

# Food Establishment Inspection Report

Score: 91

Establishment Name: FRESH MARKET, THE #12 MEAT & SEAFOOD

Establishment ID: 3034020688

Location Address: 3275 ROBINHOOD ROAD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 09 / 2020 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 09 : 25  am  pm Time Out: 12 : 30  am  pm

Permittee: THE FRESH MARKET INC.

Total Time: 3 hrs 5 minutes

Telephone: (336) 760-2519

Category #: III

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Meat and Poultry Department

Water Supply:  Municipal/Community  On-Site Supply

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions								
Risk factors: Contributing factors that increase the chance of developing foodborne illness.								
Public Health Interventions: Control measures to prevent foodborne illness or injury.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source</b> .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1		
<b>Protection from Contamination</b> .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected		13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized		13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2		0	
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0	

Good Retail Practices								
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	VR
<b>Safe Food and Water</b> .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control</b> .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification</b> .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled		03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663								
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1		0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1		0	
<b>Physical Facilities</b> .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>						<b>9</b>		



# Comment Addendum to Food Establishment Inspection Report

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 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: THE FRESH MARKET INC.  
 Telephone: (336) 760-2519

Establishment ID: 3034020688  
 Inspection  Re-Inspection Date: 01/09/2020  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: III  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pork	meat walk-in	36	quat sani	3 comp sink (ppm)	400	quat sani	3 comp sink (seafood)	400
hot dog	meat case	41	hot water	3 comp sink (meat)	130	hot water	3 comp (seafood)	148
shrimp	RTE seafood case	41						
crabcake	"	38	mussels	ME-352-SS	00	FOod Safety	Kendra Smith 11/6/22	00
scallop	raw seafood case	39	oysters	VA-1697-SS	00			
salmon	seafood walk-in	35	clams	VA - 1517-SS	00			
lamb	meat island case	39						
BC burger	little big meal case	40						

## 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.

- 12 3-203.12 Shellstock, Maintaining Identification - PF Establishment had shellstock over the holidays, and tags have been retained, but the date the last shellstock was sold is not recorded on the tags. The date when the last shellstock from the container is sold or served shall be recorded on the tag or label; tags must then be retained for 90 days from that date. CDI - education.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Please see comment addendum report for the full language of this comment (restricted by space on this report).
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P black plastic trays, metal trays, poultry grinder, band saw with dried food debris/residue present (poultry grinder and band saw had not been used today). Food contact surfaces and utensils shall be clean to sight and touch; poultry grinder and black plastic trays are REPEAT from previous inspection. CDI - dishes placed at sink for rewashing, band saw cleaned during inspection. /4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Sanitizer from foaming station is not dispensing at correct concentration, registering 0 ppm when checked with test strips. A quaternary ammonia compound Text solution shall have a concentration as indicated by manufacturer's use directions included in labeling. See Comment Addendum for full comment.



Person in Charge (Print & Sign): Kendra *First* Smith *Last*

Regulatory Authority (Print & Sign): Aubrie *First* Welch *Last*

Kendra Smith

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Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 01 / 13 / 2020

REHS Contact Phone Number: ( 336 ) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF hot dogs and turkey dogs in meat case were not dated. All ready to eat, potentially hazardous foods prepared/opened and held for >24 hours must be dated. CDI - foods were discarded due to cross contamination concerns.
- 26 7-102.11 Common Name-Working Containers - PF 7-202.12 Conditions of Use - P,PF - 3 bottles that were labeled as "Sani-Save no rinse sanitizer" were present behind meat counter; all were different colors (clear to darkish pink); employee stated that the bottles were filled from dispenser at 3 comp sink in meat room. Darkish pink bottle had a concentration of quat >400 ppm (test strip turned blue). The sani dispenser in meat room contains "Solid Sense" sanitizer, which is a different chemical than "Sani-Save no-rinse sanitizer." Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers shall be clearly and individually identified with the common name of the material, and shall be used according to law and this code. CDI - manager poured out bottles, will review with employees.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Black plastic trays nested together were still wet. Standing water in poultry grinder (where auger inserts). After cleaning and sanitizing, equipment and utensils shall be air dried or used after adequate draining before contact with food. REPEAT.// 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Metal trays on designated clean drainboard of sink - meat residue present on some of the trays. Soiled turkey netter was hanging on splashguard for hand sink, above these metal trays. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. CDI - poultry grinder removed from splashguard, trays placed at wash side for re-cleaning.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF Wash water in meat dept was 90F, wash water in seafood was 80F. The temp of the wash solution in manual warewashing equipment shall be maintained at not less than 110F or the temp specified on the cleaning agent manufacturer's label instructions. Dishes not being actively washed during inspection (soaking); CDI - education. // 4-501.14 Warewashing Equipment, Cleaning Frequency - C Visible buildup in base of middle compartment of sink in meat dept, on sides of middle compartment of sink in seafood. The compartments of sinks...and drainboards...shall be cleaned: before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils, and if used, at least every 24 hours.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed, such as shelving and racks in meat walk-in, plastic and paper wrapping stations. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Recaulk behind seafood prep sink; remove molded caulk and redo caulk at meat room hand sink. Maintain, smooth, durable, and easily cleanable.Note: manager has placed work orders.



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✓  
Spell



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