Food Establishment Inspection Report Score: 98.5 Establishment Name: HARRIS TEETER 216 PRODUCE Establishment ID: 3034011210 Location Address: 2281 CLOVERDALE X Inspection Re-Inspection State: NC Date: 07/30/2021 City: WINSTON SALEM Status Code: A County: 34 Forsyth Zip: 27103 Time Out: 1:00 PM Time In:11:36 AM Total Time: 1 hrs 24 min Permittee: HARRIS TEETER INC Telephone: (336) 777-1075 Category #: II Produce Department and Salad

FDA Establishment Type: Bar																		
Wastewater System: Municipal/Community On-Site System																		-
No. of Risk Factor/Intervention Violations: U																		
Water Supply: 🗵 Municipal/Community 🔲 On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0														_				
Foodborne Illness Risk Factors and Public Health Interventions													Good Retail Practices					٦
Risk factors: Contributing factors that increase the chance of developing foodborne illness.								Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,										
Public Health Interventions: Control measures to prevent foodborne illness or injury.													and physical objects into foods.					
П	IN	OUT	N/A	N/C	Compliance Status	OUT	CDI F	R VR	IN	OUT	N/A	N/O	Compliance Status	О	UT	CDI	R VF	₹
S	upe	ervis	ion		.2652				Safe	Foc	od a	and \	Water .2653, .2655, .2658					
1	X	П	ПΙ		PIC Present; Demonstration-Certification by accredited program and perform duties	2 0		$\neg \Box$	28	ΙП			Pasteurized eggs used where required	1	0.5 ()	Π		٦
ш		loye	e H	leal			7-1-1-		\vdash	1=	-	Н			10			4
2				Cai	Management, employees knowledge;	2150			29 🛚	ЩШ		Ш	Water and ice from approved source	I—I.	1 0	Ш]
\vdash	X	Ш	-		responsibilities & reporting Proper use of reporting, restriction	3 1.5 0		끧	30		X		Variance obtained for specialized processing methods	1	0.5 0			ונ
3	□ Proper use of reporting, restriction 3 1.5 0 □ □								Foo	d Te	mpe	erati	ure Control .2653, .2654					
Good Hygienic Practices .2652, .2653									31			П	Proper cooling methods used; adequate	11	X 0			╗
4	X				Proper eating, tasting, drinking, or tobacco use	210			H=	+-	_	Н	equipment for temperature control	Н	+	+		4
5	X	\Box			No discharge from eyes, nose or mouth	1 0.5 0	177	10	32		X	Ш	Plant food properly cooked for hot holding	1	0.5	4		Ц
\perp		onti	~ (2010			1		33		X		Approved thawing methods used	1	0.5			
$\overline{}$	_	entii	ig C	JOI	tamination by Hands .2652, .2653, .2655, .265		TT_		34 X			Н	Thermometers provided & accurate	1	0.5			╣
6	X	Ш			Hands clean & properly washed	4 2 0					4:6	6: 4	<u>'</u>	النا	5.5			4
7	X				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	3 1.5 0				d lde	entit	ricat						4
8	X	\Box			Handwashing sinks supplied & accessible	2 1 0	1-1-	-	35 🛛			Ш	Food properly labeled: original container		1 0	4		╝
			ا د		•		11-11-	기니	Pre	/enti	on o	of F	ood Contamination .2652, .2653, .2654, .2656,	.26	57		_	4
-		ove	u S	our	,		J		36 X				Insects & rodents not present; no unauthorized animals	2	1 0]
9	X	Ш			Food obtained from approved source	2 1 0		ᆚᆜ	37 X	ılı		П	Contamination prevented during food	2	1 0		ПГ	╗
10				X	Food received at proper temperature	210			\vdash	-		Н	preparation, storage & display	Π,		7-	뿌	4
11	X	\Box			Food in good condition, safe & unadulterated	2110	177	10	38 🔀				Personal cleanliness	1	0.5]
\vdash								44	39 🛚				Wiping cloths: properly used & stored	1	0.5			ונ
12			X		Required records available: shellstock tags, parasite destruction	2 1 0			40 X	-	П	H		1	0.5			7
Р	rote	ectio	n f	ron	Contamination .2653, .2654					\perp			Washing fruits & vegetables	النا	0.0			4
13	X				Food separated & protected	3 1.5 0				$\overline{}$	Jse	OT U	Itensils .2653, .2654					4
14	X	П			Food-contact surfaces: cleaned & sanitized	3 1.5 0	ılıı	寸	41 X	Ш			In-use utensils: properly stored	1	0.5 0		낻ᆫ]
\vdash						++		-	42 🛭				Utensils, equipment & linens: properly stored dried & handled	1	0.5			اد
ш	X	Ш			Proper disposition of returned, previously Served, reconditioned, & unsafe food	2 1 0		ᆚᆜ	42 17	.			Single-use & single-service articles: properly		0.610			╣
Р	ote			Haz	ardous Food Tlme/Temperature .2653				43 X	+		Ш	stored & used	ш	0.5	111		4
16			X		Proper cooking time & temperatures	3 1.5 0			44 🛛				Gloves used properly	1	0.5]
17	П	П	X	П	Proper reheating procedures for hot holding	3 1.5 0	ilnir		Uter	nsils	and	d Eq	uipment .2653, .2654, .2663					
\vdash			-			-	_		45 X				Equipment, food & non-food contact surfaces	2	1 0			٦
18	Ш	Ш	믜	LX.	Proper cooling time & temperatures	3 1.5 0		끧	43 🔼	" _			approved, cleanable, properly designed, constructed, & used	الكا	-110			_
19			X		Proper hot holding temperatures	3 1.5 0			46 X				Warewashing facilities: installed, maintained, & used; test strips	1	0.5			اد
20	X			П	Proper cold holding temperatures	3 1.5 0	ılıılı	$\neg \vdash \sqcap$	47 X				Non-food contact surfaces clean	7	0.5			╣
\vdash						++-	++				L F -			الناا	0.5	111		4
21	X	Ш	Ш	Ш	Proper date marking & disposition	3 1.5 0]		sical		CIIII	es .2654, .2655, .2656					4
22			\boxtimes		Time as a public health control:procedures & records	210			48 X	ЩШ			Hot & cold water available; adequate pressure	2	1 0	4		ᅵ
С	ons	sum	er A	١d٧	isory .2653				49 □				Plumbing installed; proper backflow devices	2	1 🛛			ונ
23		П	X		Consumer advisory provided for raw or undercooked foods	1 0.5 0	ılıı	ᆔ	50 🛭			Н	Sewage & waste water properly disposed	2	1 0	計		╗
	liah			ent	ible Populations .2653		- احار		\vdash	+		1 1	, , , , ,	\vdash	+	+	\vdash	\dashv
\neg	gii	$\overline{}$	X	chi	Pasteurized foods used: prohibited foods not			70	51 🛛				Toilet facilities: properly constructed, supplied & cleaned	1	0.5]
24					οπετεα	3 1.5 0			52 X				Garbage & refuse properly disposed; facilities	1	0.5 0			╗
$\overline{}$	ner	nica	$\overline{}$.2653, .2657				\vdash	_		\vdash	maintained			1-1		4
25			X		Food additives: approved & properly used	1 0.5 0			53				& clean	X	0.5			
26	X				Toxic substances properly identified stored, & used	2 1 0			54 🔀				Meets ventilation & lighting requirements; designated areas used	1	0.5			اد
		orm	and	ce v	with Approved Procedures .2653, .2654, .2658				Н-					Η.				1
27		$\overline{}$	X		Compliance with variance, specialized	2 1 0		7					Total Deductions:	1.5	5			I
I	_	_	الک		process, reduced oxygen packing criteria		<u> </u> _ _	- -										1



