## Food Establishment Inspection Report

Establishment Name: FOOD LION #2648 DELI								
Location Address: 2530 SC	MERSET CENTER DRIVE							
City: WINSTON SALEM	State: North Carolina							
Zip: 27103	County: 34 Forsyth							
Permittee: FOOD LION, LLC								
Telephone: (336) 765-6324								
	○ Re-Inspection							
Wastewater System:								
Municipal/Community	On-Site System							
Water Supply:								
Municipal/Community	On-Site Supply							

Date: 05/16/2022	_Status Code: A					
Time In: 10:00 AM	_Time Out: _ 11:45 AM					
Category#: II						
FDA Establishment Type:	Deli Department					
No. of Risk Factor/Interve	ention Violations: 0					
No. of Repeat Risk Factor/Intervention Violations: 0						

Good Retail Practices

Establishment ID: 3034020638

Score:

_					incipal/confindinty Conforce cuppiy						
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					Т	_	-		_	T	
Compliance Status					Ľ	רטס	<u>г</u>	CDI	R	VR	
S	upe	ervis	ion		.2652	_					
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	M	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
3	ΤŤ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
_				nic	Practices .2652, .2653						
6	12.	OUT		Н	Proper eating, tasting, drinking or tobacco use	1	0.5	0			$\vdash$
7		OUT	_	Ш	No discharge from eyes, nose, and mouth	1	0.5	0			L
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
8	Ī	оит	_	Н	No bare hand contact with RTE foods or pre-	4	2	0			
9	X	оит	N/A	N/O	approved alternate procedure properly followed	4	2	0			
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0			
Α	ppı	rove	d S	our	ce .2653, .2655						
11	X	оит			Food obtained from approved source	2	1	0			
12	IN	оит		<b>₩</b>	Food received at proper temperature	2	1	0			
13	×	оит			Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	<b>9</b> X4	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pi	rot	ectio	n fi	rom	Contamination .2653, .2654						
15	įχ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
16	X	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
					ardous Food Time/Temperature .2653						
	<b>'</b>	-	-	-	Proper cooking time & temperatures	3	1.5	-			
_	-	OUT	-	, ·		3	1.5	_			
_	-	OUT	-	/ `	Proper cooling time & temperatures	-	1.5	-			
_	+	OUT	-	-	Proper hot holding temperatures Proper cold holding temperatures	3	1.5	-			$\vdash$
		OUT			Proper date marking & disposition	3	1.5	0			$\vdash$
23 24	۲	оит			Time as a Public Health Control; procedures & records	3	1.5	0			
С	on	sum	er A	dvi		_					_
25	$\overline{}$	оит			Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
н	iah	lv S	usc	epti	ble Populations .2653	_	_	_			_
	Ť	оит		$\Box$	Pasteurized foods used; prohibited foods not offered	3	1.5	0			
С	her	nica		_	.2653, .2657	_	_	_			_
	_	OUT			Food additives: approved & properly used	1	0.5	0			
_	-	оит		-	Toxic substances properly identified stored & used	2	1	0			
		_	_	_	ith Approved Procedures .2653, .2654, .2658	_	_	_			_
	П	оит			Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	-	_	_	-		_	_	_			

	G	ood	Ret	ail Pı	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	nemic	als,	
					and physical objects into foods.						
Compliance Status		OU		Γ	CDI	R	VR				
Sa	afe	Food	l an	d Wa	.2653, .2655, .2658						
		OUT	1 <b>)X</b> (A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT		Ш	Water and ice from approved source	2	1	0			
32	IN	оит	<b>)X</b> A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	npei	ratur	e Control .2653, .2654						
33	X	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	N/A	ι <b>χ</b>	Plant food properly cooked for hot holding	1	0.5	0			
35	X	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
F	ood	Ider	ntifi	catio	n .2653						
37	Ж	OUT			Food properly labeled: original container	2	1	0			
Pı	reve	entio	n o	f Foc	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	IN	о <b>х</b> (т			Contamination prevented during food preparation, storage & display	2	Х	0			
40	M	OUT			Personal cleanliness	1	0.5	0			
41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	rop	er Us	se o	f Ute	ensils .2653, .2654						
43	M	оит			In-use utensils: properly stored	1	0.5	0		П	
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equi	pment .2653, .2654, .2663						
47	×	OUT			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	OUT			Non-food contact surfaces clean	1	0.5	0			
Pi	hys	ical	Fac	ilities	.2654, .2655, .2656						
50	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
_	_	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	×	оит		Ш	Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	IN	о <b>)</b> (т			Garbage & refuse properly disposed; facilities maintained	1	0.5	X			
55	Ж	OUT		$\vdash$	Physical facilities installed, maintained & clean	1	0.5	0		H	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0		L	
					TOTAL DEDUCTIONS:	1					
	- 17					_					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020638 Establishment Name: FOOD LION #2648 DELI Location Address: 2530 SOMERSET CENTER DRIVE Date: 05/16/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 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) 765-6324 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 197 chicken tender final cook 203 chicken wings final cook 40 chicken salad deli display cooler 39 deli display cooler ambient 40 chicken display cooler 2 39 turkey deli case 39 ham deli case 38 deli case chicken 37 deli case ambient 38 prov cheese deli case 39 shredded chicken walk in cooler 37 ambient walk in cooler 120 hot water three comp sink 300 quat sanitizer three comp sink 00 CFPM Andrew M. 4/7/27 First Last

Person in Charge (Print & Sign): James Peoples

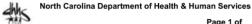
REHS ID: 2826 - Maloney, Shannon

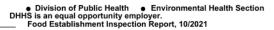
First Last

Regulatory Authority (Print & Sign): Shannon Maloney

Verification Required Date:

REHS Contact Phone Number: (336) 703-3383









## **Comment Addendum to Inspection Report**

Establishment Name: FOOD LION #2648 DELI Establishment ID: 3034020638

**Date:** 05/16/2022 **Time In:** 10:00 AM **Time Out:** 11:45 AM

## **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.

- 39 3-305.11 Food Storage Preventing Contamination from the Premises- oil and icing containers stored on floor. Sauces stored directly below insect light. Food shall be protected from contamination. Store food in a clean, dry location and at least six inches off the floor.
- 54 5 5-501.115 Maintaining Refuse Areas and Enclosures- additional cleaning required near dumpsters and recycling receptacles. Enclosure for refuse, recyclable, or returnables shall be maintained free of unnecessary items, and clean.