

Food Establishment Inspection Report

Score: 96.5

Establishment Name: HARRIS TEETER PRODUCE MKT

Establishment ID: 3034020604

Location Address: 150 GRANT HILL DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27104 County: 34 Forsyth

Permittee: HARRIS TEETER INC

Telephone: (336) 245-0467

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 08/01/2022 Status Code: A

Time In: 1:41 PM Time Out: 3:45 PM

Category#: II Produce Department and Salad

FDA Establishment Type: Bar

No. of Risk Factor/Intervention Violations: 2

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"/> 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"/> IN				
Food-contact surfaces: cleaned & sanitized		3	0		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"/> IN OUT				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN OUT				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN OUT				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN OUT				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN				
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				
Time as a Public Health Control; procedures & records		3	1.5	0	
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"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
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"/> IN				
Proper cooling methods used; adequate equipment for temperature control		1	0.5		X X
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"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
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"/> IN				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5		X X
54	<input checked="" type="checkbox"/> IN				
Garbage & refuse properly disposed; facilities maintained		1	0.5		X
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report



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Establishment ID: 3034020604
 Inspection Re-Inspection Date: 08/01/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 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
Lettuce	walk in	38						
Quarter cut watermelon	ice display	41						
Hot water	3 comp sink	127						

Person in Charge (Print & Sign): <i>Regina</i> Regulatory Authority (Print & Sign): <i>Elizabeth Manning</i>	<i>Last</i> Mitchell <i>Last</i> Aubrie Welch	 <hr/>  <hr/>
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REHS ID: 2519 - Welch, Aubrie Verification Required Date: 08/04/2022
 REHS Contact Phone Number: (336) 703-3131 Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: HARRIS TEETER PRODUCE MKT

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Date: 08/01/2022 **Time In:** 1:41 PM **Time Out:** 3:45 PM

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.

- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness-P(REPEAT)- The quat sanitizer at the 3 compartment sink is being dispensed below 200ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation, shall be used in accordance with the EPA-registered label use instructions.
PIC will manually mix quat sanitizer from the bag, and verify strength with test strips while waiting for repair. (1.5pt)
VERIFICATION IS NEEDED BY 08/04/2022 YOU MAY CONTACT LIZ MANNING AT (336)462-1991
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Four containers of bean dip prepared the day before measured between 51F-57F in the sales floor cooler. Time/temperature control for safety food shall be maintained: at 41F or less CDI: The four containers of bean dip were discarded. Repairman on site by end of inspection. (1.5pt)
- 33 3-501.15 Cooling Methods (Pf) Containers of sliced watermelon cooling from this morning were tightly wrapped and measured 42F-43F in the walk in cooler. Cooling shall be accomplished in accordance with the time and temperature parameters (ambient temperature to 41F in 4 hours or less) by using 1 or more of the following methods: (1) placing foods in shallow pans; (2) separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) stirring the food in a container places in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) other effective methods. CDI: Education was given about cooling procedures and containers of watermelon were placed loosely covered back in the walk in. (0.5pt)
- 53 5-501.17 Toilet Room Receptacle, Covered (C) There was no covered receptacle in the women's employee restroom A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. CDI: PIC switched the uncovered receptacle with a covered receptacle. (0pt)
- 54 5-501.13 Receptacles (C) Signs of leakage were observed from the bottom of the trash compactor. Receptacles and waste handling units for refuse, recyclables, and returnable and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent.
PIC stated that the trash compactor is leaking due to rusting on the bottom of the unit. A work order has been placed previous to the inspection (0pt)
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) One toilet seat in the employees women's restroom and 2 toilet seats in the public women's restroom are peeling and showing signs of wear and tear. In the public women's restroom one hand sink is out of order. In the men's public restroom the handle to the toilet needs to be re-adjusted. Physical facilities shall be maintained in good repair. (0.5pt)

Additional Comments

Area behind produce dept. with unfinished ceiling is not approved for storage of bananas, apples, etc. Recommend relocating to produce dept..