Food Establishment Inspection Report

Score: 95.5

Establishment Name: WELLSPRINGS WHOLE FOODS MARKET SEAFOOD

Establishment ID: 3034020474

Location Address: 41 MILLER STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM **State:** NC

Date: 0 4 / 1 0 / 2 0 1 5 **Status Code:** A

Zip: 27104 **County:** 34 Forsyth

Time In: 0 9 : 1 0 ☒ am ☐ pm **Time Out:** 1 2 : 1 0 ☐ am ☒ pm

Permittee: WHOLE FOODS MARKET INC

Total Time: 3 hrs 0 minutes

Category #: IV

Telephone: (336) 722-9233

FDA Establishment Type: Seafood Department

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

No. of Risk Factor/Intervention Violations: 1

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

No. 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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	1	0	☒	☒	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☒	☐	☐	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3	1.5	0	☐	☐	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					.2653						
16	☐	☐	☒	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☒	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐			Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☒	☐	☐		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☒	☐	☐		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐	☒	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☐	☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☐	☒			Thermometers provided & accurate	1	0.5	0	☒	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	☒	1	0	☒	☒	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☐	☐	☒		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	☒	0.5	0	☐	☒	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☐	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	0	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1	0.5	☒	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	0.5	☒	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 4.5

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WELLSPRINGS WHOLE FOODS MARKET SEAFOOD

Establishment ID: 3034020474

☒ Inspection ☐ Re-Inspection Date: 04/10/2015

Location Address: 41 MILLER STREET

Comment Addendum Attached? ☐

City: WINSTON SALEM State: NC

Status Code: A

County: 34 Forsyth Zip: 27104

Category #: IV

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

Email 1:

Permittee: WHOLE FOODS MARKET INC

Email 2:

Telephone: (336) 722-9233

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Robin Nance	Servsafe 10-23-2018	0	Salmon steak	display case	38	squid	display case	37
Mussels	ME-310-SS	0	tuna steak	display case	39	pecan crusted	display case	39
Oysters	LA-1988-B	0	sword fish	display case	38	salmon	display case	39
Cherrystone	VA-1060-SS	0	dover sole	display case	38	mackerel	display case	38
Lobster	hot soup bar	158	shrimp	display case	40	Salmon	walk in	36
Seafood	hot soup bar	156	artic char	display case	40	gumbo	walk in	37
Sanitizer Quat	three comp sink ppm	200	marinated	display case	40			
Hot water	three comp sink	128	scallops	display case	37			

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   5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Employee beverage stored in hand sink at start of inspection. Employee removed beverage to wash hands. Hand sinks shall be used for handwashing only and shall not be used for any storage at any time. CDI: Employee instructed to keep beverages in a low area away from food, utensils and equipment. Employee moved drink into low paperwork cabinet. Keep drinks in low storage and only use cups with lids and straws.

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34   4-302.12 Food Temperature Measuring Devices - PF Seafood department has four dial wide probe thermometers in calibration. Department needs thin diameter probe thermometers for measuring temperature of thin masses such as fish fillets.

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C One display tray of salmon uncovered in the walk in cooler. All foods shall be covered in storage to prevent contamination. CDI: Employee wrapped the salmon with plastic wrap during inspection. // 3-306.11 Food Display-Preventing Contamination by Consumers - P Repeat: Hot soup bar does not have proper sneeze guard protection and uses lids that can be left open by customers. Self service stations must be equipped with proper guards to prevent contamination. Add sneeze guards to the soup station or fit the soup containers with self closing lids that cannot be left open. Contact Joseph Chrobak at the forsyth county health department at (336) 703-3164 before purchasing to verify lids or sneeze guard is approved for use. // 3-303.12 Storage or Display of Food in Contact with Water or Ice - C Grey plastic bin in the walk in cooler is used to store different species of whole fish such as mackerel and snapper in ice. Fish stored on undrained ice

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

Regulatory Authority (Print & Sign): *First* Joseph *Last* Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 6 4

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Observations and Corrective Actions
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42   4-901.11 Equipment and Utensils, Air-Drying Required - C Repair: Metal display pans and one stack of 5 full size metal bins were stacked wet in the walk in cooler. All utensils shall be allowed to air dry fully before storage. Allow for proper air drying before storing in the walk in cooler.

45   4-205.10 Food Equipment, Certification and Classification - C Milk crate used as shelf in the prep area. Milk crates are not approved for use after initial use to transport product as it is not easily cleanable and not built to ANSI standards. Remove milk crate. // 4-205.10 Food Equipment, Certification and Classification - C A crack is present in the top left corner of the left basin in the two compartment sink. Have the crack welded and sanded smooth. The front of the door of the walk in freezer is bent on the bottom and needs to be repaired to be smooth and easily cleanable. Equipment shall be maintained in good repair. // Rolling cart in the walk in cooler has rust developed on the top and bottom shelf. Properly seal the rust using approved paint or replace the rusted cart.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed on edges and corners of reach in coolers. Cleaning needed on the two plastic storage bins in the seafood prep area. Detail cleaning needed on shelving in the walk in cooler and on the support spring of the three compartment sink spray arm. Non food contact surfaces shall be maintained clean.

52   5-501.114 Using Drain Plugs - C Drain plug is missing. Dumpsters with drains must be fitted with drain plugs. Replace the missing plug.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Base board is damaged and rusted beside the door of the walk in freezer and in the back left corner of the walk in cooler. Repair floors and baseboards to aid in cleaning.

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