ID: 944 - Sizemore, Clark Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (336) 703-3128

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Spell

45 Condensate on floor in walk in cooler need to repair this cooler.
4-501.11 Good Repair and Proper Adjustment-Equipment

52 A few items of trash beside compactor.
5-502.11 Frequency-Removal

53 Need new floor in sea food market and need to clean wall behind ice maker.
6-201.11 Floors, Walls and Ceilings-Cleanability
6-501.12 Cleaning, Frequency and Restrictions

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