Food Establishment Inspection Report Score: 99 Establishment Name: LOWES FOODS #206 PRODUCE Establishment ID: 3034020566 Location Address: 5034 PETERS CREEK PKWY X Inspection ☐Re-Inspection Date: 01/23/2020 Status Code: A City:WINSTON SALEM State: NC Time In: 10:45 AM Time Out: 12:45 PM 27127 34 Foreyth

Zij	o:	27	127		County: 34 Forsyth							-			, 10.407 (W)   Tillie Out, 12.1011			
Permittee: LOWES FOOD STORES INC Total Time: 2 hrs 0 min																		
Telephone: (336) 78			one	9:	(336) 788-5600	788-5600							Category #: II Produce Department and Salad					
Wastewater System: Municipal/Community					٦٥	On-Site System					FDA Establishment Type: Bar							
									-	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,					Risk Factor/Intervention Violations: 2			
W	ate	re	oup	ppi	y: ⊠Municipal/Community □ On-	Site	Sup	ppi	у			No	o. (	of F	Repeat Risk Factor/Intervention Viola	ations:	<u>0</u>	
Foodborne Illness Risk Factors and Public Health Interventions								Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodbor										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,								
Ľ					ventions: Control measures to prevent foodborne illness or				1	L					and physical objects into foods.		_	_
-	N		N/A	NO	Compliance Status .2652	ou	T CE	XI R	VR	0	IN afe F	OUT	N/A		Compliance Status ater2653, .2655, .2658	OUT	CDI	R VR
1		_		Г	PIC Present; Demonstration-Certification by accredited program and perform duties	2	mc	ΤF	10	28				u vv	Pasteurized eggs used where required	1 650		
E	mpl	_		alth	accredited program and perform duties .2652		-الكار	415	10	⊩	ᆖ	_			Water and ice from approved source	200		
2	_				Management, employees knowledge; responsibilities & reporting	3 15	0	īF		29	-				Variance obtained for specialized processing	210		
3			Н		Proper use of reporting, restriction & exclusion	3 15		_		30	<u> </u>	Ш	X		methods	1 0.5 0		
			aien	ic P	ractices .2652, .2653	0 1	الحال	<u> </u>	ال			Terr	per	atur	e Control .2653, .2654 Proper cooling methods used; adequate			
4					Proper eating, tasting, drinking, or tobacco use	2 1	o	1	П	31	ᆮ	Ш			equipment for temperature control	1 0.5 0	쁘	╨
5					No discharge from eyes, nose or mouth	1 0.5		+		32	_	-			Plant food properly cooked for hot holding	1 0.5 0		
$\vdash$			na C	onta	mination by Hands .2652, .2653, .2655, .2656		الحال	-	10	33			$\boxtimes$		Approved thawing methods used	1050		
6	X				Hands clean & properly washed	4 2	0	ī	一	34					Thermometers provided & accurate	1 0.5 0		
7				┢	No bare hand contact with RTE foods or pre-	3 1.5	0	+	_	F	ood	lder	tific	atio	n .2653			
8			۲	۲	approved alternate procedure properly followed Handwashing sinks supplied & accessible	2 1			_	35					Food properly labeled: original container	210		
_	\ppr		d So	urce		-		4	10		_	ntio	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .265 Insects & rodents not present; no unauthorized			-
9	×		-	ui o	Food obtained from approved source	2 1		ī		36					animals	210		
10	-				Food received at proper temperature	711	0	+	+	37					Contamination prevented during food preparation, storage & display	210		
$\vdash$	_	-	H			<del></del>	-	+	_	38	$\boxtimes$				Personal cleanliness	1 0.5 0		
11	Ø				Food in good condition, safe & unadulterated Required records available: shellstock tags,	2 1	O	+	뿌	39					Wiping cloths: properly used & stored	100		
12					parasite destruction	2 1	0	][	10	40	-				Washing fruits & vegetables	1 050		
					Contamination .2653, .2654	I		J	1	ш	<u></u>	$\perp$		f Ute	ensils .2653, .2654	999	ارت.	
13	-				Food separated & protected	3 1.5	1715	1=	끧	41					In-use utensils: properly stored	1 0.5 0		<u> </u>
14					Food-contact surfaces: cleaned & sanitized	3 1.5	0	][		42	-	П			Utensils, equipment & linens: properly stored,	1 0.5 0		
15	×				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1		1		⊩	-	H	Н		dried & handled Single-use & single-service articles: properly			$\overline{}$
$\overline{}$			Ť	$\overline{}$	dous Food Time/Temperature .2653					43	_	Ш			stored & used	1 0.5 0	븨	끧
16			X		Proper cooking time & temperatures			-	몓	44					Gloves used properly	1 0.5 0	민	
17			Ø		Proper reheating procedures for hot holding	3 1.5	0	1				ils a	ind l	Equ	pment .2653, .2654, .2663 Equipment, food & non-food contact surfaces		$\overline{}$	-
18					Proper cooling time & temperatures	3 1.5		ℷ		45					approved, cleanable, properly designed, constructed, & used			
19			X		Proper hot holding temperatures	3 1.5	0 -	ı		46					Warewashing facilities: installed, maintained, & used: test strips	1 030		
20		×		$\Box$	Proper cold holding temperatures	3 1.5	XX	al c	古	١⊢					Non-food contact surfaces clean	1050	-	-
21				后	Proper date marking & disposition	-	0	+-			hysi		aci	litie		حبات	ارب	سارت
22				H	Time as a public health control: procedures &	2 1	-	+	1-	48	_				Hot & cold water available; adequate pressure	210		
ь	ons	_	_	thrie	records ory .2653			][	1	Ι—	-				Plumbing installed; proper backflow devices	210		$\exists \vdash$
23		_	×	IVIO	Consumer advisory provided for raw or	1 0.5		ī		50	_	_			Sewage & waste water properly disposed	210	<del></del>	-
_		_	_	ptib	undercooked foods le Populations _2653		الحال	4	1	⊩	_	ᆜ	_		Toilet facilities: properly constructed, supplied			$\overline{}$
24			×	Г	Pasteurized foods used; prohibited foods not offered	3 1.5	0	ī	一	Ι—					& cleaned	1 0.5 0		
(	Chen	_	_		.2653, .2657					52					Garbage & refuse properly disposed; facilities maintained	1 0.5 0		
25	Ø				Food additives: approved & properly used	1 0.5				53		Ø			Physical facilities installed, maintained & clean			
26		×			Toxic substances properly identified stored, & used	2 X	oz		朩	54					Meets ventilation & lighting requirements; designated areas used	1 0.5 0		
(	Confe			wit	h Approved Procedures .2653, .2654, .2658					$\parallel$								
27			Ø		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2 1	0	ī							Total Deductions:			





