

Food Establishment Inspection Report

Score: 94Establishment Name: WELLS FARGO WEST END DELIEstablishment ID: 3034012020Location Address: 809 WEST 4 AND A HALF STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 12 / 17 / 2014 Status Code: AZip: 27101County: 34 ForsythTime In: 10 : 15 ☒ am ☐ pmTime Out: 3 : 30 ☐ am ☒ pmPermittee: COMPASS GROUP NADTotal Time: 5 hrs 15 minutesTelephone: (910) 773-6422Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5No. of Repeat Risk Factor/Intervention Violations:

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.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				2	0		
Employee Health .2652											
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	0		
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3	15	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3	15	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				2	1	0	
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	03	0	
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing 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.												
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR	
Safe Food and Water .2653, .2655, .2658												
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required				1	05	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0		
Food Temperature Control .2653, .2654												
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1	05	0		
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1	05	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0		
Food Identification .2653												
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657												
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	0		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1	05	0		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	0			
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0		
Proper Use of Utensils .2653, .2654												
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05	0		
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	0			
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0		
Utensils and Equipment .2653, .2654, .2663												
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	1	0		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	0			
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	0			
Physical Facilities .2654, .2655, .2656												
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	0		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05	0		
Total Deductions:										6		

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Establishment ID: 3034012020

Location Address: 809 WEST 4 AND A HALF STREET

☒ Inspection ☐ Re-Inspection Date: 12/17/2014

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: unit22471@compass-usa.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: COMPASS GROUP NAD

Email 3:

Telephone: (910) 773-6422

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
turkey	sandwich prep	42	nacho cheese	steam table	170			
ham	sandwich prep	42	chili	steam table	182			
roast beef	sandwich prep	43	hot water	three comp sink	150			
cheese	sandwich prep	39	lettuce	upright fridge	42			
sour cream	refrigerator	44	cantaloupe	upright fridge	44			
mushrooms	refrigerator	42	tomatoes	salad bar	36			
refried beans	steam table	195	spinach	salad bar	38			
black beans	steam table	199	servsafe	Carolyn Ramey	00			

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.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P: Employee health policy states the correct symptoms of illnesses, but does not state the five foodborne illnesses required by a food employee to disclose to supervision. Food employees are informed of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. Update employee health policy to include a list of the illnesses (Norovirus, Hepatitis A, Shigella, Escherichia coli, and salmonella typhi).
- 8 5-202.12 Handwashing Sinks, Installation - PF: Handwashing sinks in women's restroom at 85F, 101F and 104F and in men's restroom at 75F, 96.8F and 111F. A handwashing sink shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet. Adjust mixing valve to achieve correct temperatures.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Containers of food in make line refrigerator stored on top shelf with no lids. Container of onions sitting on uncovered pizza dough in freezer. Box of tea bags left open and bag of opened brown sugar sitting on shelf in dry storage. Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings and arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: Containers were covered and moved. Items were wrapped.

Person in Charge (Print & Sign): *Beverly* First *Keifer* Last

B. Keifer

Regulatory Authority (Print & Sign): *Lynn* First *Stone* Last

Lynn B Stone REHS / Michelle Bell REHS

REHS ID: 1286 - Stone, Lynn

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



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- 20 •3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: 0 pts. Packages of cut melon fruit mixture and yogurt parfaits being held in open air cooler in customer self-service area at 50F. Cooler is rated for packaged goods and beverages. Potentially hazardous, ready-to-eat food shall be maintained at 41F or less or between 41F and 45F in existing refrigeration equipment that is not capable of holding at 41F or less if the equipment is in place and in use in the food establishment and on or before January 1, 2019, the equipment is upgraded or replaced to maintain food at a temperature of 41F or less. CDI: Packages were moved to freezer to get within temperature.
- 26 7-201.11 Separation-Storage - P: 0 pts. Can of WD 40 sitting on shelf above prep surface and next to a bag of crumb mix. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Can was moved for pick-up by maintenance department. / 7-209.11 Storage-Other Personal Care Items - C: Tube of lipstick sitting on top of handsink in the kitchen area. Employees shall store their personal care items in segregated facilities.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C: 0 pts. Large container of sugar in refrigerator and small container of salt at cooking line were not labeled. Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food. CDI: Sugar was labeled.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0pts. Oatmeal stored on shelf above wash drainboard of three compartment sink. Food shall be protected from contamination by storing the food where it is not exposed to splash, dust or other contamination. CDI: Oatmeal was relocated to prep area. / 6-404.11 Segregation and Location-Distressed Merchandise - PF: Two cases of Muscle Milk expired in July 2013 and case of Seagram's water were on shelving in dry storage above items labeled for return to supplier. It was not clear these items were also to be returned to supplier. Products that are held by the permit holder for credit, redemption, return to the distributor shall be segregated and held in designated areas that are separate. Recommended more clearly identifying which items were to be returned to vendor. CDI: All items were moved to same shelf with "return to supplier" sign.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: Sanitizer buckets with wiping cloths throughout facility had concentration of sanitizer unrecognizable by test strips. After consultation about procedure, discovered dry wiping cloths were placed into sanitizer buckets after being filled. The dry wiping cloth was absorbing the concentration of sanitizer out of the solution. Recommended filling buckets, soaking dry clothes, discarding excess solution and refilling with new sanitizer. After this procedure was followed, proper concentration of sanitizer in wiping cloth bucket was attained.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C: Sea salt was being stored in single-use soup bowl with lid. Single-use articles shall be used once then discarded. CDI: Salt container discarded. / 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Shells for customer orders being stored open to contamination on shelving in make unit area. Stack of paper cups on customer ordering counter. Lids in beverage area overstacked above storage container. Single-service and single-use articles shall be kept in original protective packaging or stored by using other means that afford protection from contamination until used. CDI: Shells were inverted; cups on counter discarded.
- 45 4-202.15 Can Openers - C: 0 pts. Can opener is not NSF. Mounting pad is rusting. Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement. Obtain NSF can opener. / 4-202.11 Food-Contact Surfaces-Cleanability - PF: Four clear containers were cracked. Multiuse food-contact surfaces shall be free of breaks. CDI: Two were discarded and PIC said the others would be also.



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- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C: The sanitizer vat of the three compartment sink is soiled. The compartments of sinks, basins and other receptacles shall be cleaned at a frequency necessary to prevent recontamination of equipment and utensils.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C: Baking pads being used in baking ovens were encrusted and damaged. Detail cleaning needed around crevices at make unit lid junctions and in baking ovens. Cleaning needed on shelving of refrigeration units in customer area and dry shelving throughout. The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Replace baking pads and clean equipment.
- 53 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C: Floors have been refinished, but coved base has been removed. The floor and wall junctions shall be coved and sealed. Replace baseboard. / 6-501.12 Cleaning, Frequency and Restrictions - C: Air vent above ice machine has large accumulation of dust. Physical facilities shall be cleaned as often as necessary to keep them clean. CDI: Vent was vacuumed during inspection.
- 54 •6-501.110 Using Dressing Rooms and Lockers - C: 0 pts. Coat and purse stored in kitchen area next to refrigerator. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions. CDI: Coat and purse were moved to dry storage room.



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✓
Spell



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