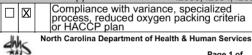
Food Establishment Inspection Report Score: 94 Establishment Name: FOOD LION #133 DELI Establishment ID: 3034020496 Location Address: 7760 NORTH POINT BLVD X Inspection Re-Inspection Date: 03/30/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27106 Time In:9:35 AM Time Out: 12:00 PM Total Time: 2 hrs 25 min Permittee: FOOD LION LLC Telephone: (336) 759-0400 Category #: II FDA Establishment Type: Deli Department No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Good Retail Practices Foodborne Illness Risk Factors and Public Health Interventions 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. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDIR VR OUT CDI R VR IN OUT N/A N/O IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties المالمالها 28 Pasteurized eggs used where required **Employee Health** .2652 2100 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control & exclusion .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate equipment for temperature control 1 0.9 0 | | | 31 🛛 Proper eating, tasting, drinking, or tobacco 4 X 32 X Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 □ □ X Approved thawing methods used 1050 - -Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 Thermometers provided & accurate X П Hands clean & properly washed 420 -Food Identification □ □ No bare hand contact with RTE foods or pre-approved alternate procedure properly followed 3 1.5 0 - - -X 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 _ _ Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 10 2100 38 🛛 10.50 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🛛 \Box Wiping cloths: properly used & stored 1 0.5 0 □ 🛛 □ Required records available: shellstock tags, parasite destruction 21000 40 X Washing fruits & vegetables 1 0.5 0 Protection from Contamination .2653, .2654 Proper Use of Utensils 3150 - -41 🖾 🗆 1 0.5 0 🗆 🗆 🗆 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored dried & handled 42 🛛 🗆 Proper disposition of returned, previously 210 - -15 🛛 Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🖾 🗆 Potentially Hazardous Food Tlme/Temperature .2653 44 🛛 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3150 - -☐ ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 □ 🛛 3 1.5 0 approved, cleanable, properly designed, constructed, & used □ | X Proper cooling time & temperatures Warewashing facilities: installed, maintained & used; test strips 3 1.5 0 □ X Proper hot holding temperatures 46 X 3 1.5 0 X □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facilities .2654, .2655, .2656 21 3 **X** 0 **X** \square □ □ Proper date marking & disposition Time as a public health control:procedures & records Hot & cold water available; 48 🖾 🗀 🗀 22 210 - -49 🛛 Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 | | | | 2100-50 🛛 П Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied .2653 51 I \mathbf{X} |24| 🗆 | 🗆 | 🖾 Garbage & refuse properly disposed; facilities maintained 52 🗆 X



.2653, .2657

Food additives: approved & properly used

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

Chemical

25 🗆 🗆 🔯

X

 Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Total Deductions:

1 0.5 0

1 0.5 0 | | | |

210 -

53 🗆 X

54 💢 П

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020496 Establishment Name: FOOD LION #133 DELI Date: 03/30/2021 Location Address: 7760 NORTH POINT BLVD X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27106 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1: Water Supply: Municipal/Community On-Site System Permittee: FOOD LION LLC Email 2: Telephone: (336) 759-0400 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 0 CFPM A. Honeycutt 5/12/22 99 hot water 3 comp sink 300 quat sanitizer ppm spray bottle 204 potato wedges final cook 204 chicken wings final cook 208 chicken nugget final cook 40 wings WIC 36 WIC rotisserie chicken 37 WIC roast beef 39 lettuce WIC 37 deli case cheese 38 deli case ham 40 turkey deli case 38 bologna reach in 38 roast beef reach in 39 turkey sandwich retail case 37 wings retail case 39 ham sub retail case 41 havarti cheese retail case 41 buffalo chicken retail case

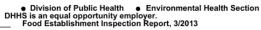
Person in Charge (Print & Sign): Adam	First	<i>Last</i> Honeycutt		
	First	Last	0 00 1	
Regulatory Authority (Print & Sign): Lauren		Pleasants	famplicants parsi	
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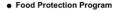
REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:











Comment Addendum to Food Establishment Inspection Report

Establishment Name: FOOD LION #133 DELI Establishment ID: 3034020496

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.

- 3-501.17 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 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.
- 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.