Food Establishment Inspection Depart

F (	)(	)U	E	SI	abiisnment inspection	ı Ke	ρo	rt						Score	: {	99	
Es	tak	olis	hn	ner	nt Name: FOOD LION DELI 348						E	Sta	ablishment ID: 3034020494				
					ess: 3197 PETERS CREEK PARKWAY								X Inspection ☐ Re-Inspection				
City: WINSTON SALEM State: NC							С	Date: Ø 8 / 2 6 / 2 Ø 1 3 Status Code: A									
	-	27′			County: 34 Forsyth	Otato				– Ti	ime	- In	: <u>Ø 1 : 3 Ø ⊗ pm</u> Time Out: <u>Ø 3</u> :	3 Ø c	) а <b>х</b> ) г	m m	
					FOOD LION LLC								me: 2 hrs 0 minutes	`	<i>y</i> p		
		iitt		_	OOD LIGIT LLG					<sup>-</sup> C	ate	go	ry #: III				
	Telephone:									EDA Establishment Type:							
	Nastewater System: ⊠Municipal/Community ☐ On-Site Sy												Risk Factor/Intervention Violations	: 0			
W	Nater Supply: ⊠Municipal/Community ☐ On-Site Supply												Repeat Risk Factor/Intervention Vi		ns:		
l					ness Risk Factors and Public Health In:		-			- 10-	4-11 F		Good Retail Practices	-11	-1		.1-
ı					ventions: Control measures to prevent foodborne illness of		733.		Go	oa Ke	tali r	raci	tices: Preventative measures to control the addition of p and physical objects into foods.	atriogens	, cne	mica	us,
IN OUT N/		N/A	N/O	Compliance Status	OUT CDI R VR			IN OUT N/A N/O		N/O	Compliance Status	OUT CDI R VR					
S		rvisi			.2652 PIC Present; Demonstration-Certification by		1			Foo	$\overline{}$	d W	, ,		_		
1	×			. 111.	accredited program and perform duties	2 0	الالا	<u> </u>	28 🗆	+	X		Pasteurized eggs used where required	1 0	0.5		
2	mpi 🔀	oye	е не	aitn	.2652 Management, employees knowledge;	3 1.5 0	ا ا ا		29 🗵				Water and ice from approved source	2	1 0		
3					Management, employees knowledge; responsibilities & reporting		+		30		X		Variance obtained for specialized processing methods	10	0.5		
ш	000	L Hv	nair	ic D	Proper use of reporting, restriction & exclusion ractices .2652, .2653	3 1.5 0	٤١٢				nper	atur	e Control .2653, .2654  Proper cooling methods used; adequate		_		
$\vdash$	×		jicii		Proper eating, tasting, drinking, or tobacco use	2 1 0			31				equipment for temperature control	10	0.5 0	Ш	
Н	$\mathbf{X}$				No discharge from eyes, nose or mouth				32			X	Plant food properly cooked for hot holding	1 0	0.5		
ш			a Co	onta	mination by Hands .2652, .2653, .2655, .2656		1-1-		33				Approved thawing methods used	10	0.5 0		
П	X		<b>J</b>		Hands clean & properly washed	4 2 0			34				Thermometers provided & accurate	1 0	0.5		
7	X				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.5 (				d Idei	ntific	atio					
Н	X	П			Handwashing sinks supplied & accessible	2 1 0		$\exists \Box$	35		Щ		Food properly labeled: original container		1 0	Ш	
ш		ove	l So	urce	- ''		7-1-		36 🔀	$\overline{}$	on of	FOC	od Contamination .2652, .2653, .2654, .2656, Insects & rodents not present; no unauthorized	$\overline{}$	1 0		
9	X				Food obtained from approved source	2 1 0			$\vdash$	+			animals  Contamination prevented during food			-	
10				X	Food received at proper temperature	2 1 0			37	+-			preparation, storage & display		1 0	$\vdash$	
11	X				Food in good condition, safe & unadulterated	210			38	+			Personal cleanliness		0.5 0	=	
12	×				Required records available: shellstock tags, parasite destruction	210			39	-			Wiping cloths: properly used & stored	10	).5 0		
ш		ctio	n fro	om (	Contamination .2653, .2654				40				Washing fruits & vegetables	1 0	0.5		
13	×				Food separated & protected	3 1.5 0				er U:		f Ute	ensils .2653, .2654 In-use utensils: properly stored				
14	X				Food-contact surfaces: cleaned & sanitized	3 1.5 0			-	+			Utensils, equipment & linens: properly stored,		+	$\vdash$	
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0			42	+			dried & handled		0.5 0		
Р	oter	ntial	y Ha	azar	dous Food TIme/Temperature .2653				43				Single-use & single-service articles: properly stored & used	1 0	0.5		
16	X				Proper cooking time & temperatures	3 1.5 0		][	44				Gloves used properly	1 0	).5 0		
17	X				Proper reheating procedures for hot holding	3 1.5 0					and I	Equi	ipment .2653, .2654, .2663 Equipment, food & non-food contact surfaces		┯		
18	X				Proper cooling time & temperatures	3 1.5 0			45				approved, cleanable, properly designed, constructed, & used	2	1 0		
19	X				Proper hot holding temperatures	3 1.5 0			46				Warewashing facilities: installed, maintained, & used; test strips	10	0.5		
20	×				Proper cold holding temperatures	3 1.5 0			47				Non-food contact surfaces clean	10	<b>X</b> 0		
21	X				Proper date marking & disposition	3 1.5 0			Phy	sical	Faci	lities	s .2654, .2655, .2656				
22			X		Time as a public health control: procedures & records	2 1 0			48				Hot & cold water available; adequate pressure	2	1 0		
C	ons	ume	r Ac	dvis	ory .2653				49				Plumbing installed; proper backflow devices	2	1 0		
23			X		Consumer advisory provided for raw or undercooked foods	1 0.5 0			50				Sewage & waste water properly disposed	2	1 0		
$\Box$	ighl	y Sı		ptib	le Populations .2653 Pasteurized foods used; prohibited foods not			71	51				Toilet facilities: properly constructed, supplied & cleaned	10	0.5		
24	har	LL Nice'	X		offered	3 1.5 0			52 🔀				Garbage & refuse properly disposed; facilities	10	0.5 0		
П	nen X	nical			.2653, .2657 Food additives: approved & properly used	1 0.5 0			53 🗆				maintained  Physical facilities installed, maintained & clean		<b>X</b> 0	H	
26	$\mathbf{X}$				Toxic substances properly identified stored, & used	2 1 0	1-1-		54	+			Meets ventilation & lighting requirements;		0.5 0		
$\vdash$		orm:	_	wit	h Approved Procedures .2653, .2654, .2658	النالك	4   -		34 12				designated areas used	_======================================	المالة:		
									i i					1.4			



