and Establishment Inspection Depart

FOOD ESTABLISHMENT INSPECTION REPORT Score: 97															
Establishment Name: FOOD LION DELI #2674							Establishment ID: 3034020654								
Location Address: 3008 OLD HOLLOW RD									Inspection ☐ Re-Inspection						
City: WALKERTOWN State: NC									Date: 10 / 16 / 2013 Status Code: A						
	·									Time In: $12:30$ $\stackrel{\bigcirc am}{\otimes}$ pm Time Out: $2:50$ $\stackrel{\bigcirc am}{\otimes}$ pm					
										Total Time: 2 hrs 20 minutes					
										Category #: III					
	Гelephone:												_		
Wa	Nastewater System: ⊠Municipal/Community ☐ On-Site Sys							Sys	tem FDA Establishment Type:No. of Risk Factor/Intervention Violations: 3						
Water Supply: ⊠Municipal/Community ☐ On-Site Supply						No. of Repeat Risk Factor/Intervention Violations:									
, , , , , , , , , , , , , , , , , , , ,							·								
					ness Risk Factors and Public Health In- ibuting factors that increase the chance of developing food				Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,						
					ventions: Control measures to prevent foodborne illness of				and physical objects into foods.						
	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI R	VR		IN	OUT	N/A	N/O	Compliance Status	OUT CDI R VE
\neg	_	rvisi			.2652 PIC Present; Demonstration-Certification by		al					d and		,,	
1		X		. 111.	accredited program and perform duties	2 2			\vdash			X		Pasteurized eggs used where required	1 0.5 0
$\overline{}$	mpi	oyee	e He	aitn	.2652 Management, employees knowledge; responsibilities & reporting	3 1.5 (29	X				Water and ice from approved source	210
\rightarrow	×					-			30			X		Variance obtained for specialized processing methods	1 0.5 0
		Hv	nioni	c Dr	Proper use of reporting, restriction & exclusion ractices .2652, .2653	3 1.5					Tem	pera	atur	e Control .2653, .2654 Proper cooling methods used; adequate	
\neg	X	ПУ	Jieili	C FI	Proper eating, tasting, drinking, or tobacco use	2 1			31	X				equipment for temperature control	1 0.5 0
\rightarrow	×				No discharge from eyes, nose or mouth	1 0.5			32				X	Plant food properly cooked for hot holding	1 0.5 0
_		ntin	a Cc	nta	mination by Hands .2652, .2653, .2655, .2656		<u> </u>	1	33				X	Approved thawing methods used	1 0.5 0
\neg	$\overline{}$	×	9 00	71110	Hands clean & properly washed	4 2	XXC		34		X			Thermometers provided & accurate	
7	×				No bare hand contact with RTE foods or pre-	+++	0 0 0			$\overline{}$	lder	ntific	atio	n .2653	
\rightarrow	×	П			approved alternate procedure properly followed Handwashing sinks supplied & accessible				\vdash	X				Food properly labeled: original container	210
		ovec	l Soi	ırce	- ''		-1-1-			reve 🔀	ntio	n of	Foc	d Contamination .2652, .2653, .2654, .2656, .265 Insects & rodents not present; no unauthorized	
9	×				Food obtained from approved source	2 1	0 0 0		\vdash					animals Contamination prevented during food	210
10				X	Food received at proper temperature	2 1			\vdash	X				preparation, storage & display	210
11	X				Food in good condition, safe & unadulterated	21			\vdash	X				Personal cleanliness	1 0.5 0
12			X		Required records available: shellstock tags, parasite destruction	21			39	X				Wiping cloths: properly used & stored	1 0.5 0
	rote	ctio		m C	Contamination .2653, .2654				40			X		Washing fruits & vegetables	1 0.5 0
13	X				Food separated & protected	3 1.5							$\overline{}$	ensils .2653, .2654	
14	X				Food-contact surfaces: cleaned & sanitized	3 1.5 (\vdash	X				In-use utensils: properly stored Utensils, equipment & linens: properly stored,	1 0.5 0
15	×				Proper disposition of returned, previously served, reconditioned, & unsafe food	210			42	Ш	×			dried & handled	1 0.5 🗶 🗆 🗆
P	oter	tiall	у На	ızar	dous Food Time/Temperature .2653				43		X			Single-use & single-service articles: properly stored & used	1 0.5 🗶 🗆 🗆
16	X				Proper cooking time & temperatures	3 1.5 (44	X				Gloves used properly	1 0.5 0
17				X	Proper reheating procedures for hot holding	3 1.5 (Uf	tens	ils a	and I	Equi	pment .2653, .2654, .2663 Equipment, food & non-food contact surfaces	
18				X	Proper cooling time & temperatures	3 1.5 (45	X				approved, cleanable, properly designed, constructed, & used	210
19	×				Proper hot holding temperatures	3 1.5 (46	×				Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0
20	×				Proper cold holding temperatures	3 1.5 (\vdash	×	П			Non-food contact surfaces clean	1 0.5 0
21		X			Proper date marking & disposition	3 🗙 (d			cal I	Faci	lities	s .2654, .2655, .2656	
\dashv	X	$\overline{\Box}$	П	П	Time as a public health control: procedures &	2 1 (48	X				Hot & cold water available; adequate pressure	210
		ume	r Ad	lvisc	records ory .2653		71-1-	.,	49		×			Plumbing installed; proper backflow devices	212 -
23			×		Consumer advisory provided for raw or undercooked foods	1 0.5			50	X				Sewage & waste water properly disposed	210
Н	ighl	_		ptibl	e Populations .2653				\vdash	×				Toilet facilities: properly constructed, supplied	1 0.5 0
24			X		Pasteurized foods used; prohibited foods not offered	3 1.5 (52		\mathbf{X}	_		& cleaned Garbage & refuse properly disposed; facilities	
$\overline{}$	$\overline{}$	ical			.2653, .2657									maintained	
\dashv	X				Food additives: approved & properly used				53		X			Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;	
_	X onf			10.54	Toxic substances properly identified stored, & used	2 1 (54	Ш	X			designated areas used	
C	UIII(मार्गि	ance	vvill	h Approved Procedures .2653, .2654, .2658				1					-	2



