

# Food Establishment Inspection Report

Score: 97

**Establishment Name:** FOOD LION #1518 PRODUCE  
**Location Address:** 1050 BETHANIA-RURAL HALL ROAD  
**City:** RURAL HALL **State:** NC  
**Zip:** 27045 **County:** 34 Forsyth  
**Permittee:** FOOD LION, LLC  
**Telephone:** (336) 969-9542  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034020810  
 Inspection  Re-Inspection  
**Date:** 08 / 07 / 2018 **Status Code:** A  
**Time In:** 03 : 15 <sup>am</sup>  <sub>pm</sub> **Time Out:** 04 : 55 <sup>am</sup>  <sub>pm</sub>  
**Total Time:** 1 hr 40 minutes  
**Category #:** II  
**FDA Establishment Type:** Produce Department and Salad Bar  
**No. of Risk Factor/Intervention Violations:** 3  
**No. of Repeat Risk Factor/Intervention Violations:** \_\_\_\_\_

| 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/O                                 | Compliance Status  | OUT | CDI                                 | R                                   | VR                                  |
| <b>Supervision .2652</b>   |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 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 .2652</b>   |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 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 .2652, .2653</b>  |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 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 .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  | 4   | 2                                   | 0                                   |                                     |
| 7  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed    | 3   | 13                                  | 0                                   |                                     |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  | 2   | 1                                   | 0                                   |                                     |
| <b>Approved Source .2653, .2655</b>  |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   | 2   | 1                                   | 0                                   |                                     |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            | 2   | 1                                   | 0                                   |                                     |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 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 .2653</b>                                     |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   | 3   | 13                                  | 0                                   |                                     |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  | 3   | 13                                  | 0                                   |                                     |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   | 3   | 13                                  | 0                                   |                                     |
| 19   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper hot holding temperatures  | 3   | 13                                  | 0                                   |                                     |
| 20   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures   | 3   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 21   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  | 3   | 13                                  | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 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 .2653</b>   |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      | 1   | 03                                  | 0                                   |                                     |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | 3   | 13                                  | 0                                   |                                     |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used   | 1   | 03                                  | 0                                   |                                     |
| 26   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  | 2   | 1                                   | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |     |                                     |                                     |                                     |
| 27   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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/O                                 | Compliance Status   | OUT | CDI                                 | R                                   | VR                                  |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |
| 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  | 1   | 03                                  | 0                                   |                                     |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |
| 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  | 1   | 03                                  | 0                                   |                                     |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 .2653</b>   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2   | 1                                   | 0                                   |                                     |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |     |                                     |                                     |                                     |
| 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 .2653, .2654</b>   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | 1   | 03                                  | 0                                   |                                     |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  | 1   | 03                                  | 0                                   |                                     |
| 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 .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |     |                                     |                                     |                                     |
| 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                                   | <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                                  | <input checked="" type="checkbox"/> |                                     |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |     |                                     |                                     |                                     |
| 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   | <input checked="" type="checkbox"/> | 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   | <input checked="" type="checkbox"/> | 0                                   |                                     |
| 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   |                                     |                                     |                                     |



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: FOOD LION #1518 PRODUCE  
 Location Address: 1050 BETHANIA-RURAL HALL ROAD  
 City: RURAL HALL State: NC  
 County: 34 Forsyth Zip: 27045  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: FOOD LION, LLC  
 Telephone: (336) 969-9542

Establishment ID: 3034020810  
 Inspection  Re-Inspection Date: 08/07/2018  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: II  
 Email 1: S1518SM@RETAIL.FOODLION.COM  
 Email 2:  
 Email 3:

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

| Item       | Location           | Temp | Item | Location | Temp | Item | Location | Temp |
|------------|--------------------|------|------|----------|------|------|----------|------|
| Air temp   | walk in cooler     | 44   |      |          |      |      |          |      |
| Hot water  | 3 compartment sink | 117  |      |          |      |      |          |      |
| Quat       | 3 compartment sink | 200  |      |          |      |      |          |      |
| Quat       | sanitizing hose    | 400  |      |          |      |      |          |      |
| Cut wtrmln | display cooler     | 52   |      |          |      |      |          |      |
| FSP        | ChadHiatt4/22/19   | 0    |      |          |      |      |          |      |

## 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.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Various cut watermelons 45 F to 52 F inside the display cooler for sale to customers. Cold holding potentially hazardous foods shall be maintained at 45 F or less. CDI: Employee removed the cut watermelons from the display cooler.
- \*\*January 1, 2019 will be 41 F or less\*\*
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P 0 points. Cut watermelon will sell by August 6, 2018 at 7:27am inside the display cooler for sale to customers. Food shall be discarded if it is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds 42 F to 45 F for 4 days OR 41 F or less for 7 days. CDI: Person in charge removed the cut watermelon.
- 26 7-201.11 Separation-Storage - P 0 points. Spray bottler (glass cleaner) on top crate above baskets inside the produce area. Toxic or poisonous materials shall be stored to prevent contamination of food, equipment, and utensils. CDI: Person in charge stored the spray bottle (glass cleaner) on the bottom shelf.



Lock Text

Person in Charge (Print & Sign): Chad First Hiatt Last

Regulatory Authority (Print & Sign): Jill First Sakamoto Last REHSI

Chad Hiatt

Jill Sakamoto

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 08 / 17 / 2018

REHS Contact Phone Number: ( 336 ) 703 - 3137



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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Establishment ID: 3034020810

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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. Ripped heating pad on the wrapping produce station. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Debris on shelving under the prep tables. Dust on fan guards in the produce area. Nonfood-contact surfaces of equipment shall be free of accumulation of dust, dirt, food debris, and other debris.
- 49 5-202.13 Backflow Prevention, Air Gap - P Spray nozzle at the flood rim of the 3 compartment sink. The spring on the hose of the spray nozzle is loose. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than 1 inch. Verification required for the air gap of the spray nozzle at three compartment sink by August 17, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Food and/or wrapping debris on the floor inside the produce area and walk in cooler. Physical facilities shall be kept clean.



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✓  
Spell



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✓  
Spell

