

Food Establishment Inspection Report

Score: 94.5

Establishment Name: HARRIS TEETER 346 DELI

Establishment ID: 3034022815

Location Address: 2835 REYNOLDA RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: HARRIS TEETER LLC

Telephone: (336) 761-0734

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/19/2022 Status Code: A

Time In: 12:00 PM Time Out: 4:30 PM

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	X	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	X
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> OUT/N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	X	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	X
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	X	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	X	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

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Permittee: HARRIS TEETER LLC

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☒ Inspection ☐ Re-Inspection Date: 09/19/2022

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: jhawley@harristeeter.com

Email 2: _____

Email 3: _____

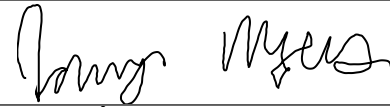
Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rotisserie	final cook	200.0	Quat	3-compartment sink	300.0			
Tomatoes	pizza station	40.0						
Sausage	pizza station	36.0						
Mozzeraella	pizza station	40.0						
Shrimp	sushi station	40.0						
Tuna	sushi station	30.0						
Salmon	sushi station	30.0						
Imitation Crab	sushi station	33.0						
Sashimi	sushi station	41.0						
Chili	hot holding	144.0						
Chicken Noodle Soup	hot holding	163.0						
Rotisserie Chicken	hot holding	144.0						
Shredded Rotisserie	cold display case	41.0						
Rotisserie	cold display case	41.0						
Cooked Ham	sandwich station	41.0						
Sweet Ham	sandwich station	38.0						
Turkey	sandwich station	38.0						
Olive Loaf	sandwich station	38.0						
Fried Chicken	walk-in cooler	40.0						
Hot Water	3-compartment sink	131.0						

First
Person in Charge (Print & Sign): Jerry

Last
Myer



First
Regulatory Authority (Print & Sign): Victoria

Last
Murphy



REHS ID: 2795 - Murphy, Victoria

Verification Required Date: 09/29/2022

REHS Contact Phone Number: (336) 703-3814

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: HARRIS TEETER 346 DELI

Establishment ID: 3034022815

Date: 09/19/2022 **Time In:** 12:00 PM **Time Out:** 4:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Brain Simmons		Food Service	06/13/2018	06/13/2023

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.

- 8 2-301.12 Cleaning Procedure-P: An employee was observed wash hands less than 20 seconds and turning faucet off with barehands. (A) Except as specified in (D) of this section, food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under § 5-202.12 and Subpart 6-301.14. (C) To avoid recontaminating their hands or surrogate prosthetic devices, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink or the handle of a restroom door. CDI: A demonstration was given and the employee washed hands appropriately. 2-301.14 When to Wash-P: An employee was observed wiping his face/nose with his hands and put on gloves to prepare food before being prompted to discard gloves and wash hands. Food employees shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms (H) Before donning gloves to initiate a task that involves working with food. (I) After engaging in other activities that contaminate the hands. CDI: After being informed of the issue, the employee washed hands appropriately before donning new gloves to prepare food.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness-P: An employee was observed briefly dipping oven gloves into sanitizer after washing and rinsing. The PIC stated that the slicers are sprayed with sanitizer and the sanitizer is only allowed to sit for 15 sec. The sanitizer solution requires a 1 minute contact time. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions. CDI: After a demonstration was given, the employee sanitized item for the appropriate contact time at the correct concentration.
- 24 3-501.19 Time as a Public Health Control-PF: The facility now holds their Asian bar on time in lieu of temperature and have written procedure, but the procedures don't specify particular items being held on time. (A) Except as specified under (D) of this section, if time without temperature control is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for sale or service: (1) Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify: (a) Methods of compliance with Subparagraphs (B)(1)-(4) or (C)(1)-(5) of this section; and (b) Methods of compliance with § 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control. VR: A verification is required by 9/29/22 to ensure that there is an update to the written procedures to state what items will be held on time in lieu of temperature. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc
- 33 3-501.15 Cooling Methods-PF: Fried chicken cooked, cooled, and placed into cold holding 3 hours prior measured at 54 F @ 11:42. ribs prepared hours prior measured at 44 F @ 1:16. (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) Other effective methods. CDI: The chicken and ribs were placed in the walk-in freezer and temperatures reach the following at 1:34 p.m: ribs (35 F) and fried chicken (38 F).
- 38 6-501.111 Controlling Pests -PF: Ants were observed in under the 3-compartment sink. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises. 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pests-C: Two fly traps loaded with dead flies were observed in the cake preparation area and under the prep sink. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Inside of sushi prep and sub prep coolers are rusting. replaced damaged doors and bent panel on sushi and sandwich coolers Equipment shall be maintained in good repair.
- 48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature-PF: An employee was washing rubber oven gloves in a wash solution of 105 F. The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 43 C (110 F) or the temperature specified on the cleaning agent manufacturer's label instructions. CDI: The employee discarded water and produce water that measured at 126 F.

- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed throughout, such as sides/bases of fryers, inside refrigeration units including door tracks, speed racks, cart used to store sushi containers. Nonfood contact surfaces shall be free of dust, dirt, debris, and food residue.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures-C: Remove trash and debris from around dumpster. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
5-501.116
- 55 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning need to/on floor under/behind equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.