

Food Establishment Inspection Report

Score: 94.5

Establishment Name: AMERICAN DELI

Establishment ID: 3034012839

Location Address: 3311 NORTH PATTERSON AVENUE

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: TRIAD AMERIDEL LLC

Telephone: (336) 842-5712

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 06/04/2025 Status Code: A

Time In: 1:55 PM Time Out: 4:20 PM

Category#: II

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"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	X
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"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
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"/> IN <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	X	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 OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Food separated & protected	3	1.5	X X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces: cleaned & sanitized	3	1.5	X X
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 OUT N/A <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	X X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	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 OUT <input checked="" type="checkbox"/> N/A	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 OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/> N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A N/O	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 <input checked="" type="checkbox"/> N/A	Food properly labeled: original container	2	1	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"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Wiping cloths: properly used & stored	1	0.5	X
42	<input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	In-use utensils: properly stored	1	0.5	X X
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Single-use & single-service articles: properly stored & used	1	0.5	X
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0 X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Plumbing installed; proper backflow devices	2	X	0 X X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Physical facilities installed, maintained & clean	1	0.5	0 X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012839
☒ Inspection ☐ Re-Inspection Date: 06/04/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: II
 Email 1: kim.sean.s@gmail.com
 Email 2: triadameridel@gmail.com
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
shredded lettuce/prep cooler	41				
cold cuts/prep cooler	41				
rice/rice pot	178				
shrimp/FINAL COOK	176				
breaded raw shrimp/2 door work top	40				
sliced tomatoes/walk-in cooler	39				
hamburger steak/FINAL COOK	198				
hot water/3 comp sink	143				

Person in Charge (Print & Sign): *First* Julie *Last* Bruno Medina
 Regulatory Authority (Print & Sign): *First* Aubrie *Last* Welch

Julie Bruno

Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie Verification Dates: Priority: Priority Foundation: Core:

REHS Contact Phone Number: (336) 703-3131

Authorize final report to be received via Email: _____



North Carolina Department of Health & Human Services

Page 2 of _____ DHHS is an equal opportunity employer. Food Establishment Inspection Report, 12/2023

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

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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.

- 2 2-102.12 (A) Certified Food Protection Manager- (C): REPEAT - There was no certified food protection manager on duty during the inspection. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
 - 10 5-202.12 Handwashing Sinks, Installation (C) Hand sink in back of kitchen and hand sinks in both restrooms are only 76F. Provide at least 100F water at handsinks.
6-301.14 Handwashing Signage (C) No handwashing signs in restrooms. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. REHS provided handwashing signs.
 - 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) REPEAT - In 2 door work top cooler, large container of raw chicken wings stored on top shelf over raw breaded shrimp. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display with ready-to eat foods, and arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI- wings separated into 2 smaller containers and stored on left side; raw breaded shrimp and chicken on the right side. Points not deducted due to achieving correction and length of time since previous inspection.
 - 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) PIC stated that tongs and bowls used to sauce wings are cleaned nightly. If used with time/temperature control for safety (TCS) food, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI - education.
 - 28 7-102.11 Common Name - Working Containers (Pf) 2 spray bottles containing chemicals were not labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI - PIC labeled bottles during inspection.
7-202.12 Conditions of Use (P) All buckets of Cl sanitizer checked were above 200 ppm. Poisonous or toxic materials shall be used according to law and Food Code and applied so that a hazard to employee or other persons is not constituted. CDI - all buckets emptied, REHS assisted in mixing sanitizer in 3 comp sink (3 capfuls of bleach with sink 3/4 full = 100 ppm).
 - 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Sauce bottles by grill without labels. Cornmeal and flour containers are labeled, but flour container holds cornmeal and cornmeal container holds flour. Except for containers holding food that can be readily recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, spices, sugar shall be identified with the common name of the food.
 - 41 3-304.14 Wiping Cloths, Use Limitations (C) REPEAT - wiping cloths in buckets at >200 ppm Cl. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer at the correct strength.
 - 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Ice scoop sitting on cardboard box. During pauses in food prep or dispensing, food prep and dispensing utensils shall be stored in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS. CDI - removed and placed in sink to be re-washed.
 - 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Multiple stacks of Styrofoam cups on counter with mouth contact parts 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.
 - 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Replace Sterilite unit with cracked/damaged top (next to front hand sink). Clean/organize items in water heater closet. Replace bread racks with an approved shelf that you can clean underneath. Damaged knife rack on prep cooler door needs to be replaced. Floors in walk-in cooler are rusting, and the metal strip needs to be replaced over the bowing floor panels to make a tight seal. Continue to work on repair of the panel on the left side of the walk in cooler door at the light switch - caulking must be smooth and easily cleanable. Lower shelves of prep tables throughout are rusted (1 is completely rusted out) and need to be repainted using food grade paint or replaced. Reseal the hood to the metal flashing on the wall behind the fryers and grill. The door handle and outside of the door is damaged on the upright freezer by the office, and the shelves are rusted. The Kelvinator chest freezer has a rusted lid and the plastic liner at the inside frame is cracked and missing. Equipment shall be maintained in good repair.
- 4-101.19 Nonfood Contact Surfaces- REPEAT- The wooden cabinets under the front counter are absorbent and not easily cleanable. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. Seal the wood so it is no longer absorbent and is easy to clean.

- 49 4-602.13 Nonfood Contact Surfaces C: Cleaning is needed on floor in walk-in cooler, ceiling and fan guards in the walk in cooler, cabinets and shelves in the drive thru including cabinet under drink machine. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 5-202.14 Backflow Prevention Device, Design Standard. (P)- REPEAT - The faucet at the can wash has a spray nozzle attached with no continuous pressure backflow prevention. A backflow or backsiphonage prevention device installed on a water supply system shall meet American Society of Sanitary Engineering (A.S.S.E.) standards for construction, installation, maintenance, inspection, and testing for that specific application and type of device. **A backflow prevention device rated for continuous pressure is required for the can wash faucet if a spray nozzle remains attached to the hose.** CDI - as a temporary fix, PIC removed spray nozzle from the hose.
- 54 5-501.113 Covering Receptacles-(C):Cardboard dumpster is missing both lids. Trash dumpster had 1 door open. Receptacles and waste handling for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids and doors.
501.115 Maintaining Refuse Areas and Enclosures-(C): - Clean leaves and other debris from around dumpster to prevent rodent harborage. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, and clean.
5-501.114 Using Drain Plugs (C) Both dumpsters are missing the drain plugs. Drains in receptacles and waste handling units for refuse, recyclables shall have drain plugs in place.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-C: REPEAT- Ceiling is sagging above back handwashing sink. Repair wall/doorframe next to employee restroom. Gray flooring is bowing up near drain. Physical facilities shall be maintained in good repair.
6-501.114 Maintaining Premises, Unnecessary Items and Litter (C) Old equipment such as tea urns that are no longer used need to be removed from establishment to facilitate cleaning. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used.
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C) Many employees' personal items intermingled with restaurant supplies - personal coffee bags next to bags of rice, personal food including can of tuna, box of crackers, banana on prep table, employee personal drink in small cooler with sauces, lotion near to go boxes, etc. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.