

Food Establishment Inspection Report

Score: 96.5

Establishment Name: HARRIS TEETER 216 DELI

Establishment ID: 3034011195

Location Address: 2281 CLOVERDALE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 15 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 11 : 35 am pm Time Out: 02 : 00 am pm

Permittee: HARRIS TEETER INC

Total Time: 2 hrs 25 minutes

Telephone: (336) 777-1075

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Deli Department

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 4

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	NO	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 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	
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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
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	
Potentially Hazardous Food Time/Temperature .2653								
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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	0	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	13	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	NO	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
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	
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	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	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 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	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	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	
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	0	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	1	0	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	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	0	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					3.5			



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Permittee: HARRIS TEETER INC
Telephone: (336) 777-1075

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 Inspection Re-Inspection **Date:** 06/15/2017
 Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1: s216mgr001@harristeeter.com
Email 2:
Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
NRFSP	John Baker 8-22-18	00	Slaw	Salad case	45	BBQ	Sandwich cold hold	40
Hot water	Deli - 3 comp sink	128	Collard salad	Salad case	45	Meatballs	Sandwich cold hold	42
Hot water	Pizza - 3 comp sink	133	Sausage	Final	203	Broc soup	Soup steam well	164
Quat sani	Deli - 3 comp sink	200	Chicken wing	Final	201	Chili	Soup steam well	170
Quat sani	Pizza - 3 comp sink	300	Chicken thigh	Final	184	Crab	Sushi station	39
Ham	Deli case	36	Chicken	Final	178	Lettuce	Sushi station reach-in	42
Turkey	Deli case	39	Roti. chicken	Hot display	156	Egg	Sandwich cold hold	39
Chicken	Deli case	41	Sliced tomato	Pizza make unit	39	Quat	Sani bottle	300

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 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P One pair of tongs, multiple lids, and a couple bowls found with dried food debris. Ensure employees are thoroughly washing, rinsing, and sanitizing equipment and utensils. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Chicken wings in salad case measuring 45-49F. Potentially hazardous food shall be held cold at 45F and below. CDI: Chicken wings moved to walk-in freezer to cool. 0 pts
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Two packages of turkey, a package of roast beef, and a package of Liverwurst all with date of preparation 6/8 (8 days). One package of ham with date of preparation 5/30. A food shall be discarded based if it exceeds the temperature and time combinations: 4 days at 42-45F, and 7 days 41F and below. All foods maintained at 41F and below, so discard after 7 days. CDI: All foods voluntarily discarded.



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

Regulatory Authority (Print & Sign): Christy *First* Whitley *Last*

REHS ID: 2610 - Whitley Christy

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (___) ___ - ___



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- 26 7-201.11 Separation-Storage - P One bottle of sanitizer being stored on top of prep table, and one bottle of sanitizer stored hanging with nozzle contacting slicer. Poisonous or toxic materials shall be stored and separated so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Sanitizers moved to chemical storage. 0 pts
- 34 4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy - C No thermometers present in deli display cases or salad case. Obtain thermometers for inside of display cases to measure ambient air temperature. 0 pts
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Several bottles at sandwich station without label. Maintain labels on all on all sauces / ingredients. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, shall be identified with common name of food. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment requires repair/replacement: remove carbon build up and evaluate for repair on all rolling bread carts, caulk around left side - exterior of hood at stainless trim and panels where gaps are formed, inside of hood at stainless trim where gaps/caulk missing, repair pipe wrap to line from condenser in walk-in cooler, attach floor transition to walk-in oven to ground and caulk around, remove cardboard under microwave, and repair door to salad case to shut properly. Equipment shall be maintained cleanable and in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning required on: shelving liners and shelving in walk-in freezer to remove food debris, display cases outside of deli and under black shelving liner to remove food debris, and meat display cases along door tracks. Nonfood-contact surfaces shall be kept free from an accumulation of dust, dirt, food residue and other debris.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C // 6-501.12 Cleaning, Frequency and Restrictions - C Clean needed in mop sink. and evaluate floors in walk-in freezer (inside deli) for repair. Clean floors under shelving in large walk-in freezer. Floor and wall cleaning in mop sink. Wall cleaning behind and under prep sink in deli. Physical facilities shall be cleaned as often as necessary to maintain them clean.



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Spell



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