Food Establishment Inspection Report

Score: 96.5

Establishment Name: LOWES FOODS DELI 171

Establishment ID: 3034011224

Location Address: 177 LOWES FOOD DRIVE

☒ Inspection ☐ Re-Inspection

City: LEWISVILLE **State:** NC

Date: 04 / 11 / 2014 **Status Code:** A

Zip: 27023 **County:** 34 Forsyth

Time In: 11 : 20 ☒ am ☐ pm **Time Out:** 01 : 35 ☐ am ☒ pm

Permittee: LOWES FOODS INC

Total Time: 2 hrs 15 minutes

Telephone:

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: 0

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 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 1 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	3 1.5 0			
14	☒	☐			Food-contact surfaces: cleaned & sanitized	3 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	☒		
34	☐	☒			Thermometers provided & accurate	1 0.5 ☒			
					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 ☒			
37	☒	☐			Contamination prevented during food preparation, storage & display	2 1 0			
38	☒	☐			Personal cleanliness	1 0.5 0			
39	☒	☐			Wiping cloths: properly used & stored	1 0.5 0			
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			
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			
					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 0.5 0			
53	☐	☒			Physical facilities installed, maintained & clean	☒ 0.5 0			
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1 0.5 ☒			

Total Deductions: 3.5

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Comment Addendum to Food Establishment Inspection Report

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Location Address: 177 LOWES FOOD DRIVE

City: LEWISVILLE   State: NC

County: 34 Forsyth   Zip: 27023

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Permittee: LOWES FOODS INC

Telephone:

Establishment ID: 3034011224

☒ Inspection   ☐ Re-Inspection   Date: 04/11/2014

Comment Addendum Attached? ☐   Status Code: A

Category #: IV

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken salad	display unit	39	mozzarella	display case	47			
crab salad	display unit	37	chicken wings	display case	46			
chicken wing	hot hold	147	chicken wings	display case	47			
rottisserie	hot hold	168						
ham	display unit	36						
turkey	display unit	35						
lettuce	walk in cooler	39						
chicken salad	walk in cooler	39						

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.

33   3-501.13 Thawing - C - Chicken observed thawing in standing water (93F). If thawing in water, food must be completely submberged under running water at a maximum temperature of 70F with sufficient velocity to agitate and float off loose particles in an overflow.

✓ Spell

34   4-302.12 Food Temperature Measuring Devices - PF - GC: Establishment does not have a small diameter probe. A small diameter probe is necessary to measure the temperature of thin foods such as meat patties and fish filets.

36   6-501.111 Controlling Pests - PF - GC: A fly was observed in the deli area. The premises shall be maintained free of pests.

Person in Charge (Print & Sign): First   Last

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

REHS ID: 2405 - Day, Carla

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4

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43   4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Boxes of disposable lids and containers were stored on the floor behind a display case. Single service articles shall be stored at least 6 inches above the floor.

45   Remove unapproved equipment: wooden crate used for storing blade slicers. / Replace broken food pans and plastic bus pans. / Shelf storing chicken salads in the walk in cooler is beginning to corrode. Repair or replace.

47   Equipment cleaning is necessary on: inside of display cases and trim pieces, shelves used to store clean equipment and utensils, beige cart underneath the prep sink, and thoroughly wipe away dust from remodel every day before beginning food prep.

53   Floors: Floors are pitted/cracked in some areas. Continue repairs. / Floor cleaning is necessary throughout the facility. In particular, underneath shelves in the walk in freezer and behind the 3 compartment sink.
Walls: Tile next to walk in freezer is damaged. Repair.
Ceilings: The wall and ceiling panels of the walk in freezer are seperating. Repair.

54   6-303.11 Intensity-Lighting - C - GC: Lighting above the prep tables under hoods measures 8-38 foot candles. Lighting in this area must be increased to a minimum of 50 foot candles. Continue repairs.

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