

Food Establishment Inspection Report

Score: 97.5

Establishment Name: LOWES FOODS #161 DELI

Establishment ID: 3034010985

Location Address: 2501 LEWISVILLE-CLEMMONS RD

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 04 / 15 / 2014 **Status Code:** A

Zip: 27012

County: 34 Forsyth

Time In: 11 : 10 ^{am} _{pm} **Time Out:** 01 : 20 ^{am} _{pm}

Permittee: LOWES FOODS INC

Total Time: 2 hrs 10 minutes

Category #: IV

Telephone:

FDA Establishment Type: Deli Department

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

No. of Risk Factor/Intervention Violations: 2

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	15	0	
3	☒	☐	☐	Proper use of reporting, restriction & exclusion			3	15	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	05	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	15	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	15	0	
14	☒	☐	☐	Food-contact surfaces: cleaned & sanitized			3	15	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	15	0	
17	☐	☐	☒	Proper reheating procedures for hot holding			3	15	0	
18	☐	☒	☐	Proper cooling time & temperatures			3	☒	0	☒
19	☐	☒	☐	Proper hot holding temperatures			3	15	☒	☒
20	☒	☐	☐	Proper cold holding temperatures			3	15	0	
21	☒	☐	☐	Proper date marking & disposition			3	15	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	05	0	
Highly Susceptible Populations .2653										
24	☐	☐	☒	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	☒	☐	☐	Food additives: approved & properly used			1	05	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	05	0	
29	☒	☐	☐	Water and ice from approved source			2	1	0	
30	☐	☐	☒	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	☐	☒	☐	Proper cooling methods used; adequate equipment for temperature control			1	☒	0	
32	☐	☐	☒	Plant food properly cooked for hot holding			1	05	0	
33	☐	☐	☒	Approved thawing methods used			1	05	0	
34	☒	☐	☐	Thermometers provided & accurate			1	05	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	0	
38	☒	☐	☐	Personal cleanliness			1	05	0	
39	☐	☒	☐	Wiping cloths: properly used & stored			1	☒	0	
40	☒	☐	☐	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	☒	☐	☐	In-use utensils: properly stored			1	05	0	
42	☒	☐	☐	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	☒	☐	☐	Single-use & single-service articles: properly stored & used			1	05	0	
44	☒	☐	☐	Gloves used properly			1	05	0	
Utensils and Equipment .2653, .2654, .2663										
45	☒	☐	☐	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	☒	☐	☐	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	☐	☒	☐	Non-food contact surfaces clean			1	05	☒	
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	05	0	
52	☒	☐	☐	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	☐	☒	☐	Physical facilities installed, maintained & clean			1	05	☒	
54	☒	☐	☐	Meets ventilation & lighting requirements; designated areas used			1	05	0	
Total Deductions:							2.5			



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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Comment Addendum Attached? ☐ Status Code: A

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

Email 1:

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

Email 2:

Permittee: LOWES FOODS INC

Email 3:

Telephone: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	hot hold	125	chicken	display	44			
chicken	hot hold	132	chicken	hot hold	154			
chicken	walk in cooler	50	hot water	prep sink	145			
mashed	walk in cooler	50	chicken wing	hot hold	125			
sweet	walk in cooler	50	chicken wing	hot hold	132			
pot pies	walk in cooler	50						
chicken pot	walk in cooler	39						
mac and	display	38						

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.

- 18 3-501.14 Cooling - P - Chicken soup, mashed potatoes, chicken, and macaroni and cheese measured 50F. Employee stated that they were placed in the walk in cooler last night to cool. Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 45F. CDI- Food was voluntarily discarded and denatured with sanitizer.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - GC: A pan of chicken wings measured 125-132F. Maintain foods in hot hold at a minimum of 135F at all times. CDI- Chicken wings were voluntarily discarded and denatured with sanitizer.
- 31 3-501.15 Cooling Methods - PF - Chicken soup, mashed potatoes, chicken, and macaroni and cheese were 50F in the walk in cooler. Items were in closed packages. When cooling, loosely cover food to facilitate heat transfer.



Person in Charge (Print & Sign): Kate First Allred Last

Regulatory Authority (Print & Sign): Carla First Day Last

Kate Allred
Carla Day REHS

REHS ID: 2405 - Day, Carla

Verification Required Date: 7 / 1 / 2014

REHS Contact Phone Number: () -



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39 3-304.14 Wiping Cloths, Use Limitation - C - Wet wiping cloths observed on prep surfaces. Wet wiping cloths shall be kept in sanitizer solution or stored in designated hamper.

47 GC: Clean gaskets of reach in cooler doors.

53 GC: Floor cleaning is necessary in the walk in freezer and walk in cooler.



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