Гί	\mathcal{U}	u	Е	5 1	iabiisiiiieiii iiispeciioii	Rej	ρΟι	ι					50	ore: <u>96</u>	.5	_	
Establishment Name: FOOD LION 1508									Establishment ID: 3034020503								
Location Address: 1415 S HAWTHORNE RD																	
City: WINSTON SALEM State: NC								Date: 1 Ø / Ø 9 / 2 Ø 1 3 Status Code: A									
									Time In: $01:45 \otimes_{pm}^{\odot}$ Time Out: $03:15 \otimes_{pm}^{\odot}$ Time								
									Total Time: 1 hr 30 minutes								
Pei	Permittee: FOOD LION LLC								Category #: III								
	elephone:								EDA Establishment Type:								
Wa	Vastewater System: ⊠Municipal/Community ☐ On-Site Sy								FDA Establishment Type: No. of Risk Factor/Intervention Violations: 2								
Wa	ter	S	up	ply	y: ⊠Municipal/Community □On-	Site S	upply	/					Repeat Risk Factor/Intervention Viol	4			
	, , , , , , , , , , , , , , , , , , , ,										<u> </u>		•			=	
	Foodborne Illness Risk Factors and Public Health Interventions								Good Retail Practices								
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.								Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
	IN C	DUT	N/A	N/O	Compliance Status	OUT	CDI R	VR	IN	OUT	N/A	N/O	Compliance Status	OUT CDI	R	VR	
$\overline{}$	per		ion		.2652				Safe	T	d an	d Wa	ater .2653, .2655, .2658				
	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2 0			28				Pasteurized eggs used where required	1 0.5 0		旦	
$\overline{}$		ye	e He	alth					29 🔀				Water and ice from approved source	210			
-	X I	Ш			Management, employees knowledge; responsibilities & reporting	3 1.5 0		Ш	30 🗆		X		Variance obtained for specialized processing methods	1 0.5 0		Б	
_	X				Proper use of reporting, restriction & exclusion	3 1.5 0			Food	Ten	nper	atur	e Control .2653, .2654				
$\overline{}$	$\overline{}$		gieni	ic Pı	.2652, .2653			П	31 🗆	X			Proper cooling methods used; adequate equipment for temperature control	1 0.5			
-	-				Proper eating, tasting, drinking, or tobacco use	2 1 0			32 🗆		X		Plant food properly cooked for hot holding	1 0.5 0			
			. 0		No discharge from eyes, nose or mouth	1 0.5 0		Щ	33 🔀				Approved thawing methods used	1 0.5 0		П	
\neg	$\overline{}$	ıtın X	g Co	onta	mination by Hands .2652, .2653, .2655, .2656 Hands clean & properly washed	4 🗶 0		П	34 🔀				Thermometers provided & accurate	1 0.5 0		П	
_	-	_			No bare hand contact with RTE foods or pre-	+		H	Food		ntific	catio	n .2653				
_	_			Ц	approved alternate procedure properly followed			Ш	35 🔀				Food properly labeled: original container	210		П	
	X				Handwashing sinks supplied & accessible	2 1 0		Ш	Preve	entio	n of	f Foc	od Contamination .2652, .2653, .2654, .2656, .265	57			
_	pro	vec	d So	urce					36				Insects & rodents not present; no unauthorized animals	2 1 0			
	_			.	Food obtained from approved source				37 🔀				Contamination prevented during food preparation, storage & display	210			
_	<u> </u>				Food received at proper temperature	210		Н	38 🔀				Personal cleanliness	1 0.5 0		盲	
11 [X I	Ш			Food in good condition, safe & unadulterated Required records available: shellstock tags,	210		Ш	39 🔀				Wiping cloths: properly used & stored	1 0.5 0		П	
12 [X		parasite destruction	210		Ш	40 🔀	П	П		Washing fruits & vegetables	1 0.5 0	П	F	
_	_		n fro	om C	Contamination .2653, .2654				\vdash	er Us	se of	f Ute	ensils .2653, .2654				
13 [-		Ш	ш	Food separated & protected	3 1.5 0			_				In-use utensils: properly stored	1 0.5 0		П	
+	+	X			Food-contact surfaces: cleaned & sanitized	3 🗙 0		Ш	42 🔀				Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0	П	h	
	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0			43				Single-use & single-service articles: properly	1 0.5 0		F	
т.	ten	tial	ly Ha		dous Food Time/Temperature .2653								stored & used			H	
16	_			×	Proper cooking time & temperatures	3 1.5 0		L	44 🔀		nnd l	Eaui	Gloves used properly ipment .2653, .2654, .2663	1 0.5 0	Ш	브	
17 L	<u> </u>		Ш	×	Proper reheating procedures for hot holding	3 1.5 0			\Box		anu	Equi	Equipment, food & non-food contact surfaces			Г	
-	X				Proper cooling time & temperatures	3 1.5 0			45 🔀	Ш			approved, cleanable, properly designed, constructed, & used	2 1 0	Ľ	Ľ	
19	X I				Proper hot holding temperatures	3 1.5 0			46				Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0			
20 [X I				Proper cold holding temperatures	3 1.5 0			47 🔀				Non-food contact surfaces clean	1 0.5 0			
21	X I				Proper date marking & disposition	3 1.5 0			Phys	ical	Faci	ilities	s .2654, .2655, .2656				
22 [X		Time as a public health control: procedures & records	2 1 0			48				Hot & cold water available; adequate pressure	210		旦	
Co	nsu	ıme	r Ac	lviso	ory .2653				49 🔀				Plumbing installed; proper backflow devices	210			
23 [X		Consumer advisory provided for raw or undercooked foods	1 0.5 0			50				Sewage & waste water properly disposed	2 1 0			
Τ,		Sı		ptib	le Populations .2653 Pasteurized foods used; prohibited foods not				51 🗵				Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0			
24 [×		offered	3 1.5 0		ഥ	52 🗆	×			Garbage & refuse properly disposed; facilities	1 0.5 🗶 🗆		\vdash	
$\overline{}$	iemi X	$\overline{}$.2653, .2657	1050			\vdash	X		H	maintained Physical facilities installed, maintained & clean	1 0.5 🗶 🗆	F	F	
_	-				Food additives: approved & properly used				\vdash			\vdash	Meets ventilation & lighting requirements;	++++		H	
26 ☑ ☐ ☐ Toxic substances properly identified stored, & used ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐						Щ	54	l⊔			designated areas used	1 0.5 0		빋			
C	טוויי	11110	HILL	vvil	11 Approved Frocedures .2000, .2004, .2000								-	2.5			



