Food Establishment Inspection Report Score: 99 Establishment Name: HARRIS TEETER 216 SEAFOOD Establishment ID: 3034020454 Location Address: 2281 CLOVERDALE AVE Date: 11/19/2020 City: WINSTON SALEM Status Code: A State: NC County: 34 Forsyth Time In: 10:47 AM Time Out: 12:15 PM Zip: 27103 Total Time: 1 hrs 28 min Permittee: HARRIS TEETER INC Category #: III Telephone: (336) 777-1075 FDA Establishment Type: Seafood Department No. of Risk Factor/Intervention Violations: 0 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties ماماماق 28 | | | | | | Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 0 0 0 Plant food properly cooked for hot holding 5 🛛 П No discharge from eyes, nose or mouth Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- \boxtimes 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🛛 | | | | | | | | | | 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 \Box reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ X □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17 □ □ Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П □ X □ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & □ X □ Proper hot holding temperatures 3150 - -46 🛛 🗆 ☐ ☐ Proper cold holding temperatures 3130 - -|47| □ | 🖾 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 49 X 🗆 Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; 26 🛛 Toxic substances properly identified stored, & used 54 🛛 🗀 designated areas used

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Conformance with Approved Procedures

2653 2654 2658

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

North Carolina Department of Health & Human Services

Comment Addendum to Food Establishment Inspection Report

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Establishment Name: HARRIS TEETER 216 SEAFOOD					Establishment ID: 3034020454				
Location Address: 2281 CLOVERDALE AVE City: WINSTON SALEM State: NC				State: NC	Inspection				
County: 34 Forsyth			Zip: 27103		Water san	nple taken?	Yes X No	Category #: III	
Wastewater System: Municipal/Community On-Site System Water Supply: Municipal/Community On-Site System					Email 1: s216mgr001@harristeeter.com				
Permittee: HARRIS TEETER INC				Email 2:					
Telephone: (336) 777-1075					Email 3:				
			Temp	erature C	bservatio	ons			
	Effective	e Janu	ary 1, 201	19 Cold H	lolding is	s now 4	1 degrees o	r less	
tem	Location Temp Item		Item	Location		Temp	Item	Location	Temp
Citrus Salmon	display case	37	Crab Cake	display cas	se	36			
Stuffed Salmon	display case	38	Hot Water	3-compart	ment sink	131			
Cod	display case	29	Quat Sani	3-compartment sink		200			
Catfish Nuggets	display case	39	FSP	Justin Poll	ie 7-30-24	0.000			
Scallops	display case	36							
Lobster Tails	display case	35	_						
Shrimn	display case	35							

First Last Mitchell Person in Charge (Print & Sign): Regina

REHS ID: 2795 - Murphy, Victoria

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First Last

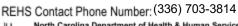
Regulatory Authority (Print & Sign): Victoria Murphy

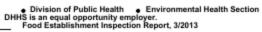
Verification Required Date:



Imitation Crab

display case









Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARRIS TEETER 216 SEAFOOD Establishment ID: 3034020454

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.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C: Shelves are rusting in the walk-in cooler. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces-REPEAT C: Cleaning is needed to/on the following: outside display case, inside display cases, inside display cases, inside tracks of display cases, fan covers in walk-in cooler and inside lower shelves of display cases, and inside lower shelves of display case. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 6-501.12 Cleaning, Frequency and Restrictions C: Cleaning is needed on walls and floors in the warewashing area. Physical facilities shall be cleaned as often as necessary to keep them clean.