

Food Establishment Inspection Report

Score: 96

Establishment Name: HAMPTON ROAD GROCERY

Establishment ID: 3034012374

Location Address: 4440 HAMPTON ROAD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: TOM CARLTON

Telephone: (336) 766-4089

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/23/2021 Status Code: A

Time In: 10:15 AM Time Out: 1:00 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

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

| Compliance Status | | OUT | CDI | R | VR |
|--|---|-----|-----|---|----|
| Supervision .2652 | | | | | |
| 1 | <input checked="" type="checkbox"/> OUT/N/A | | | | |
| PIC Present, demonstrates knowledge, & performs duties | | 1 | 0 | | |
| 2 | <input checked="" type="checkbox"/> OUT/N/A | | | | |
| Certified Food Protection Manager | | 1 | 0 | | |
| Employee Health .2652 | | | | | |
| 3 | <input checked="" type="checkbox"/> OUT | | | | |
| Management, food & conditional employee; knowledge, responsibilities & reporting | | 2 | 1 | 0 | |
| 4 | <input checked="" type="checkbox"/> OUT | | | | |
| Proper use of reporting, restriction & exclusion | | 3 | 1.5 | 0 | |
| 5 | <input checked="" type="checkbox"/> IN | | | | |
| Procedures for responding to vomiting & diarrheal events | | 1 | 0.5 | X | X |
| Good Hygienic Practices .2652, .2653 | | | | | |
| 6 | <input checked="" type="checkbox"/> OUT | | | | |
| Proper eating, tasting, drinking or tobacco use | | 1 | 0.5 | 0 | |
| 7 | <input checked="" type="checkbox"/> OUT | | | | |
| No discharge from eyes, nose, and mouth | | 1 | 0.5 | 0 | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | |
| 8 | <input checked="" type="checkbox"/> OUT | | | | |
| Hands clean & properly washed | | 4 | 2 | 0 | |
| 9 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | | 4 | 2 | 0 | |
| 10 | <input checked="" type="checkbox"/> OUT/N/A | | | | |
| Handwashing sinks supplied & accessible | | 2 | 1 | 0 | |
| Approved Source .2653, .2655 | | | | | |
| 11 | <input checked="" type="checkbox"/> OUT | | | | |
| Food obtained from approved source | | 2 | 1 | 0 | |
| 12 | <input checked="" type="checkbox"/> IN | | | | |
| Food received at proper temperature | | 2 | 1 | 0 | |
| 13 | <input checked="" type="checkbox"/> IN | | | | |
| Food in good condition, safe & unadulterated | | 2 | 1 | X | X |
| 14 | <input checked="" type="checkbox"/> IN | | | | |
| Required records available: shellstock tags, parasite destruction | | 2 | 1 | 0 | |
| Protection from Contamination .2653, .2654 | | | | | |
| 15 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| Food separated & protected | | 3 | 1.5 | 0 | |
| 16 | <input checked="" type="checkbox"/> OUT | | | | |
| Food-contact surfaces: cleaned & sanitized | | 3 | 1.5 | 0 | |
| 17 | <input checked="" type="checkbox"/> OUT | | | | |
| Proper disposition of returned, previously served, reconditioned & unsafe food | | 2 | 1 | 0 | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | |
| 18 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| Proper cooking time & temperatures | | 3 | 1.5 | 0 | |
| 19 | <input checked="" type="checkbox"/> IN | | | | |
| Proper reheating procedures for hot holding | | 3 | 1.5 | 0 | |
| 20 | <input checked="" type="checkbox"/> IN | | | | |
| Proper cooling time & temperatures | | X | 1.5 | 0 | X |
| 21 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| Proper hot holding temperatures | | 3 | 1.5 | 0 | |
| 22 | <input checked="" type="checkbox"/> IN | | | | |
| Proper cold holding temperatures | | 3 | 1.5 | X | X |
| 23 | <input checked="" type="checkbox"/> IN | | | | |
| Proper date marking & disposition | | 3 | 1.5 | X | X |
| 24 | <input checked="" type="checkbox"/> IN | | | | |
| Time as a Public Health Control; procedures & records | | 3 | 1.5 | 0 | |
| Consumer Advisory .2653 | | | | | |
| 25 | <input checked="" type="checkbox"/> IN | | | | |
| Consumer advisory provided for raw/undercooked foods | | 1 | 0.5 | 0 | |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | <input checked="" type="checkbox"/> IN | | | | |
| Pasteurized foods used; prohibited foods not offered | | 3 | 1.5 | 0 | |
| Chemical .2653, .2657 | | | | | |
| 27 | <input checked="" type="checkbox"/> IN | | | | |
| Food additives: approved & properly used | | 1 | 0.5 | 0 | |
| 28 | <input checked="" type="checkbox"/> OUT | | | | |
| Toxic substances properly identified stored & used | | 2 | 1 | 0 | |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | <input checked="" type="checkbox"/> IN | | | | |
| Compliance with variance, specialized process, reduced oxygen packaging 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.

