

Food Establishment Inspection Report

Score: 94

Establishment Name: FOOD LION #133 DELI

Establishment ID: 3034020496

Location Address: 7760 NORTH POINT BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03/30/2021

Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 9:35 AM

Time Out: 12:00 PM

Permittee: FOOD LION LLC

Total Time: 2 hrs 25 min

Telephone: (336) 759-0400

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Deli Department

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										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		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			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			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0				
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0				
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 6										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0													
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
Consumer Advisory .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0														
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

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Food Protection Program

Page 1 of

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: FOOD LION #133 DELI
 Location Address: 7760 NORTH POINT BLVD
 City: WINSTON SALEM State: NC
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 Permittee: FOOD LION LLC
 Telephone: (336) 759-0400

Establishment ID: 3034020496
☒ Inspection ☐ Re-Inspection Date: 03/30/2021
 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
CFPMA Honeycutt 5/12/22		0						
hot water	3 comp sink	99						
quat sanitizer	ppm spray bottle	300						
potato wedges	final cook	204						
chicken wings	final cook	204						
chicken nugget	final cook	208						
wings	WIC	40						
rotisserie chicken	WIC	36						
roast beef	WIC	37						
lettuce	WIC	39						
cheese	deli case	37						
ham	deli case	38						
turkey	deli case	40						
bologna	reach in	38						
roast beef	reach in	38						
turkey sandwich	retail case	39						
wings	retail case	37						
ham sub	retail case	39						
havarti cheese	retail case	41						
buffalo chicken	retail case	41						

Person in Charge (Print & Sign): Adam *First* Honeycutt *Last*
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

[Signature]

[Signature]

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



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Page 1 of

• Division of Public Health • Environmental Health Section
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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.

- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Most deli meats in reach in coolers without proper date marking stickers, or with stickers that were no longer legible. Ready-to-eat, TCS foods prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded based on the temperature and time combination of 41 degrees or below for no more than 7 days, with the day of preparation counted as Day 1. CDI- Dates added to meats that open date was known. Other meats discarded voluntarily if date items were opened could not be determined.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - REPEAT- Dead fly observed on shelf in hot holding self serve unit. Dead or trapped pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- 6-501.111 Controlling Pests - C- Four flies observed in hood above fryers and in deli kitchen. The premises shall be maintained free of insects, rodents, and other pests. The presence of pests shall be controlled by routinely inspecting shipments and the premises, and using methods of pest control such as trapping devices.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - REPEAT- In walk in freezer, ice buildup on food boxes on shelves under condensate drainage pipe. Food shall be protected from contamination by storing in a clean, dry location, where it is not exposed to splash, dust or other contamination. Remove food from shelf area until repair is complete.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT- Repair condensate drainage pipe in walk in freezer to prevent ice buildup, and rewrap with PVC cover. Remove rust from unused proofer ovens, or replace, or remove ovens. If proofer ovens are to be repaired, recaulk around the floor base. Replace torn handle cover on Blodgett oven. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT- Additional cleaning needed on wing bar sneezeguard and seams of steam wells, shelves in reach in hot holding unit, lower bakery shelves, and cavity of walk in cooler especially around seams and gaskets. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - REPEAT- Urine buildup underneath urinal in men's restroom. Maintain plumbing fixtures clean and ensure proper cleaning on all surfaces of fixture.
- 52 5-501.114 Using Drain Plugs - C - One dumpster missing a drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repair broken basetile outside of walk in freezer threshold. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions - C- Additional cleaning needed on ceiling tiles above prep tables and 3 comp sink, on floor in can wash room, and around perimeter of kitchen underneath equipment and shelves. Physical facilities shall be cleaned at a frequency needed to maintain them clean.
- 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - REPEAT- Remove nonfunctioning proofer ovens used for storage. Recommend replacing with shelves for dry storage goods instead. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used.