

Food Establishment Inspection Report

Score: 97.5

Establishment Name: LOWES FOODS #206 DELI

Establishment ID: 3034020564

Location Address: 5034 PETERS CREEK PKW

City: WINSTON SALEM State: North Carolina

Zip: 27127 County: 34 Forsyth

Permittee: LOWES FOOD STORES INC

Telephone: (336) 788-5600

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

Date: 05/29/2025 Status Code: A

Time In: 1:00 PM Time Out: 2:30 PM

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> 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"/> 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 OUT	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	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"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/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"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X
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/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	X
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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	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	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	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN 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"/> OUT	Food properly labeled: original container	2	1	0
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"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
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"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	<input checked="" type="checkbox"/> OUT	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/N/A	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/N/A	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 OUT	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					2.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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Establishment ID: 3034020564
☒ Inspection ☐ Re-Inspection Date: 05/29/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: lfs206sm@lowesfoods.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
potato salad /prepped at 12:39 walk in cooler 1:15	57	turkey/reach in cooler	38		
potato salad /walk in cooler 1:40	53	swiss/ reach in cooler	41		
chicken salad /walk in cooler	36	chicken /reach in cooler	38		
potato salad /walk in cooler	36	roast beef /reach in cooler	38		
diced chicken/walk in cooler	39	pepperoni/reach in cooler	40		
cracked pepper turkey/walk in cooler	38	ham/reach in cooler	40		
rotisserie chicken/hot hold	143	ham /reach in cooler	41		
pasta salad /cold hold	39	ham /salad bar	41		
slaw /cold hold	41	egg/salad bar	36		
pea salad /cold hold	38	lettuce /salad bar	40		
chicken salad sandwich /cold hold	41	cantaloupe /salad bar	41		
cheese /make top	41	watermelon/salad bar	38		
deli chicken /make top	41	tuna salad /salad bar	36		
pizza sauce /reach in cooler	38	broccoli cheddar soup /salad bar	168		
beef/reach in cooler	41	tomato bisque /salad bar	161		
chicken /reach in cooler	41	apple /hot hold cabinet	160		
american cheese /reach in cooler	37	greens /hot hold cabinet	180		
cheddar/reach in cooler	35	hot water /3 comp sink	125		
muenster /reach in cooler	40	quat sanitizer /3 comp sink - ppm	150		
turkey/reach in cooler	38				

First
 Person in Charge (Print & Sign): Randy

Last
 Weaver

First
 Regulatory Authority (Print & Sign): Shannon

Last
 Craver

Randy Weaver

Shannon Craver

REHS ID: 2848 - Craver, Shannon Verification Dates: Priority:

Priority Foundation: Core:

REHS Contact Phone Number: (743) 236-0012

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

Page 2 of Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: LOWES FOODS #206 DELI

Establishment ID: 3034020564

Date: 05/29/2025 **Time In:** 1:00 PM **Time Out:** 2:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Randy Weaver	6203047102	Food Service	11/09/2020	11/09/2025

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.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Twice baked potatoes (42F), quesadilla (42F), buffalo chicken pizza (43F), meat lovers pizza (45F) in the cold case.
**(A)(2) Time/temperature control for safety food shall be maintained at 41F or less.
CDI: the pizzas were allowed to be kept in the cold case as display only and the baked potatoes and the quesadillas were moved to the walk in cooler.
- 24 3-501.19 Time as a Public Health Control (P) (Pf). The hot bar is held on time; however, there was no time labeled on the foods.
**(A) If time without temperature control is used as the public health control is used as the public health control for a working supply of time/temperature control for safety food before cooking, or for ready-to-eat, time/temperature control for safety food that is displayed or held for sale or service: (1) written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify (a) methods of compliance with subparagraphs (B)(1)-(4) or (C)(1)-(5) and (b) methods of compliance with 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control.
CDI: the times were added and logs were printed to begin using.
- 28 7-203.11 Poisonous or Toxic Material Containers - Container Prohibitions (P). Quat sanitizer was stored in a bottle that stated it was "chlorinated cleaner"
**Sanitizing solutions shall not be stored in or dispensed from containers previously containing other poisonous or toxic materials.
CDI: The bottle was emptied and discarded.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C). There were pans on the clean utensil rack that were stacked wet.
**After cleaning and sanitizing, equipment and utensils; (A) shall be air-dries or used after adequate draining.
- 55 6-501.12 Cleaning, Frequency and Restrictions - (C) REPEAT: The floor in the walk in freezer needs cleaning.
**(A) Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C). Floor damage in front of deep fryers.
**Physical facilities shall be maintained in good repair.