

Score: 72.5

Establishment ID: 3034012027

☒ Inspection    ☐ Re-Inspection

Status Code: A

County: 34 Forsyth

Time Out: 6:35 PM

Total Time: 5 hrs 40 min

Category #: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 11

No. of Repeat Risk Factor/Intervention Violations: 8

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/C	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	<input type="checkbox"/>	<input type="checkbox"/>			
Employee Health .2652												
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>		
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	<input type="checkbox"/>	<input type="checkbox"/>		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>		
Preventing Contamination by Hands .2652, .2653, .2655, .2656												
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hands clean & properly washed	4	X	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
7	<input checked="" type="checkbox"/>	<input 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	<input type="checkbox"/>	<input type="checkbox"/>		
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible	2	X	0	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Approved Source .2653, .2655												
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food obtained from approved source	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food received at proper temperature	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food in good condition, safe & unadulterated	2	X	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
Protection from Contamination .2653, .2654												
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	X	13	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	X	13	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>		
Potentially Hazardous Food Time/Temperature .2653												
16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	<input type="checkbox"/>	<input type="checkbox"/>		
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	X	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	X	13	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	X	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	X	13	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	<input type="checkbox"/>	<input type="checkbox"/>		
Consumer Advisory .2653												
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw or undercooked foods	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>		
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	<input type="checkbox"/>	<input type="checkbox"/>		
Chemical .2653, .2657												
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food additives: approved & properly used	1	03	0	<input type="checkbox"/>	<input type="checkbox"/>		
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	X	1	0	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
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	<input type="checkbox"/>	<input type="checkbox"/>		

  

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/C	Compliance Status	OUT	CDI	R	VR			
Safe Food and Water .2653, .2655, .2658												
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	</								



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: COMPARE FOODS DELI  
 Location Address: 951 SILAS CREEK PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27127  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: PETER FOOD LLC  
 Telephone: (336) 724-6666

Establishment ID: 3034012027  
☒ Inspection ☐ Re-Inspection Date: 05/04/2021  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: rufino123@msn.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
2-14-26	Rufino Rodriguez	0	salsa verde	on range 116-136	116			
taco meat	walk in	36	yellow rice	on range 116-136	116			
slaw	walk in	37	yellow rice	reheat	201			
beans	walk in	33	chicken	upper shelf of range	93			
chicharonos	table	92	chicken	reheat	172			
chicharonos	hot hold	128	red sauce w/meat	upper shelf of range	124			
chicken	steam table	101	plaintain	at fryer	201			
chicken	reheat	172	pupusa mix	make unit	36			
ribs	steam table	85	hot water	3 comp	143			
ribs	reheat	167	quat	hose	200			
carnitas	hot hold	96	chicharone	reheat	201			
carnitas	reheat	202						
yucca	steam table	136						
rice	steam table	147						
chicharonos	reheat	199						
ham	deli case	34						
salsa	ice bath	55						
pasta shells	on table	84						
pasta shells	1 hour later	78						
salsa verde	on table	72						

Person in Charge (Print & Sign): Rufino *First* Rodriguez *Last*  
 Regulatory Authority (Print & Sign): Nora Sykes *First* Leslie Easter *Last*