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Total Deductions: 3

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

Comment Addendum to Food Establishment Inspection Repor

Est	ablishm	ent Name: FOOD LIC	N DELI #267	74	Establishment ID: 3034020654						
1	ocation A	Address: 3008 OLD H	OLLOW RD		⊠ Inspection	Re-Inspection	n Date: 10/16/20	13			
-	City. WAL	KERTOWN		St	tate. NC	<u></u> op co		Status Code:			
	City: WALKERTOWN State: NC County: 34 Forsyth Zip: 27051							Category #:			
V	Vastewater	System: Municipal/Co	mmunity 🗌 (- '		Email 1:					
	Vater Supp		mmunity 🗌 (On-Site System		Email 1:					
		FOOD LION LLC			Email 2:						
_	Telephone:				Email 3:						
Ļ				<u>.</u>	bservations						
lter tur	n key	Location deli case	Temp 35	Item rotisserie	Location retail	Ter 43	np Item	Location	Temp		
ch	eese	deli case	38	cornbread	retail	43					
tur	key	deli case	36	wing	retail	41					
bo	logna	deli case	36	tenders	retail	37					
ma	acaroni	walk-in cooler	39	milk	milk aisle	40					
ch	eese	retail	45								
ho	ney ham	retail	43								
rot	isserie	hot holding	157								
		Violations cited in this re				orrective Action					
Employee observed washing hands when it was required but ensure they are washing for at least 20 seconds. System for date marking deli meats is incorrect. The first day a package of meat is cut counts as Day 1. Date marking system indicates 7 days from day opened which allows item for 8 days.											
		arge (Print & Sign): uthority (Print & Sign): REHS ID:	<i>Fi.</i> Anthony	rst rst /illiams, Ton	L Williams		Athin Required D				
	RFHS (Contact Phone Number:		-	-	VCI	mounter required L				
			`								
	dhha	North Carolina Department of	of Health & Hun	nan Services • [ivision of Public!	Health • Environment	al Health Section • F	ood Protection Program	(Amount		

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	Comment Addendum to Food Establishment Inspection Report							
E:	Establishment Name: FOOD LION DELI #2674	Establishment ID: 3034020654						
_								
	Observations and Correcti Violations cited in this report must be corrected within the time frames below							
34	Thermometer was not measuring correctly. Ensure thermometer is calibrathermometer that has a small diameter probe.	ated to 32 F while placed in ice water bath. Provide a						
42	Relocate clean utensil storage racks on the wall behind the clean drainboa a clean dry place.	ard of the 3 comp. sink. Ensure that utensils are stored in						
43	Invert single service containers in the back storage room.							
49	Provide backflow prevention on the coffee maker or provide statement fro	m manufacturer that the backflow preventer is provided.						
52	Garbage found on the ground outside of dumpsters.							
53	Remove shelving on the floor in the storage room if no longer used.							
54	Lighting is low at 4 f/c in the walk-in freezer. Provide 10 f/c of light at 30 in	ches above the floor in food storage areas.						





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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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