| Compliance Status | | OUT | CDI | R | VR |
|--|---|-----|-----|---|----------|
| Safe Food and Water .2653, .2655, .2658 | | | | | |
| 30 | <input checked="" type="checkbox"/> IN | | | | |
| Pasteurized eggs used where required | | 1 | 0.5 | 0 | |
| 31 | <input checked="" type="checkbox"/> OUT | | | | |
| Water and ice from approved source | | 2 | 1 | 0 | |
| 32 | <input checked="" type="checkbox"/> IN | | | | |
| Variance obtained for specialized processing methods | | 2 | 1 | 0 | |
| Food Temperature Control .2653, .2654 | | | | | |
| 33 | <input checked="" type="checkbox"/> IN | | | | |
| Proper cooling methods used; adequate equipment for temperature control | | 1 | 0.5 | 0 | X |
| 34 | <input checked="" type="checkbox"/> IN | | | | |
| Plant food properly cooked for hot holding | | 1 | 0.5 | 0 | |
| 35 | <input checked="" type="checkbox"/> OUT | | | | |
| Approved thawing methods used | | 1 | 0.5 | 0 | |
| 36 | <input checked="" type="checkbox"/> OUT | | | | |
| Thermometers provided & accurate | | 1 | 0.5 | 0 | |
| Food Identification .2653 | | | | | |
| 37 | <input checked="" type="checkbox"/> IN | | | | |
| Food properly labeled: original container | | 2 | 1 | X | X |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | |
| 38 | <input checked="" type="checkbox"/> OUT | | | | |
| Insects & rodents not present; no unauthorized animals | | 2 | 1 | 0 | |
| 39 | <input checked="" type="checkbox"/> IN | | | | |
| Contamination prevented during food preparation, storage & display | | 2 | 1 | X | X |
| 40 | <input checked="" type="checkbox"/> OUT | | | | |
| Personal cleanliness | | 1 | 0.5 | 0 | |
| 41 | <input checked="" type="checkbox"/> OUT | | | | |
| Wiping cloths: properly used & stored | | 1 | 0.5 | 0 | |
| 42 | <input checked="" type="checkbox"/> IN | | | | |
| Washing fruits & vegetables | | 1 | 0.5 | X | |
| Proper Use of Utensils .2653, .2654 | | | | | |
| 43 | <input checked="" type="checkbox"/> OUT | | | | |
| In-use utensils: properly stored | | 1 | 0.5 | 0 | |
| 44 | <input checked="" type="checkbox"/> OUT | | | | |
| Utensils, equipment & linens: properly stored, dried & handled | | 1 | 0.5 | 0 | |
| 45 | <input checked="" type="checkbox"/> IN | | | | |
| Single-use & single-service articles: properly stored & used | | 1 | 0.5 | 0 | |
| 46 | <input checked="" type="checkbox"/> OUT | | | | |
| Gloves used properly | | 1 | 0.5 | 0 | |
| Utensils and Equipment .2653, .2654, .2663 | | | | | |
| 47 | <input checked="" type="checkbox"/> OUT | | | | |
| Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | | 1 | 0.5 | 0 | |
| 48 | <input checked="" type="checkbox"/> OUT | | | | |
| Warewashing facilities: installed, maintained & used; test strips | | 1 | 0.5 | 0 | |
| 49 | <input checked="" type="checkbox"/> OUT | | | | |
| Non-food contact surfaces clean | | 1 | 0.5 | 0 | |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 50 | <input checked="" type="checkbox"/> OUT | | | | |
| Hot & cold water available; adequate pressure | | 1 | 0.5 | 0 | |
| 51 | <input checked="" type="checkbox"/> OUT | | | | |
| Plumbing installed; proper backflow devices | | 2 | 1 | 0 | |
| 52 | <input checked="" type="checkbox"/> OUT | | | | |
| Sewage & wastewater properly disposed | | 2 | 1 | 0 | |
| 53 | <input checked="" type="checkbox"/> OUT | | | | |
| Toilet facilities: properly constructed, supplied & cleaned | | 1 | 0.5 | 0 | |
| 54 | <input checked="" type="checkbox"/> OUT | | | | |
| Garbage & refuse properly disposed; facilities maintained | | 1 | 0.5 | 0 | |
| 55 | <input checked="" type="checkbox"/> IN | | | | |
| Physical facilities installed, maintained & clean | | 1 | 0.5 | X | |
| 56 | <input checked="" type="checkbox"/> OUT | | | | |
| Meets ventilation & lighting requirements; designated areas used | | 1 | 0.5 | 0 | |
| TOTAL DEDUCTIONS: | | | | | 4 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HAMPTON ROAD GROCERY
 Location Address: 4440 HAMPTON ROAD
 City: CLEMMONS State: NC
 County: 34 Forsyth Zip: 27012
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: TOM CARLTON
 Telephone: (336) 766-4089