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 05/06/2021

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 3/2013

• Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

**Establishment Name:** COMPARE FOODS DELI

**Establishment ID:** 3034012027

## 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- Multiple times employees lathered for insufficient amount of time/lathered under running water. Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds, using the correct handwashing procedure. CDI-Corrected by REHS. // 2-301.14 When to Wash - P- Employees turned off faucet with cleaned hands after washing. Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. CDI-Corrected by REHS, hands rewashed.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF. Food employee observed obtaining water with gloved hands and splashing face. Food employee observed washing meat slicer in hand wash sink. Hand wash sink in bakery area blocked by bakery cart. Hand wash sinks shall be maintained accessible for use at all times and used for hand washing only and no other purposes. CDI - discussion with PIC about use of hand wash sink, employee was instructed to remove his gloves and wash hands properly. Bakery cart moved away from hand wash sink. 6-301.11 Handwashing Cleanser, Availability - PF//6-301.12 Hand Drying Provision - PF- No soap or paper towels available at hand wash sink in bakery area. CDI - soap and disposable paper towels were provided at hand wash sink.
- 11 3-202.15 Package Integrity - PF- REPEAT-Multiple cans dented. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI-Cans discarded.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-REPEAT- In walk in cooler: Raw beef over sauces and milks, raw chicken over chilis, raw eggs over yeast, raw chicken over other meats. In make unit: raw eggs over condiments. Raw unpackaged animal food may not be offered for consumer self-service. VERIFICATION NEEDED. Contact Nora Sykes for verification of this by Thursday, May 6, 2021. //3-304.15 (A) Gloves, Use Limitation - P- Employee splashing water on face with gloved hands and did not change gloves before doing other tasks. Discard gloves after a task is complete or any time they are damaged or soiled. CDI-Employee educated and gloves removed.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT- Majority of food pans and utensils soiled with: baked on plastic, food debris, grease, etc. Peelers, knives, and bakery tools, whisk, juicer, strainer, all soiled. Food contact surfaces shall be clean to sight and touch. VERIFICATION NEEDED by Thursday May 6, 2021 to Nora Sykes that all items have been cleaned. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P- REPEAT-Meat slicers are being cleaned at end of day according to food employee. When used with potentially hazardous food, equipment food contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours. CDI-Conversation with employee and direction to clean more frequently throughout the day.
- 17 3-403.11 Reheating for Hot Holding - P- Chicken measured 133-146F after reheat. Foods that are cooked, cooled and reheated for hot holding shall measure 165F after reheating. CDI- Reheated to above 165F.
- 18 3-501.14 Cooling - P - REPEAT. Pasta shells on prep table were 84F, after 1 hour in the walk in cooler they reached 78F. Salsa verde on prep table was 72F, after one hour it measured 71F. This does not meet the required cooling parameters. Potentially hazardous foods that have been cooked shall be cooled from 135-70F within 2 hours and then to 41F in the following 4 hours; the cooling process shall not exceed 6 hours. Foods prepared from ambient ingredients shall be cooled to 41F within 4 hours of preparation. CDI - both foods discarded.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT- Several foods were below the required hot holding temperature of 135F as noted in the temperature log, and including chicharones, chicken, ribs, carnitas, chicken above range, yellow rice, red sauce with meat above range. Potentially hazardous foods held hot shall be held at 135F or above. CDI - foods were reheated to 165F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P. REPEAT. Red salsa in cups containing tomatoes that was located on ice under the cash register was 55F. Cold potentially hazardous foods shall be held at 41F or below. CDI - salsa cups were taken to the walk in cooler to cool properly. Zero points deducted due to improvement in this area.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P. REPEAT. The following items in the following locations were not marked with a date. In walk in cooler: slaw, taco meat, sauce containing cooked tomatoes; in make unit: homemade sauce in garlic container, chicken in sauce; in deli case: 4 portions of ham, Salvadorian cheese, pork head cheese, fresh cheese. The following items exceeded the 7 day date-marking parameters: fresh cheese, pepperjack cheese, mozzarella cheese, res molidas. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI - all foods discarded.
- 26 7-201.11 Separation-Storage - P. Lighters in plastic bin with avocado and multiuse utensils. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI - lighters relocated. // 7-204.11 Sanitizers, Criteria-Chemicals - P. Sanitizer stationed at 3-comp sink in deli area measured greater than 400ppm. Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia). VERIFICATION NEEDED. Repair by Thursday May 6 and contact Nora Sykes.