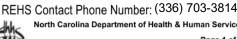
• Food Protection Program

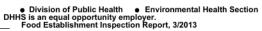
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011210 Establishment Name: HARRIS TEETER 216 PRODUCE Location Address: 2281 CLOVERDALE Date: 07/30/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27103 Water sample taken? Yes X No Category #: II Email 1: s216mgr001@harristeeter.com Municipal/Community On-Site System Water Supply: Permittee: HARRIS TEETER INC Email 2: Telephone: (336) 777-1075 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 41.0 Fruit Mix salad bar 41.0 Seafood Salad salad bar 44.0 Tuna Salad salad bar 39.0 **Imitiation Crab** salad bar 45.0 **Boiled Eggs** salad bar 39.0 Chicken salad bar 40.0 Garden Salad salad bar 39.0 Spring Mix salad bar 40.0 Spinach salad bar 44.0 Watermelon salad bar 136.0 Hot Water 3-compartment sink 200.0 Quat Sani 3-compartment sink 0.0 **FSP** Marc Hendrix 9-1-25 Hamber Kurley

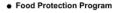
First Last Person in Charge (Print & Sign): Kimberly Baxley First Last Regulatory Authority (Print & Sign): Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:









Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARRIS TEETER 216 PRODUCE Establishment ID: 3034011210

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.

- 31 3-501.15 Cooling Methods PF: The following items prepared an hour prior were placed on the salad bar without being cooled to 41 F or below: watermelon (44 F), boiled (45 F), chicken salad (44 F), and tuna salad (44 F). When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provided maximum heat transfer through container walls. CDI: PIC was informed of the issue and determined their could be a circulation issue. Items were placed where they would be held at 41 F or below.
- 49 5-205.15 (B) System maintained in good repair C: Pipe leaking at 3-compartment sink. Plumbing fixtures shall be maintained in good repair.
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C: Base panel on wall chipping and eroding in large produce cooler. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT C: Thorough cleaning needed on floors throughout produce prep and wash area. Physical facilities shall be cleaned as often as necessary to keep them clean.