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



Total Deductions: 1

Establishme	nt Name: FOOD L	ION DELI 348			Establishment ID: 3034020494							
Location A	ddress: 3197 PETE	ERS CREEK PA	ARKWAY		Inspection	Re-Inspection	Date: 08/26/2013					
City: WINS	TON SALEM		Sta	ate: <u>NC</u>			Status Code: A					
County: 34							Category #:					
Wastewater S Water Supply	System: ⊠ Municipal/0 /: ⊠ Municipal/0	Community (	=		Email 1:							
	FOOD LION LLC				Email 2:							
Telephone	:				Email 3:							
			Tempe	erature Ob	servations							
Item swiss cheese	Location dispaly case	Temp 40	Item rotisserie	Location walk in coo		emp Item	Location	Temp				
salami	display case	40	raw chicken	walk in coo	ler 30							
ham	display case	39	ham	walk in coo	ler 39							
turkey	display case	38	rotisserie	display cas	e 43							
bologna	diaplay case	39	wings	dsiaply cas	e 42							
fried chicken	hot hold	167	hot water	3 comp sinl	k 143	3						
corn dog	hot hold	147	rotisserie	final cook	203	3						
	hot hold	153										

Cleaning is needed on the shelving and display cases.



53 Cleaning is needed on the floors below equipment and shelving along base boards and in corners. Seal the holes in the ceiling tiles above the wrapping station once used for electrical cords. Remove the screws once used to support signage above the display cases.

First Last Elbert McNeil Person in Charge (Print & Sign): **First** Last Regulatory Authority (Print & Sign): M. Craig Faircloth

REHS ID: 1938 - Faircloth, Craig

REHS Contact Phone Number: (336)703 - 3166North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program



Establishment Name: FOOD LION DELI 348 Establishment ID: 3034020494

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.





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