- 31 3-501.15 Cooling Methods - PF. Pasta shells and salsa verde were prepared and stored covered in large plastic tubs. Utilize cooling methods that allow for heat transfer such as smaller, thinner portions, adding ice as an ingredient, ice bath, rapid cooling equipment or other effective methods. CDI - foods discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- REPEAT-Multiple bins, bottles, and containers not labeled with name of food. Including, but not limited to: bins of dry ingredients and small plastic container of white substance. 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, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. Zero deduction due to noted improvement in this area from previous inspection.
- 36 6-501.111 Controlling Pests - C. Flies present, especially near ceiling in bakery area where ceiling tiles are missing. Keep the premises free of insects, rodents, and other pests.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C- REPEAT-Multiple boxes and containers of food stored in floor in walk in cooler and dry storage room. Gallons of milk opened without lids. Several missing ceiling tiles throughout kitchen. Food shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. // 3-306.11 Food Display-Preventing Contamination by Consumers - P. Speed rack of baked goods stationed in grocery area outside bakery for consumer self-service with no protection from contamination. Retail bakery self-service case is missing door; foods stored in this case are exposed to potential contamination. Protect food on display using shields, packaging, or other effective means. VERIFICATION NEEDED that procedures have been modified to discontinue this practice and needed repairs to bakery case have been completed or bakery case shall be taken out of use by Thursday May 6, 2021 to Nora Sykes.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C. In use tongs throughout establishment are not stored to protect from contamination; several are stored on soiled handles/surfaces or under equipment. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Clean sheet pans stored on soiled side of 3 compartment sink at bakery right next to vat of soiled dishes soaking in water. Store cleaned equipment, utensils, linens and packages in a clean, dry location where they are not exposed to splash or other contamination and at least 6 inches off the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C. Boxes of single service items stored on floor in dry storage room. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.//4-502.13 Single-Service and Single-Use Articles-Use Limitations - C. Foods throughout establishment are stored in reused single service containers such as icing buckets and peeled garlic containers. Single-use and single-service articles may not be reused.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C. Right door of make unit does not stay closed. Torn gaskets on walk in cooler and walk in freezer doors; rusty shelving in walk in cooler; Large Hobart mixer with broken handle; wooden piece used as spacer in tortilla machine; front strap missing between sanitize and rinse vats at 3-comp sink in bakery area. Screw holes in outside wall of walk in cooler; bakery 3-comp sink sanitizer dispenser is not dispensing properly (weak strength), bakery prep table is missing a support foot. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted.//4-205.10 Food Equipment, Certification and Classification - C. Domestic blender present on prep table. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program.//4-202.16 Nonfood-Contact Surfaces - C. Drink crates used as shelving in tortilla area. Tortilla tie machine was taped to cardboard which was taped to the prep table. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. //4-202.11 Food-Contact Surfaces-Cleanability - PF. Large knife had large chip in it. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI - knife was discarded.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF- Sanitizer test strips expired in 2016. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. VERIFICATION REQUIRED of new test strips due to Nora Sykes within 10 days from this date. //4-501.14 Warewashing Equipment, Cleaning Frequency - C- Three compartment sink at bakery heavily soiled in corners. Clean sinks more frequently, at least each 24 hours and before use.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT- Cleaning needed on storage bins, shelving, make unit, utility carts, hood vents, chicharone hot holding case and most nonfood contact surfaces throughout facility. Remove rust from racks in walk in, replace if rust can not be removed. Soot and charred debris on top of and inside of tortilla machine. Maintain nonfood contact surfaces clean.
- 49 5-205.15 (B) System maintained in good repair - C- Floor sink at bakery 3 comp sink is slow to drain. Cold water at left side of bakery 3 comp is not functioning as intended. Can wash in back of store leaks. Toilet in ladies restroom does not function and is blocked from use. Maintain plumbing in good repair. //5-203.13 Service Sink - C. Mop sink in the rear of the establishment has been damaged (curbs have been destroyed). At least one service sink or one curbed cleaning facility equipped with a floor drain shall be provided for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. Toilets and urinals may not be used as a service sink.
- 51 5-501.17 Toilet Room Receptacle, Covered - C. Ladies restroom does not have a covered receptacle. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-REPEAT- Floor throughout the facility is chipped in several areas, especially around drains and fryers and no longer smooth. Replace missing ceiling tiles throughout. Ceiling tiles missing and sagging near 3 comp sink in bakery area. Fill holes in walls, and remove any old caulk to make smooth. Seal any holes that are open as a result of electrical or conduit lines coming through ceiling. Chipped base tiles near walk in cooler and chemical dispensing at bakery sink. Backside of retail meat cases are being treated as a wall; these surfaces are not smooth or easily cleanable. Front service counter has chipping laminate. Unidentified material hanging from ceiling over tortilla machine. Partitions in men's restroom are rusty along bottom. Establishment must provide floors, floor coverings, walls, wall coverings, and ceilings that are designed, constructed and installed so they are smooth and easily cleanable. Antislip floor coverings may be used for safety reasons. //6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT-Soiled/stained ceiling tiles throughout kitchen. Wall and floor cleaning needed throughout; dry storage room caked with hardened sugar. Physical facilities shall be maintained clean.