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



Total Deductions: 3.5

Establishme	nt Name: FOOD L	ION 1508			Establishment ID: 3034020503							
Location A	ddress: 1415 S HA	WTHORNE RE)			Re-Inspection	Date: 10/09/2013					
City: WINS			Sta	ite: <u>NC</u>			Status Code: A					
County: 34	Forsyth		_ Zip: <u>27103</u> _				Category #: _ ^{III}					
	System: 🗵 Municipal/0				Email 1:							
Water Supply Permittee:	FOOD LION LLC	Community 🗌 (On-Site System		Email 2:							
Telephone					Email 3:							
			Tempe	erature O	bservations							
Item deli meats &	Location deli case	Temp 37		Location		emp Item	Location	Temp				
rotisserie	hot holding	171										
raw chicken	wic	35										
chicken salad	wic	39										
cooked	merchandiser	39										
chicken salad	merchandiser	39										
hot water	three compartment	sink 143										
,					orrective Acti	ONS ted in sections 8-405.1	4 60 6 1					
the faucet 2-301.11 (An employ the sink or soiled or c 4-601.11 (The chicket	Clean condition-Ha yee was observed put and began wash contaminated, it mu (A) Equipment, Foc	nds and Arm pouring chick ing dishes an est be properl od-Contact So	ken juice down nd rinsing in th ly washed and urfaces, Nonfo	the rinsing the contaming sanitized p pod-Contact	compartment of ated rinse compa rior to beginning Surfaces, and U		ent sink. She then compartment becor	rinsed mes				
3-501.15 (Cooling Methods	Fi	rst	L	ast	ve otner overnead pr	otection.					
Person in Char	ge (Print & Sign):	Mark 		Leigh	_			<u> </u>				
Regulatory Au	thority (Print & Sign		rst	Steed	ast 🗜	host Starl	ZOR					
	REHS IE): 1801 - S	teed, Scott		Ve	erification Required Da	te://					
REHS C	ontact Phone Numbe	r: (<u>336</u>)	703-314	<u> 1 1</u>								



Establishment Name: FOOD LION 1508 Establishment ID: 3034020503

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

There was no hot water at the can wash today. This must be repaired as hot water is needed for washing trach cans. 5-501.18 Cleaning Implements and Supplies

53 There was some minor debris under the work counters that needs to be cleaned. 6-501.12 Cleaning, Frequency and Restrictions



52



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Observations and Corrective Actions
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