

# Food Establishment Inspection Report

Score: 90

**Establishment Name:** HARRIS TEETER #334 DELI  
**Location Address:** 5365 ROBINHOOD VILLAGE DRIVE  
**City:** WINSTON SALEM **State:** NC  
**Zip:** 27106 **County:** 34 Forsyth  
**Permittee:** HARRIS TEETER, INC.  
**Telephone:** (336) 923-2441  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034020703  
 Inspection  Re-Inspection  
**Date:** 11 / 14 / 2019 **Status Code:** A  
**Time In:** 09 : 50  am  pm **Time Out:** 12 : 50  am  pm  
**Total Time:** 3 hrs 0 minutes  
**Category #:** IV  
**FDA Establishment Type:** Deli Department  
**No. of Risk Factor/Intervention Violations:** 2  
**No. of Repeat Risk Factor/Intervention Violations:** 2

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
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices .2652, .2653</b>								
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source .2653, .2655</b>								
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination .2653, .2654</b>								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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
<b>Safe Food and Water .2653, .2655, .2658</b>								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	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	03	0	
<b>Food Temperature Control .2653, .2654</b>								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	13	0	
37	<input checked="" type="checkbox"/>	<input 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	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	13	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	13	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	3	13	0	
<b>Physical Facilities .2654, .2655, .2656</b>								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	13	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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	13	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	13	0	
<b>Total Deductions:</b>					10			



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 Water Supply:  Municipal/Community  On-Site System  
 Permittee: HARRIS TEETER, INC.  
 Telephone: (336) 923-2441

Establishment ID: 3034020703  
 Inspection  Re-Inspection Date: 11/14/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
shrimp	sushi prep (top)	30	wings	Prep time = 9:09 am	00	hot water	3 comp sink	122
tuna	sushi prep (base)	39	wings	COOLING at 10:35	63	quat sani	3 comp sink (ppm)	200
sushi rice	pH checked - 4.03	00	chx salad	walk-in cooler	36			
turkey breast	FINAL COOK	193	boneless wing	walk-in cooler	38	Food Safety	R Scott Martin 7/30/24	00
philly steak	sub prep (top)	34	deli sandwich	self-service side	39			
sl. tomato	"	36	ambient air	sushi case - self serve	32			
lettuce	sub prep (base)	39	rotisserie chx	hot case - self serve	163			
beef	deli meat case	40						

## 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.

- 14 4-702.11 Before Use After Cleaning - P Per conversation with employee, slicers are sanitized at the required frequency (minimum of every 4 hours), but the cleaning step is not being performed. Slicers must be cleaned before sanitizing. REPEAT. 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Thermometer with food debris present on probe. Buildup present on some of the knives in the knife rack, edges/corners of rotisserie skewers. Food contact surfaces shall be clean to sight and touch. The thermometer is required to be cleaned and sanitized before and after every use. REPEAT. CDI - discussion with manager about cleaning and sanitizing procedures.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Foods at sandwich prep line have dates recorded in a binder, but no dates have been recorded since Monday (11/11). Also, potentially hazardous foods requiring date marking, such as sliced tomatoes and shredded lettuce, are not dated and there is no place in the binder to record dates of these items. All potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be dated./ 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P chub of bologna with open date of 11/05. Pulled rotisserie chicken packaged in establishment with pack date 11/13 and sell by date 11/20. Potentially hazardous foods must be discarded when they exceed approved time parameters; you have a max of 7 days which includes the day of prep/opening; the pulled rotisserie chicken should have a sell by of 11/19, not 11/20. CDI - bologna
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C Sticky paper tube on shelf under slicer with dead flies. Dead...insects shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. REPEAT. Please be caeful when positioning these devices in the deli; they should be located away from food prep areas.

Lock Text



Person in Charge (Print & Sign): Scott Martin

Regulatory Authority (Print & Sign): Aubrie Welch

*Scott Martin*  
 \_\_\_\_\_  
*Aubrie Welch REHS*  
 \_\_\_\_\_

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 11 / 22 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C White plastic top of knife rack is scored/cut/stained and no longer easily cleanable; this was in direct contact with knives. Some knives in rack were soiled and in contact with cleaned knives. Uncovered trash can positioned adjacent to table where knife rack is mounted. The gray plastic bucket in the walk-in cooler used to store cleaned rotisserie skewers had buildup/debris in the base. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Threaded screws in 3 of the plastic dome lids present a cleaning obstacle and should be removed. White plastic top of knife rack is scored/cut and no longer easily cleanable; it needs replacement. Cart holding icings has a rusted top. REPEATS. Inside of walk-in cooler door around handle is damaged and needs repair. Replace missing handle on cabinet under Turbochef oven (left side). Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C Detail cleaning is needed throughout the deli, including but not limited to: under pans at top of sandwich line, inside cabinets, shelving in walk-in cooler (esp. where chicken boxes are held), around sliding doors/tracks on deli meat case, frequently touched areas such as handles on coolers, esp. top of door handle to walk-in freezer, gray utility cart, speed racks. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 49 5-203.14 Backflow Prevention Device, When Required - P The red hose attached in the deli has a valve at the tip, creating a continuous pressure situation. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply at each point of use in a food establishment, including on a hose bibb if a hose is attached, by installing an approved backflow prevention device. (note: a backflow preventer rated for continuous pressure is present in the deli, but is not connected). VERIFICATION required; please email a photo of the correct backflow installed by Nov. 22, 2019.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Crack along floor in deli. Physical facilities shall be maintained in good repair. REPEAT.  
6-501.12 Cleaning, Frequency and Restrictions - C Clean floors and walls as needed, such as sticker residue/accumulation on floor in walk-in freezer, floors and walls under/behind equipment, esp. at cooking equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. REPEAT.
- 54 6-305.11 Designation-Dressing Areas and Lockers - C iPad sitting on top of avocados, cell phone sitting on top of wrapped single-service containers. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.



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## Observations and Corrective Actions

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✓  
Spell



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