Food Establishment Inspection Report

Score: 94

Establishment Name: FOOD LION #935 **Establishment ID:** 3034020489

Location Address: 5379 SHATTALON DR & MURRAY R

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM State: NC

Date: 07 / 03 / 2014 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 11 : 35 ⊗ am ○ pm Time Out: 12 : 50 ○ am ⊗ pm

Permittee: FOOD LION LLC

Total Time: 1 hr 15 minutes

Telephone: (336) 922-1380

Category #: IV

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

FDA Establishment Type: Deli Department

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		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	☒	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	☒	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	☒	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	☒	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	☒	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	☒	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	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	☒	0	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 6

Comment Addendum to Food Establishment Inspection Report

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Comment Addendum Attached? ☐ Status Code: A

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

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

Permittee: FOOD LION LLC

Email 1:

Telephone: (336) 922-1380

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
rotisserie	display case	39	air temp	defrost deli case	51			
fried chicken	display case	41	rotisserie	cooling in walk-in	36			
chicken wings	display case	44	ham	walk-in cooler	37			
rotisserie	hot display/cook	180	raw chicken	walk-in cooler	37			
chicken wings	hot display	149	wash water	3 comp sink	113			
chicken	hot display	146	QA santizer	utensil sink	200			
american	deli case	41	Joi Moody	servsafe expires	00			
bologna	deli case	40						

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 2-301.15 Where to Wash - PF. Observed two employees washing their hands in the prep sink next to the handsink. Hands must be washed in handsinks only. CDI-Employees were instructed to wash their hands in the handsink.

Spell

22 3-501.19 Time as a Public Health Control - P,PF. Five sandwiches and corndogs are held using TILT, but were not marked to track the time. Items must be marked/labeled in some way to track the mount of time they are kept without temperature control. CDI-Items were marked.

36 6-501.111 Controlling Pests - PF. Multiple flies observed in the deli, need to contact a pest control operator to increase pest control measures.

Person in Charge (Print & Sign): *First* *Last* Matt Grubbs

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

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

REHS Contact Phone Number: (336) 703-3135

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45 4-501.11 Good Repair and Proper Adjustment-Equipment - C. 0pts. There is water pooling at the base of the right side proofer. Recommend having equipment checked. One of the knobs is missing from the handle of the pressure fryer.

46 4-603.16 Rinsing Procedures - C. Employees had the utensil sink set up incorrectly with out a rinse process. After filling up the sink correctly the wash compartment was not holding wash water. Need to repair the wash compartment stopper so the sink can be used with a three step wash-rinse-sanitize process.

49 5-203.14 Backflow Prevention Device, When Required - P. The water supply in the can wash for the deli had a hose and nozzle hooked up to a non pressure rated back flow prevention device. Need to disconnect the hose or nozzle after use, or install a pressure rated back flow prevention device.

53 .6-201.11 Floors, Walls and Ceilings-Cleanability - C There were damaged wall tiles above the utensil sink, there were several missing baseboard tiles. Need to repair and replace damaged/missing baseboard tiles. The ceiling in male and female restrooms are water damaged and need repair.

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