Food Establishment Inspection Report

Score: 91.5

Establishment Name: OLIVE TREE DELI (THE)
Location Address: 580 SOUTH STRATFORD ROAD
City: WINSTON SALEM **State:** NC
Zip: 27103 **County:** 34 Forsyth
Permittee: THE OLIVE TREE DELI OF NC, INC.
Telephone: (336) 723-4224
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034011989
☒ Inspection ☐ Re-Inspection
Date: 04 / 17 / 2017 **Status Code:** A
Time In: 08 : 45 ☒am ☐pm **Time Out:** 12 : 15 ☐am ☒pm
Total Time: 3 hrs 30 minutes
Category #: IV
FDA Establishment Type: Fast Food Restaurant
No. of Risk Factor/Intervention Violations: 3
No. of Repeat Risk Factor/Intervention Violations: 3

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	☒	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	☒	1.5	0	☒	☒	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	☒	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	2	1	☒	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	0.5	☒	☐	☐	☐
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	1	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	0.5	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	☐	☒	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	0.5	☒	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 8.5

CR Off

Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034011989

☒ Inspection ☐ Re-Inspection **Date:** 04/17/2017

Comment Addendum Attached? ☐ **Status Code:** A

Category #: IV

Email 1: aminerali@live.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Spyridon Aslanidis	0	dressing	dressing cooler	44	zucchini	walk in cooler	41
potatoes	make unit(inside)	42	ground beef	steam table	152	raw beef	walk in cooler	40
cheese	make unit	38	gravy	steam table	151	dressing	walk in cooler	40
salsa	make unit	40	chix	cook temp	193			
lettuce	make unit drawer	43	sausage	steam table	163			
lunchmeat	make unit drawer	43	french toast	small front cooler	43			
sausage	cook temp	204	chlorine	back bucket	200			
raw beef	make unit (inside)	40	dish machine	chlorine	0			

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.

4   2-401.11 Eating, Drinking, or Using Tobacco - C Repeat violation. Bottled water on back side of make unit. Coffee in cup without lid on cutting board next to make unit. Employee beverages shall be stored away from where they can contaminate food or clean utensils. They must be stored in a cup with lid and straw. CDI. Drinks discarded.

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Repeat violation. Raw eggs stored over potatoes in make unit. Country ham stored over cooked pasta in walk in cooler. Raw foods must be stored underneath ready to eat foods to prevent contamination. CDI. Items relocated to reflect proper order of storage.

14   4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Repeat violation. Chlorine dish machine tested 0 ppm for residual chlorine. Sanitizer bottle empty at time of inspection. Dish machine must maintain a sanitizer concentration capable of sanitizing food contact surfaces. Maintain sanitizer in dish machine. Be sure to change sanitizer bottle when it becomes empty. CDI. Bottle changed out during inspection(now 100ppm).

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

Regulatory Authority (Print & Sign): *First* Amanda *Last* Taylor

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: ___/___/_____

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

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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37   3-305.11 Food Storage-Preventing Contamination from the Premises - C 0 points. Container of onions in make unit stored uncovered. Keep foods covered (unless cooling) to avoid contamination.

39   3-304.14 Wiping Cloths, Use Limitation - C 0 points. Wet wiping cloth found on front counter by coffee machine. When wiping cloths become wet, they must be stored in sanitizer. Dry wiping cloths are acceptable to store on countertop.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation. Repair slicer where it is becoming separated next to the blade. Repairs shall be made with a food grade repair caulk and shall be smooth and easily cleanable. Identify cause of ice buildup in make unit and repair. Repair door to walk in cooler where it is separating from frame.

52   5-501.113 Covering Receptacles - C Repeat violation. Dumpster observed open. Keep dumpster closed when not in use.

53   6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C 0 points(due to extensive remodel in process). Patch holes in walls in water heater room. Continue to replace tiles as needed throughout facility.

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