

Food Establishment Inspection Report

Score: 95

Establishment Name: FRESH MARKET, THE #12 DELI

Establishment ID: 3034020686

Location Address: 3275 ROBINHOOD ROAD

☒ Inspection ☐ Re-Inspection

City: WINTSON SALEM

State: NC

Date: 08 / 12 / 2019 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 09 : 30 ☒ am ☐ pm Time Out: 01 : 30 ☒ am ☐ pm

Permittee: THE FRESH MARKET, INC.

Total Time: 4 hrs 0 minutes

Telephone: (336) 760-2519

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: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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				13		<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input 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	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03		<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	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		<input checked="" type="checkbox"/>	<input type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1		<input checked="" type="checkbox"/>
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	03		<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 5										



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Telephone: (336) 760-2519

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☒ Inspection ☐ Re-Inspection Date: 08/12/2019

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
artichoke dip	3 dr work top	35	bologna	deli meat case	34	rice	walk-in cooler	34
chicken tender	FINAL COOK	180	brown rice	sushi case	40	spicy roll	sushi display	39
brussels	hot case	177	sushi rice	pH - 3.9	00	pasta salad	end cap cooler	41
pork loin	"	153	slaw	3 dr work top	38	hearts of palm	olive bar	38
buffalo wings	"	144	turkey	prep cooler	42	mac n cheese	soup case	166
mashed	cold case - deli	40	shr. chx	prep cooler - base	41	hot water	3 comp - deli	120
panini	"	38	chx salad	"	37	hot water	prep room	109
meatloaf	"	39	wrap	walk-in	44	quat sani	dispensers - prep and	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.

- 6 2-301.12 Cleaning Procedure - P Observed employee turn off faucet with hands after washing. To avoid recontaminating their hands, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a hand washing sink. CDI - discussion with employee; hands were re-washed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Blades for cheese slicer, various utensils, metal and plastic containers with food debris/greasy residue. Plastic pans had sticker residue. Equipment food contact surfaces and utensils shall be clean to sight and touch. Dish washing is a REPEAT from previous inspection dated 5/09/19. CDI - dishes placed at 3 comp sink to be re-washed. /4-702.11 Before Use After Cleaning - P Employee temping foods in case wiped thermometer with paper towel between uses. Food thermometer must be cleaned and sanitized after every use.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P At beginning of inspection, container of twice baked potatoes and container of chicken salad were sitting out in the deli at 45-48F. Intention was to portion these items; work on only removing what you have time to immediately portion to maintain foods at 41F or below as much as possible during preparation. CDI - foods placed back in refrigeration.

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Text



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

Regulatory Authority (Print & Sign): *First* Aubrie Welch *Last* Seann Vicente

[Signature]

[Signature] REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 31 3-501.15 Cooling Methods - PF Wraps made this morning in closed clamshells in walk-in cooler were 44F. Chicken salad preped this morning in display cooler was 43F. Turkey lunchmeat sliced this morning in prep cooler was 43F. Utilize proper cooling methods for all potentially hazardous foods; do not tightly close containers of food in the process of cooling, and cool foods to 41F or below prior to placing in prep coolers or display coolers, as these are designed to maintain cold foods, not rapidly cool them. CDI - foods were placed in blast chiller; wrap temped at 36F by end of inspection, chicken salad was 30-41F.
- 32 3-401.13 Plant Food Cooking for Hot Holding - PF Mashed potatoes removed from oven and placed in hot display case were 92F. Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 135F. Be sure to use your food thermometer to verify cooking temperatures. CDI - mashed potatoes placed back in oven, were cooked to 178F
- 33 3-501.13 Thawing - C At beginning of inspection, 2 bags of macaroni and cheese were being thawed under hot running water. Potentially hazardous food shall be thawed: under refrigeration that maintains the food temp at 41F or less; completely submerged under running water at a water temp of 70F or below with sufficient velocity to float off loose particles; as part of the cooking process. CDI - placed in bowl in cooler. Improper thawing is a REPEAT.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Several metal pans nested together were still wet. Allow all dishes to air dry before stacking. Due to space limitations, recommend removing unused containers from deli to free up space for air drying.
- 47 4-602.13 Nonfood Contact Surfaces - C Dust buildup on fan guards on compressor in walk-in cooler. Detail cleaning needed along door tracks on deli cases, underneath cutting boards in prep room. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 49 5-203.14 Backflow Prevention Device, When Required - P Today, spray nozzle attached to hose reel in deli; there is not a backflow preventer rated for continuous pressure as required. Spray nozzle attached to hose at can wash as well; the continuous pressure rated backflow preventer has been installed on the hose that feeds into the chemical tower, but should be after the split on the side that attaches to the spray nozzle. CDI - As a temporary fix, spray nozzles removed. Please install the correct backflow prior to next inspection to avoid point deduction.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Some tears on floor in deli covered with black tape; baseboard coming loose at base of deli hot case. Floors...shall be designed, constructed, and installed so they are smooth and easily cleanable. Per manager, the floor is being refinished this month.



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✓
Spell



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