

# Food Establishment Inspection Report

Score: 93

Establishment Name: LOWES FOOD 149

Establishment ID: 3034020297

Location Address: 3372 ROBINHOOD RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: LOWES FOODS INC.

Telephone: (336) 659-4943

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 12/01/2022 Status Code: A

Time In: 9:50 AM Time Out: 1:35 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
<b>Supervision .2652</b>					
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		
<b>Employee Health .2652</b>					
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	
<b>Good Hygienic Practices .2652, .2653</b>					
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	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"/> IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		2	1	X	X
<b>Approved Source .2653, .2655</b>					
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	X	0	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper reheating procedures for hot holding		3	X	0	X
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		X	0.5	0	X
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
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 <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	X
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	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		X	0.5	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	1	X	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	X	0	X
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>7</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOOD 149  
 Location Address: 3372 ROBINHOOD RD  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: LOWES FOODS INC.  
 Telephone: (336) 659-4943

Establishment ID: 3034020297  
 Inspection  Re-Inspection Date: 12/01/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: lfs149cm2@lowesfoods.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
Chicken	cooling at 10:09 a.m.	95.0	Chicken	salad bar	38.0			
Chicken	cooling at 10:50 a.m.	65.0	Ham	salad bar	39.0			
Chicken Pot Pie	cooling at 10:09 a.m.	56.0	Tuna Salad	salad bar	40.0			
Chicken Pot Pie	cooling at 10:50 a.m.	49.0	Watermelon	salad bar	40.0			
Fried Chicken	final cook	198.0	Bologna	deli case	36.0			
Rotisserie Chicken	final cook	183.0	Olive Loaf	deli case	36.0			
Baked Chicken	final cook	190.0	Grape Chicken Salad	walk-in cooler	36.0			
Fried Apples	final cook	187.0	Cole Slaw	walk-in cooler	40.0			
Gravy	hot holding	154.0	Hot Water	3-compartment sink	126.0			
Mashed Sweet Potatoes	hot holding	140.0	Quat Sani	3-compartment sink	150.0			
Sushi Rice pH	sushi station	3.9						
Tuna	sushi station	29.0						
Shrimp Salad	sushi station	38.0						
Spicy Crab	sushi station	34.0						
Chicken Noodle Soup	2nd reheat	167.0						
Broccoli and Cheese Soup	2nd reheat	194.0						
Greek Pizza	sammy station	38.0						
Italian Wrap	sammy station	39.0						
Cole Slaw	sammy station	39.0						
Baked Potato Salad	sammy station	37.0						

*First*  
 Person in Charge (Print & Sign): Matthew  
*First*  
 Regulatory Authority (Print & Sign): Victoria

*Last*  
 Bratton  
*Last*  
 Murphy

  


REHS ID: 2795 - Murphy, Victoria  
 REHS Contact Phone Number: (336) 703-3814

Verification Required Date: 12/02/2022

Authorize final report to  
 be received via Email: \_\_\_\_\_





# Comment Addendum to Inspection Report

**Establishment Name:** LOWES FOOD 149

**Establishment ID:** 3034020297

**Date:** 12/01/2022 **Time In:** 9:50 AM **Time Out:** 1:35 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Katina Marshall		Food Service	08/23/2022	08/23/2027

## 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.

- 10 6-301.12 Hand Drying Provision-PF: There were no paper towel at the front handwashing sink. Each handwashing sink or group of adjacent handwashing sinks shall be provided with:  
(A) Individual, disposable towels. CDI: The PIC supplied paper towel.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness-P: A cutting board was sanitizing in a solution of 0ppm. 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: The PIC produced a solution of 150 ppm //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-P: 9 pans and 2 bowls were stored soiled in the clean dish area. Food-contact surfaces shall be clean to sight and touch. VR: A verification is required by 12/2/22. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc
- 19 3-403.11 Reheating for Hot Holding-P: The following commercially packaged items were heated to temperatures less than 135 F before being placed into hot holding: chili (112 F), chicken noodle (128 F), broccoli and cheese soup (88 F). (C) Potentially hazardous food that has been commercially processed and packaged in a food processing plant that is inspected by the regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least 57 C (135 F) when being reheated for hot holding. CDI: All items were reheated to temperatures above 165 F before being placed into the hot holding unit.
- 33 3-501.15 Cooling Methods-REPEAT-PF: Lettuce, spinach, and spring mix placed on the salad bar 1 hour and 30 minutes prior per PIC measured at temperature ranges of 45 F-48 F./chicken pot pie measured at 56 F at 10:09 a.m. and 49 F at 10:58 a.m. (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; or (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. /(B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:(1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food. CDI: The items were place into the walk-in freezer to be brought down to temperatures below 41 F before being placed into the cold holding unit.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-C: Several dishes were stored and stacked wet in the clean dish areas. After cleaning and sanitizing, equipment and utensils: shall be air-dried
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT: Remove rust build up from grates inside deli cases/ recaulk interior of hood where caulking is separated/remove moldy caulk from around front handwashing sink and vegetable prep sink and recaulk/dish shelves rusting/floor grates rusting/recaulk around base board of hot holding case. Equipment shall be maintained cleanable and in good repair. \*taken to half due to improvement from previous inspections although new issues are present\*
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: tracks and interior of deli cases, stainless cabinets, interior of hot hold cabinet and blast chiller; shelving and rolling racks inside walk-in cooler, under cutting boards on make-units, and outer surfaces of equipment. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 System Maintained in Good Repair-C: A leak was observed at the hot handle of the 3-compartment sink. A plumbing system shall be maintained in good repair.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures-REPEAT-C: Cleaning is needed on dumpster pad around outside compactor. 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.
- 55 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed to/on all floors, walls, and ceilings throughout the establishment . Physical facilities shall be cleaned as often as necessary to maintain them clean

### **Additional Comments**

Sammy make-unit is not currently operating and the establishment is purchasing a new unit