Food Establishment Inspection Report

Establishment Name: LOWES FOODS #125 SEAFOOD

	_	
Date: <u>Ø 1</u> / <u>Ø 8</u> / <u>2 Ø 1 3</u> Status Code: A	Γ	Fo
Date: $01/08/2013$ Status Code: A Time In: $11:15_{0pm}^{\otimes am}$ Time Out: $12:30_{pm}^{\otimes am}$ Total Time: 1 hr 15 minutes	L	Risk
Total Time: 1 hr 15 minutes	L	Publ
Category #: II		Com

Instructions:

Establishment Type: ___

1. Fill in the information below for the Food Establishment:

Location Address: 535 NELSON ST
City: KERNERSVILLE
State: NC Zip: 27284
County: 34 Forsyth
Permittee: LOWES FOODS INC
Telephone: (336) 993-4626
⊗Inspection
○Re-Inspection
Wastewater System:
⊗Municipal/Community
On-Site System
Water Supply:
⊗Municipal/Community
On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions

Score: 98

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Establishment ID: 3034020585

Pu	blic Heal	th Interv	ventions: Control measures to prevent foodborne illness	or injury.			
Со	mplianc	e Statu	s	OUT	CDI	R	VR
Su	pervisio	on	.2652				
1	O &	DT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ ⊗ 2 0	0	0	0
En	nployee	Health	.2652				
2		OUT	Management, employees knowledge; responsibilities & reporting	0 0 0 3 1.5 0	0	0	0
3	⊗ IN	OUT	Proper use of reporting, restriction & exclusion	0 0 0 3 1.5 0	0	0	0
Go		ienic F	Practices .2652, .2653				
4		OUT	Proper eating, tasting, drinking, or tobacco use	$\bigcirc \bigcirc \bigcirc \bigcirc$ 2 1 0	0	0	0
5	⊗ IN	OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0
Pre		g Cont	amination by Hands .2652, .2653, .2655, .2656	5			
6	⊗ IN	OUT	Hands clean & properly washed	$ \begin{smallmatrix} \bigcirc & \bigcirc & \bigcirc \\ 4 & 2 & 0 \end{smallmatrix} $	0	0	0
7	O C IN OU) & IT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0
8	O IN	⊗ OUT	Handwashing sinks supplied & accessible	○ ○ ⊗ 2 1 0	8	0	0
Аp	proved	Sourc	e .2653, .2655				
9		OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0
10	⊗ C IN OU) O JT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0
11	⊗ IN	OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0
12	⊗ ○ IN OUTN	O O I/A N/O	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0
Pro	otection	ı from	Contamination .2653, .2654				
13	⊗ ⊝ I TUO NI	O O	Food separated & protected	0 0 0 3 1.5 0	0	0	0
14	O IN	⊗ OUT	Food-contact surfaces: cleaned & sanitized	○ ⊗ ○ 3 1.5 0	0	0	8
15	⊗ IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	0 0 0 2 1 0	0	0	0
Po	tentially	y Haza	rdous Food TIme/Temperature .2653				
16	O O N	○ ⊗ √A N/O	Proper cooking time & temperatures	0 0 0 3 1.5 0	0	0	0
17	O O IN OUT N	⊗ ○ N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0
18	O O I	⊗ ○ √ √ √ 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Proper cooling time & temperatures	0 0 0 3 1.5 0	0	0	0
19	O O I	⊗ ○ √A N/O	Proper hot holding temperatures	0 0 0 3 1.5 0	0	0	0
20	⊗ ○ NTUO NI	O O N/A N/O	Proper cold holding temperatures	○ ○ ○ 3 1.5 0	0	0	0
21	○ ⊗ IN OUTN	O O N/A N/O	Proper date marking & disposition	○ ○ ⊗ 3 1.5 0	8	0	0
22	O O I	⊗ ○ √A N/O	Time as a public health control: procedures & records	0 0 0 2 1 0	0	0	0
Co	nsume	r Advis	ory .2653				
23	⊗ C IN OU) () JT N/A	Consumer advisory provided for raw or undercooked foods	0 0 0 1 0.5 0	0	0	0
Ηiς	ghly Su	sceptil	ole Populations .2653				
24	IN OU) ⊗ JT N/A	Pasteurized foods used; prohibited foods not offered	0 0 0 3 1.5 0	0	0	0
Ch	emical		.2653, .2657				
25	⊗ C IN OU) () JT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0
26	⊗ C IN OU) () JT N/A	Toxic substances properly identified stored, & used	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0
Со	nforma	nce wi	th Approved Procedures .2653, .2654,	.2658			
27	O C)⊗ JT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

