rkeport			3	core: <u>98.5</u>						
		Establishment ID: 3034020601								
Establishment Name: HARRIS TEETER 37 DELI Location Address: 150 GRANT HILL DR				Inspection ☐ Re-Inspection						
										
Zip: 27104 County: 34 Forsyth										
	Total Time: 2 hrs 15 minutes									
			-							
☐ On-Site Sys				0						
-Site Supply										
	1		·							
Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness.				athogens chemicals						
or injury.	Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
OUT CDI R VR	IN OU	T N/A N/O	Compliance Status	OUT CDI R VR						
		1 1	/ater .2653, .2655, .2658							
2 0	-		Pasteurized eggs used where required	1 0.5 0						
	29 🖾 🗆	l	Water and ice from approved source	210 -						
3 1.5 0	30 🗵 🗆		Variance obtained for specialized processing methods	1 0.5 0						
3 1.5 0	Food Temperature Control .2653, .2654									
	31 🗵 🗆		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						
420000	34 🗵 🗆]	Thermometers provided & accurate	1 0.5 0						
	Food Ide	ntification	on .2653							
	35 🗵 🗆]	Food properly labeled: original container	210 -						
Prevention of Food Contamination .2652, .2654, .2656, .2657										
210			animals	210						
	37 🗵 🗆		Contamination prevented during food preparation, storage & display	210						
	38 ⊠ □		Personal cleanliness	1 0.5 0						
	39 🗷 🗆		Wiping cloths: properly used & stored	1 0.5 0						
	40 🖾 🗆		1 0.5 0							
Protection from Contamination .2653, .2654 13										
	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	1 0.5 0						
3 1.5 0	44 🗵 🗆	1		1 0.5 0						
3150000		and Equ								
	45 🔯 🗆		Equipment, food & non-food contact surfaces approved, cleanable, properly designed.	2 1 0						
	+		constructed, & used							
	1		used; test strips	1 0.5 0						
	1		Non-food contact surfaces clean	0.5 0						
3 1.5 0										
210		+								
	1		Plumbing installed; proper backflow devices	2 1 0						
1 0.5 0	50 🗷 🗆		Sewage & waste water properly disposed	210 -						
31.50	51 🗷 🗆		& cleaned	1 0.5 0						
الا إلا إلا إلا إلا الد	52 🗷 🗆] -	Garbage & refuse properly disposed; facilities maintained	1 0.5 0						
1 0.5 0	53 🗆 🗷		Physical facilities installed, maintained & clean	180						
210	+		Meets ventilation & lighting requirements;	10.50						
			uesignated areas used	4.5						
	State: NC On-Site System State NC NC NC NC NC NC NC N	State: NC	State: NC	Establishment ID: 3034020601						





Total Deductions: 1.5

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

	Comment F	duendum to Foo	a Establisilli	ent mspection	лі кероп	
Establishm	ent Name: HARRIS TE	ETER 37 DELI	Establishmer	nt ID:_ ³⁰³⁴⁰²⁰⁶⁰¹		
City: WIN: County: 3 Wastewater Water Supp Permittee	Address: 150 GRANT H STON SALEM 4 Forsyth System: Municipal/Con White Harris Teeter Inco	Zip: 27104 Zip: 27104 On-Site System On-Site System	•	Re-Inspection	Date: 09/26/2013 Status Code: A Category #: IV	
	<u> </u>		re Observations			
Item	Location	Temp Item Lo	cation Te	emp Item	Location	Temp

Temperature Observations								
ltem crab	Location sushi make unit	Temp 36	Item ham	Location cooler	Temp 39	Item steak	Location sandwich unit	Temp 34
tuna	sushi make unit	39	egg rools	deli case	42	meat balls	sandwich unit	36
tuna	sushi make unit	39	slaw	deli case	44	ham	sandwich unit	41
lettuce	sushi make unit	41	chicken	deli case	42	cooked.	warmer	179
chicken	cooked to	187	turkey burger	deli case	42			
rice	cooler	34	ham	deli case	42			
cheese	cooler	38	cheese	deli case	38			
turkey	cooler	39	corn beef	sandwich unit	45			

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.

Need to clean the deli case at the vents. Need to clean drawers of work tables. Need to clean the outside of all steel cabinets. Need to clean the out side of the rotisserie oven. Need to clean the tracks of the sandwich unit door tracks.

4-602.13 Nonfood Contact Surfaces

4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

53 The floor needs to be cleaned in the walk in freezer. 6-501.12 Cleaning, Frequency and Restrictions

First Last david iackson Person in Charge (Print & Sign): First Last

REHS ID: 944 - Sizemore, Clark

Verification Require

REHS Contact Phone Number: (336)703-3128

Regulatory Authority (Print & Sign): Clark

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



Sizemore

Establishment Name: HARRIS TEETER 37 DELI Establishment ID: 3034020601

Observations and Corrective Actions





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Observations and Corrective Actions



