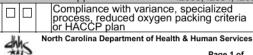
Food Establishment Inspection Report Score: 100 Establishment Name: PUBLIX #1574 SEAFOOD Establishment ID: 3034020823 Location Address: 3150 GAMMON LANE X Inspection Re-Inspection Date: 06/08/2021 State: NC City: CLEMMONS Status Code: A Zip: 27012 County: 34 Forsyth Time In: 1:41 PM Time Out: 3:00 PM Total Time: 1 hrs 19 min Permittee: PUBLIX NORTH CAROLINA, LP Telephone: (336) 766-2069 Category #: IV FDA Establishment Type: Seafood Department No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply 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. 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 31 🛛 1 0.5 0 Proper eating, tasting, drinking, or tobacco 4 X 32 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 🛛 1050 - -Approved thawing methods used 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 🛛 🗆 210 - unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 X 210000 10 2100 38 🛛 1 0.5 0 - -Personal cleanliness 11 Food in good condition, safe & unadulterated 🗵 🗓 🔲 🗀 39 🛛 Wiping cloths: properly used & stored 1 0.5 0 Required records available: shellstock tags, 2100 X 40 🗆 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 🛛 🗆 210000 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 □ Proper hot holding temperatures 46 X 3 1.5 0 X 47 🛛 ☐ Proper cold holding temperatures 1 0.5 0 Non-food contact surfaces clean Physical Facilities 315 🕱 🗙 🗆 .2654, .2655, .2656 21 □ □ 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 | | | | 50 🛛 210000 П Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied .2653 51 🛛 |24| 🗆 | 🗆 | 🖾 Garbage & refuse properly disposed; facilities maintained



.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

52 🛛

53 🛛

54 💢

1 0.5 0 | | | |

210 -

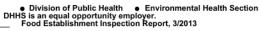
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020823 Establishment Name: PUBLIX #1574 SEAFOOD Date: 06/08/2021 Location Address: 3150 GAMMON LANE X Inspection Re-Inspection City: CLEMMONS State: NC Comment Addendum Attached? X Status Code: A Zip: 27012 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Wastewater System:

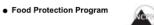
Municipal/Community

On-Site System Email 1: publixlicensing@publix.com Water Supply: Municipal/Community On-Site System Permittee: PUBLIX NORTH CAROLINA, LP Email 2: Telephone: (336) 766-2069 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 0.0 pH = 3.73sushi rice 39.0 cooked shrimp SF display case 40.0 fish filet SF display case 41.0 seafood salad self svc case 39.0 baby shrimp sushi prep cooler (top) 41.0 salmon sushi prep cooler (base) spray bottle, 3 comp sink 200.0 quat sani 138.0 hot water 3 comp sink 0.0 Chad Knapp 7/27/2025 Food Safety **First** Last Albric Welch REUS Person in Charge (Print & Sign): First Last Regulatory Authority (Print & Sign): Aubrie Welch

REHS ID: 2519 - Welch, Aubrie







Verification Required Date:

Comment Addendum to Food Establishment Inspection Report

Establishment Name: PUBLIX #1574 SEAFOOD Establishment ID: 3034020823

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 opened package of cream cheese used for sushi was not dated in the walk-in cooler. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - discussion with sushi chef; it usually takes about 2 days to use up the cream cheese; he had opened it yesterday, it was dated appropriately.