Food Establishment Inspection Report, continued

Establishment Name: LOWES FOODS #125 SEAFOOD

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- 8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Denemy Honwell Person in Charge (Print)

Person in Charge (Signature)

Greg Gartner KEHSI

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3383</u>

Verification Required Date: $\underline{\emptyset 1} / \underline{18} / \underline{2013}$

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 4 No. of Repeat Risk Factor/Intervention Violations:

Establishment ID: 3034020585

			Good Retail Practices				
			Preventative measures to control the addition of pat chemicals, and physical objects into foods.	hogens,			
Co	mpliar	nce Statu		OUT	CDI	R	VR
Sa	fe Foo	od and V	Vater .2653, .2655, .2658				
28	⊗ IN	OUT	Pasteurized eggs used where required	0 0 0	0	0	0
29	⊗ IN	O_ ⊥O	Water and ice from approved source	O O O 2 1 0	0	0	0
30		○ ⊗ UT N/A	Variance obtained for specialized processing methods	0 0 0	0	0	0
Food Temperature Control .2653, .2654							
31	IN	OUT	Proper cooling methods used; adequate equipment for temperature control	1 0.5 0	0	0	0
32	IN OU	⊗ ○ TN/A N/O	Plant food properly cooked for hot holding	0 0 0	0	0	0
33	⊗ ○ IN OUT	O O	Approved thawing methods used	0 0 0	0	0	0
34	⊗ IN	OUT	Thermometers provided & accurate	0 0 0	0	0	0
		entificati					
35	⊗ IN	OUT	Food properly labeled: original container	2 1 0	0	0	0
Pr		_	ood Contamination .2652, .2653, .2654, .265	0 0 0			
36	IN	OUT	Insects & rodents not present; no unauthorized animals	2 1 0	0	0	0
37	⊗ IN	OUT	Contamination prevented during food preparation, storage & display	0 0 0 2 1 0	0	0	0
38	O IN	⊗ OUT	Personal cleanliness	0 0 8 1 0.5 0	0	0	0
39	⊗ IN	OUT	Wiping cloths: properly used & stored	0 0 0	0	0	0
40	⊗ IN	OUT	Washing fruits & vegetables	0 0 0	0	0	0
Pr	•	Jse of U	tensils .2653, .2654				
41	IN	OUT	In-use utensils: properly stored	1 0.5 0	0	0	0
42	⊗ IN	OUT	Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0	0	0	0
43	⊗ IN	TOO_	Single-use & single-service articles: properly stored & used	0 0 0	0	0	0
44	⊗ IN	OUT	Gloves used properly	0 0 0	0	0	0
Ut	_		uipment .2653, .2654, .2663				
45	IN	⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0	0	0	0
46	IN	OUT	Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0	0	0	0
47	⊗ IN	OUT	Non-food contact surfaces clean	0 0 0	0	0	0
Ph		Faciliti	es .2654, .2655, .2656				
48	⊗ IN	OUT	Hot & cold water available; adequate pressure	0 0 0 2 1 0	0	0	0
49	⊗ IN	OUT	Plumbing installed; proper backflow devices	$\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0
50	⊗ IN	OUT	Sewage & waste water properly disposed	$\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0
51	O IN	⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ ○ ⊗ 1 0.5 0	0	0	0
52	⊗ IN	OUT	Garbage & refuse properly disposed; facilities maintained	0 0 0 1 0.5 0	0	0	0
53	O IN	⊗ OUT	Physical facilities installed, maintained & clean	○ ⊗ ○ 1 0.5 0	0	0	0
54	O IN	⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ ○ ⊗ 1 0.5 0	0	0	0
			Total Deductions:	2			

