

# Food Establishment Inspection Report

Score: 97

Establishment Name: LOWES FOOD 165 DELI  
 Location Address: 2890 REYNOLDA ROAD  
 City: WINSTON SALEM State: NC  
 Zip: 27106 County: 34 Forsyth  
 Permittee: LOWES FOOD STORES INC.  
 Telephone: (336) 725-7759  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site Supply

Establishment ID: 3034020421  
 Inspection  Re-Inspection  
 Date: 09/07/2021 Status Code: A  
 Time In: 12:55 PM Time Out: 3:20 PM  
 Total Time: 2 hrs 25 min  
 Category #: IV  
 FDA Establishment Type: Deli Department  
 No. of Risk Factor/Intervention Violations: 4  
 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/C	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		<input checked="" type="checkbox"/>
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0		<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		<input checked="" type="checkbox"/>
<b>Protection from Contamination</b> .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	0	0		<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0		
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0		
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658									
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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/C	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
<b>Proper Use of Utensils</b> .2653, .2654									
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0		<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0		<input checked="" type="checkbox"/>
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		<input checked="" type="checkbox"/>
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	0	0		<input checked="" type="checkbox"/>
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>					3				



North Carolina Department of Health & Human Services

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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOOD 165 DELI  
 Location Address: 2890 REYNOLDA ROAD  
 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: LOWES FOOD STORES INC.  
 Telephone: (336) 725-7759

Establishment ID: 3034020421  
 Inspection  Re-Inspection Date: 09/07/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1:  
 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
CFPM	Terry Warren 10/25/22	0.0	chicken pot pie	hot holding	168.0			
hot water	dish machine beer den	170.0	chicken pot pie	hot holding	168.0			
hot water	3 comp sink	119.0	rice pH	sushi prep	3.7			
quat sanitizer	3 comp sink	200.0	lettuce	salad bar	40.0			
grilled chicken	hot holding	107.0	ham	salad bar	40.0			
carrots	hot holding	120.0	shredded chicken	salad bar	39.0			
carrots	reheated	189.0	egg	salad bar	39.0			
spicy grilled chicken	hot holding	125.0	watermelon	salad bar	41.0			
apples	hot holding	136.0	canteloupe	salad bar	39.0			
green beans	hot holding	139.0	sauerkraut	sandwich cooler	41.0			
fried chicken tenders	hot holding	159.0	pizza	display cooler	41.0			
fried chicken	final cook	183.0	slaw	display cooler	37.0			
spicy fried chicken	hot holding	124.0	pasta salad	display cooler	41.0			
sushi	cooling WIF	49.0	deviled eggs	island cooler	37.0			
sushi	cooled 30 min	36.0	bologna	drawer cooler	41.0			
turkey sandwich	salad display	46.0	cheese	deli cooler	40.0			
turkey sandwich	cooled 30 min	43.0	ham	drawer cooler	41.0			
chicken caesar salad	self serve cooler	47.0	pot pie	cold retail display	39.0			
chicken caesar salad	cooled 30 min	45.0	fried chicken	blast chiller	37.0			
chicken salad	WIC	41.0						

Person in Charge (Print & Sign): Terry First Last  
Warren  
 Regulatory Authority (Print & Sign): Lauren First Last  
Pleasants

*Terry Warren*

*Lauren Pleasants*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 09/17/2021

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

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• Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** LOWES FOOD 165 DELI

**Establishment ID:** 3034020421

## 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.

- 8 6-301.11 Handwashing Cleanser, Availability - PF - Men's employee restroom with no soap. Each handwashing sink shall be provided with a supply of hand cleaning compound. CDI- Soap dispenser refilled. 0 pts.
- 11 3-202.15 Package Integrity - PF - Three dented cans of jalapeno peppers on shelf in dry storage room. 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- Cans segregated to be discarded or returned to supplier. 0 pts.
- 12 3-402.12 Records, Creation, and Retention - PF - Establishment did not have record of parasite destruction letter for sushi fish. If the fish are frozen by a supplier, a written agreement or statement from the supplier stipulating that the fish supplied are frozen to a temperature and time specified under 3-402.11 and records shall be retained for 90 calendar days beyond the time or service or sale of the fish. VERIFICATION on parasite destruction letter required by 9/17/21. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when letter is obtained for establishment.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT- In hot holding unit, rotisserie chicken 107F, spicy baked chicken 125F, carrots 120F, and fried spicy chicken 124F. TCS foods shall be maintained hot at 135F or above. CDI- Carrots reheated to 189F. All chicken voluntarily discarded.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Scoop in chicken breader with handle touching food. During pauses in food preparation or dispensing, utensils shall be stored with their handles above the top of the food within containers that can be closed. Store scoop with handle out of food. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Metal bowls and metal containers stacked wet. Allow cleaned and sanitized equipment and utensils to air dry before stacking. Do not towel dry. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repair walk in freezer to prevent ice buildup on condensation line and door flaps. Recaulk splashguard to handwashing sink at sushi prep area. Seal gap between sushi cooler and sandwich cooler. Recaulk 3 compartment sink to wall. Remove rust from shelves in dry storage room. Equipment shall be maintained in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Cleaning needed in grates of retail coolers where there is dust buildup, on base of the warming cabinet, in stove crevices, in fryer cabinets, on knife holder, and tracks of hot holding unit. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. 0 pts.
- 49 5-205.15 (B) System maintained in good repair - C - Repair leak at chicken prep handwashing sink. PIC stated work order has been placed. Maintain plumbing systems in good repair. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repeat- Repair ceiling tiles in dry storage room. Caulk holes in wall inside of dry storage room. Physical facilities shall be maintained in good repair.  
  
6-501.12 Cleaning, Frequency and Restrictions - C- Floor cleaning needed in dry storage room at floor drain, and behind fryers. Wall cleaning needed underneath 3 compartment and prep sinks. Floor cleaning needed under cabinet in beer den. Physical facilities shall be maintained clean.