U	ם ג	-2	tabiisiinient inspection	Keh	υιι						30	ore: <u>98</u>		_	
abli	ishi	nei	nt Name: FOOD LION DELI #1510						Е	Sta	ablishment ID: 3034020512			_	
. W	VINS	ЮТ	N SALEM	State:	NC			Da	ate	: 0	18 / 13 / 2013 Status Code: A				
				Otato.								Ø ⊗ am			
												O piii			
		• -	1 OOD LIGHT ELC												
-										_	· -				
ste	wat	er	<b>System:</b> $oxtimes$ Municipal/Community $oxtimes$	On-S	ite S	/ste	em					1		-	
ter	Su	ppl	y: ⊠Municipal/Community □On-	Site Su	pply										
											•			=	
Foodborne Illness Risk Factors and Public Health Interventions															
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 OUT N/A N/O Compliance Status OUT CDI R				DI R V	R	IN	OUT	N/A	N/O	Compliance Status	OUT CDI	OUT CDI R VR			
	$\overline{}$	$\overline{}$	.2652							d W	ater .2653, .2655, .2658				
			accredited program and perform duties	2 0		⊣⊢	_		X		Pasteurized eggs used where required	1 0.5 0		_	
	ee H	ealth				2	9 🛮				Water and ice from approved source	210		_	
	-	-		3 [.5 [0] [		<u> </u>	0 🗆		X		Variance obtained for specialized processing methods	1 0.5 0			
	J	aia D	· · ·	3 1.5 0	الاال			Tem	per	atur	· · · · · · · · · · · · · · · · · · ·				
$\neg$		nic P				3	1 🛮				equipment for temperature control	1 0.5 0			
-	_	-				<del>-</del>   3	2 🗆			X	Plant food properly cooked for hot holding	1 0.5 0			
		`onto	, , , , , , , , , , , , , , , , , , ,	[][0.5][0][		3	3 🔀				Approved thawing methods used	1 0.5 0		J	
$\overline{}$	1119 C	Junta		420		7 3	4 🛛				Thermometers provided & accurate	1 0.5 0		J	
_	1		No bare hand contact with RTE foods or pre-				Food	lder	ntific	atio	n .2653				
_	#=					3	5 🔀				Food properly labeled: original container	2 1 0			
	-	nurce	1				$\overline{}$	_	n of	Foc					
	7	Juici		2 1 0		⊐I⊢		X			animals	211		_	
_	1	×		210		3	7 🛮				preparation, storage & display	2 1 0		J	
_	1	+				3	8 🗷				Personal cleanliness	1 0.5 0			
		+	Required records available: shellstock tags,			3	9 🛮				Wiping cloths: properly used & stored	1 0.5 0		J	
J L			,			4	0 🛛				Washing fruits & vegetables	1 0.5 0		J	
$\overline{}$				3 1.5 0	الداد	7		r Us	se of	f Ute	ensils .2653, .2654				
_		+		3 150		4	1 🛮				In-use utensils: properly stored	1 0.5 0		]	
+	-		Proper disposition of returned, previously served,			<del>-</del>   4	2 🛮				Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			
	allv F	lazar			الحال	4	3 🛮				Single-use & single-service articles: properly stored & used	1 0.5 0			
		$\overline{}$	Proper cooking time & temperatures	3 1.5 0	الالا	<b>]</b>   4	4 🛛				Gloves used properly	1 0.5 0		_	
1 -	1	+	Proper reheating procedures for hot holding	3 1.5 0	101	⊣ ∟	$\perp$	ils a	nd l	Equi	ipment .2653, .2654, .2663				
a   -						- 4	5 🗆	X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	2 🗙 0		_ ¬	
=						<u> </u>		_			constructed, & used			_	
-	+					≓⊢	_				used; test strips	1 0.5 0		_	
_	-											1 0.5 0		_	
4   _		Ш	, , ,	3 1.5 0	<u> </u>				-aci	lities				_	
			records	2 1 0		╝┝	_	=	Ш					_	
nsun	$\overline{}$	$\overline{}$	, , , , , , , , , , , , , , , , , , , ,			∃⊢	-							_	
bly 9			undercooked foods	[] [0.5] [] [	الحال	<u>    5</u>	_	Ш			, , , ,	2 1 0	ЦΙ	_	
			Pasteurized foods used; prohibited foods not	3 1.5 0		5	1 🛮				& cleaned	1 0.5 0		]	
			.2653, .2657			5	2 🗷				Garbage & refuse properly disposed; facilities maintained	1 0.5 0			
	$\overline{}$		Food additives: approved & properly used	1 0.5 0		_ _ 5	3 🔀				Physical facilities installed, maintained & clean	1 0.5 0		_ ]	
<b>a</b>			Toxic substances properly identified stored, & used	210		] 5	4 🛛				Meets ventilation & lighting requirements; designated areas used	1 0.5 0		_	
	nanc	e wit	th Approved Procedures .2653, .2654, .2658			┪					accignated areas acca		_		
	ablication ation a	ablishination A  i: WINS 27106  imittee ephoniste factors: blic Health N OUT NA pervision N OUT NA proventing C N OUT NA proventing	ablishmel ation Adding at a separate ater Supply at a separate at	ablishment Name: FOOD LION DELI #1510 ation Address: 3830 REYNOLDA RD  /*: WINSTON SALEM 27106	ablishment Name: FOOD LION DELI #1510 ation Address: 3830 REYNOLDA RD  :: WINSTON SALEM	ation Address: 3830 REYNOLDA RD    WINSTON SALEM	ablishment Name: FOOD LION DELL#1510 ation Address: 3830 REYNOLDA RD  7: WINSTON SALEM 27106	ablishment Name: FOOD LION DELI#1510 ation Address: 3830 REYNOLDA RD  7: WINSTON SALEM State: NC 27106 County: 34 Forsyth  mittee: FOOD LION LLC ephone: stewater System: Municipal/Community On-Site System ter Supply: Municipal/Community On-Site Supply  Sale: Municipal/Community On-Site Supply  Sale: Municipal/Community On-Site Supply: Municipal/Community On-Site System  Sale: Municipal/Community On-Site Supply: Municipal/Community On-Site Supply: Municipal/Community On-Site System  Sale: Mu	ablishment Name; FOOD LION DELI#1510 ation Address: 3830 REYNOLDA RD  7: WINSTON SALEM  27106	ablishment Name: FOOD LION DELI#1510 ation Address: 3830 REYNOLDA RD  7: WINSTON SALEM  27106	ablishment Name: FOOD LION DELI#1510  ation Address: 3830 REYNOLDA RD  // WINSTON SALEM  Z7106	Establishment Name: FOOD LION DELI#1510   Establishment ID: 9034020512	State   Stablishment   Name: FOOD LION DELI #1510   State:   Stablishment   D: 3034020512   State   State   State:   Stablishment   D: 3034020512   State   State:   Stablishment   D: 3034020512   State:   State:   Stablishment   D: 3034020512   State:   Stablishment   D: 3034020512   Stablishment   D: 303	Establishment ID: 303/020512	