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

Establishn	nent Name: LOWES FO	ODS #125 S	SEAFOOD	Fst	ablishment ID:	3034020585	Date: 01/08/2013	
					abilistimont ib.		Status Code: A	
Location City: K	n Address: ^{535 NELSO} ERNERSVILLE		State	NC			Category #:	
	34 Forsyth		State o: ²⁷²⁸⁴	. —			Email 1: Ifs125sm	@lowestoods.com
	vater System: ⊗ Munic			e System			Email 1: 1131233111	@iowesioods.com
Water S			ity 🔾 On-Site	e System			Email 2:	
	ee: LOWES FOODS IN	IC					Email 3:	
Teleph	one: (336) 993-4626							
			Tem	perature Obs	servations			
Item steamed	Location market display	Temp 36	Item	Location	Temp	Item	Location	Temp
scallops	market display	35						
salmon	market display	35						
air temp	seafood salad case	37						
tilapia	walk in	35						
				one and Cor	rective Action			
No certi supervis food pro ANSI-ad	Violations cited in this reported food protection marksory and management retection manager who had becredited program (a two). Person in charge must	ort must be nager on d esponsibili as shown o-point dec	uty today. 1 ty and the a proficiency duction will	nin the time frames 5A NCAC 18A . authority to director of required information in the applied to an	.2652 ref. 2-102.1 et and control food mation through pa inspection score	in sections 8-409 2 (A): At least preparation a assing a test th	one employee who has nd service shall be a ce lat is part of an	ertified
No certi supervis food pro ANSI-ac violation Provide sink tha 15A NC	fied food protection mar sory and management rotection manager who had ceredited program (a two	nager on desponsibilities shown oppoint deast be presentable tower 1.14: A signal and the control of the contro	uty today. 1 ty and the a proficiency duction will ent during a age at hands as shall be p n or poster	nin the time frames 15A NCAC 18A . authority to direct of required information in the applied to an authority of operations of the applied in the applied to an authority of the applied in the applied in the authority of the applied in the authority of the autho	s below, or as stated 2652 ref. 2-102.1 and control food mation through pa inspection score ation. room. 15A NCAC waste receptacle d employees to w	in sections 8-409 2 (A): At least preparation a assing a test the beginning Jan 18A .2656 ref.	one employee who has nd service shall be a ce lat is part of an uary 1st, 2014 if found	ertified in

No date marking system in place for seafood salads, steamed foods, and other potentially hazardous, ready to eat foods. 15A NCAC18A .2653 ref. 3-501.17 (A): Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. (1): 41°F or less for a maximum of 7 days; or (2): between 41°F and 45°F for a maximum of 4 days *Commercially prepared and packaged foods must be marked once opened with appropriate date whereas the date opened is counted as Day 1. The date mark may not exceed a manufacturer's use-by date if the date is based on food safety.



8

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS #125 SEAFOOD Establishment ID: 3034020585

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.



Employees have unrestrained facial hair, but no food preparation was observed today. FYI: 15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles

Properly sleeve the threaded screw support rods of piping throughout the markets (including in walk ins) to provide cleanable surfaces.

No covered trash receptacles in middle stalls of women's restroom. 15A NCAC 18A .2655 ref. 5-501.17: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins / Women's restroom door does not completely self close. 15A NCAC 18A .2656 ref. 6-202.14: A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

A large crack has formed in teh ceiling of the men's restroom must be properly repaired. / Replace missing camlock cover in seafood walk in cooler.

Lighting measures below the minimum required 20 foot candle (fc) intesnsity in the middle stalls of women's restroom. Increase lighting.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS #125 SEAFOOD Establishment ID: 3034020585

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.





Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS #125 SEAFOOD Establishment ID: 3034020585

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.