Establishment ID: 3034012374
 Inspection Re-Inspection Date: 11/23/2021
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: tomcarton4367@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|------------------|-----------------------------------|-------|------|----------|------|------|----------|------|
| grits | steam table | 174.0 | | | | | | |
| mashed potatoes | cooling in 2 dr cooler at 10:40 | 55.0 | | | | | | |
| mashed potatoes | cooling at 11:18 | 51.0 | | | | | | |
| mashed potatoes | cooling rate = .14 degrees/minute | 0 | | | | | | |
| lettuce | prep cooler (top) | 40.0 | | | | | | |
| burger | FINAL COOK | 178.0 | | | | | | |
| hotdog | hot hold on grill | 137.0 | | | | | | |
| chicken pie mix | walk-in bev cooler | 41.0 | | | | | | |
| bologna sandwich | grab n go case | 40.0 | | | | | | |
| hot water | 3 comp sink | 145.0 | | | | | | |
| quat sani | 3 comp sink (ppm) | 300 | | | | | | |
| ServSafe | Ashley Williams 12/4/24 | 0 | | | | | | |
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Person in Charge (Print & Sign): Ashley *First* Williams *Last*
 Regulatory Authority (Print & Sign): Aubrie *First* Welch *Last*

REHS ID: 2519 - Welch, Aubrie Verification Required Date: _____

Comment Addendum to Inspection Report

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Establishment ID: 3034012374

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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Establishment does not have written procedures. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI - REHS provided example cleanup plan; education about this new requirement.
- 13 3-202.15 Package Integrity (Pf) One dented #10 can of blueberry filling on rack with other cans. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI - PIC removed can from rack.
- 20 3-501.14 Cooling (P) Repeat. Chicken gravy cooked at 9:00 this morning was 78-110 when temped at 10:17, 85F when temped at 11:00. The gravy did not meet cooling parameter of 70F or below within 2 hours. Cooked time/temperature control for safety food shall be cooled within 2 hours from 135F to 70F or below, and within a total of 6 hours to 41F or below. CDI - PIC discarded gravy.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Pumpkin pies sitting out at 68F. Due to pH of pumpkin, pumpkin pies are considered to be time/temperature control for safety (TCS) food. TCS foods held cold must be maintained at 41F or below, or 135F or above. CDI - pies removed from sales floor.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Opened package of hot dogs from yesterday were not dated, potato salad in top of prep cooler was not dated. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - potato salad discarded, hot dogs dated appropriately.
3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - Foods in grab n go case such as broccoli cheddar soup, macaroni salad, chicken salad, various sandwiches including bologna and egg, sausage and egg, pimento cheese, egg salad, etc. have discard dates that are 8 days past the prep date (for example, macaroni salad prepped 11/19 with discard by 11/26, tenderloin sandwich prepped 11/23 with discard by 11/30); TCS foods may only be sold/served within 7 days of prep/opening, day of prep counts as day 1. CDI - as a temporary fix, new discard dates were written on the labels. Per PIC, owner needs to fix how the labels print.
- 33 3-501.15 Cooling Methods (Pf) - Repeat. Breakfast meats and eggs from this morning were placed in 1 door cooler with tight fitting lids. Chicken gravy was in a deep plastic pan in a prep sink that contained mostly water and very little ice. Cooling shall be accomplished in accordance with the time and temperature criteria (135F to 70F in 2 hrs max, 70F to 41F in 4 hrs max) by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI - gravy discarded, lids taken off pans of eggs and meats, these pans placed uncovered on top shelf of cooler.
- 37 3-602.11 Food Labels (Pf) - broccoli cheddar soup in grab n go case lacked an ingredient label. Per PIC, foods in this case are sold throughout the day, including after the kitchen closes at 2 pm; employees working at cash register do not know ingredient list. Food packaged in a food establishment shall be labeled as specified in law. Label information shall include: if made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors, and chemical preservatives, if contained in the food; an accurate declaration of the net quantity of contents; the name and place of manufacturer; the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. CDI - PIC stated that the broccoli cheddar soup is a new product that was just made yesterday, ingredients list was taped to door of cooler holding the soup.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Several bags of nuts in box on floor in dry storage. Food shall be protected from contamination by storing the food in a clean, dry location at least 6 inches above the floor. CDI - PIC relocated to shelf.
- 42 3-302.15 Washing Fruits and Vegetables (C) PIC stated that cabbage and lettuce is not washed prior to use, outer leaves are discarded only. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Styrofoam cups stacked above level of dispenser, with mouth contact portions exposed. Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination; and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Replace missing floor tile in front of green NSF shelf in walk-in beverage cooler. Physical facilities shall be maintained in good repair.

Additional Comments

Please email a copy of corrected label for foods in grab n go case reflecting a total of 7 days vs. 8, by Dec. 7, 2021 to welchal@forsyth.cc