Comment Addendum to Food Establishment Inspection Report Establishment Name: LOWES FOODS #206 PRODUCE Establishment ID: 3034020566 Location Address: 5034 PETERS CREEK PKWY Date: 01/23/2020 Inspection □ Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27127 County: 34 Forsyth Water sample taken? Yes X No Category #: II Wastewater System: Municipal/Community On-Site System Email 1: Ifs206sm@lowesfoods.com Water Supply: Municipal/Community On-Site System Email 2: Permittee: LOWES FOOD STORES INC Telephone: (336) 788-5600 Email 3: Temperature Observations

				ng is now 41 degre		_
Item	Location	Temp Item	Location	Temp Item	Location	Temp
mango	walk in cooler	39				
guac	prep	40				
quat-ppm	3 comp	150				
water	3 comp	141				
melon	ice bin	45				
cfpm	Tyrone Johnson	0.000				

Person in Charge (Print & Sign): Tyrone First Johnson

First Last

Sykes

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REHS ID: 2664 - Sykes, Nora

Verification Required Date:



Regulatory Authority (Print & Sign): Nora



Last

## Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS #206 PRODUCE Establishment ID: 3034020566

## **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.

- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- One container of melon on ice measured 45F at top. Maintain potentially hazardous foods at 41F or less at all parts of the food. CDI-lced all around container. Ensure that foods on ice are completely surrounded so that food temperatures can be maintained.
- 7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria P-//7-202.12 Conditions of Use P,PF-Vegetable wash tested higher (1.25) than manufacturer's recommendation of .75 to 1.0. Chemicals used to wash or peel raw, whole fruits and vegetables shall meet the requirements specified in 21 CFR 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables AND Poisonous or toxic materials shall be used according to manufacturer's use directions included in labeling. CDI-Discontinue use of product or mix with water to a proper tested concentration before using. Chemical representative has been contacted.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT-Reattach foam gasket on ice machine. Repair. Work order has been placed.
- 6-501.12 Cleaning, Frequency and Restrictions C- REPEAT-Clean floor in men's room.