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



Total Deductions: 2

Establishme	ent Name: FOOD L	ION DELI #15	10		Establishment ID: 3034020512						
Location A	Address: 3830 REY	NOLDA RD			Inspection	Re-Inspection	Date: 08/13/2013				
	STON SALEM		Sta	ate: NC		_ '	Status Code: A				
County: 34			_ Zip: <u>27106</u>				Category #: III				
	System: 🗷 Municipal/				Email 1:						
Water Suppl	y: ⊠ Municipal/0 FOOD LION LLC	Community	On-Site System		Email 2:						
Telephone					Email 3:						
Temperature Observations											
Item rotisserie	Location display case	Temp 45	Item hot water	Location utensil sink		•	Location	Temp			
fried chicken	display case	45	QA sanitizer	utensil sink							
rotisserie	display case	41				·					
pepperoni	deli dase	41									
provolone	deli case	41	-								
ham	deli case	41									
lettuce	walk-in cooler	40									
bologna	walk-in cooler	39									
6 0-pts. The	ere were a couple c	of flies in the	deli kitchen. Ki	eep working	on pest control.						
5 The cond	enser drain in the v	valk-in freeze	er needs to be	repaired. Th	is was a genera	comment on the las	st inspection.				
Person in Cha	rge (Print & Sign):	Fr Danny	irst	La Owens	ast <u> </u>	Darry Q	den				
Regulatory Au	ıthority (Print & Sigr		irst	La Allred	ast	GAZ	$\mathbb{Q}$				
	REHS II	D: 1958 - A	Ilred, Christy		Ve	rification Required Date	e://				

REHS Contact Phone Number: (336)703 - 3135North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer.



Establishment Name: FOOD LION DELI #1510 Establishment ID: 3034020512

#### **Observations and Corrective Actions**





Establishment Name: FOOD LION DELI #1510 Establishment ID: 3034020512

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#### **Observations and Corrective Actions**



