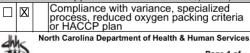
Food Establishment Inspection Report Score: 95 Establishment Name: WALMART #3626 DELI Establishment ID: 3034020648 Location Address: 3475 PARKWAY VILLAGE CIRCLE X Inspection Re-Inspection Date: 05/07/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27127 Time In: 10:50 AM Time Out: 1:25 PM Total Time: 2 hrs 35 min Permittee: WAL MART STORES INC Telephone: (336) 771-1011 Category #: III FDA Establishment Type: Deli Department No. of Risk Factor/Intervention Violations: 3 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 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, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. OUT CDI R VR IN OUT N/A N/O OUT CDI R VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 Approved thawing methods used 1 0.5 0 Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification 3 1.5 0 X 35 🛛 🗀 Food properly labeled: original container X 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 10 2100 X 38 Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 🗆 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 40 X □ 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 15 **X** X 🗆 🗆 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🗆 X Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 3 1.5 0 🔲 🗀 18 ☐ ☐ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 **3** 0 **3 3** □ □ Proper hot holding temperatures 46 X 10.50 - -20 X □ □ Proper cold holding temperatures 3 1.5 0 47 X 1 0.5 0 Non-food contact surfaces clean Physical Facil 3 1.5 0 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 X Consumer Advisory .2653 Plumbing installed; proper backflow devices



Conformance with Approved Procedures .2653, .2654, .2658

undercooked foods

Highly Susceptible Populations

23 🗆 🗆 🖾

|24| 🗆 | 🗆 | 🛭

Chemical

X

Consumer advisory provided for raw or

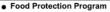
.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,

Pasteurized foods used; prohibited foods not 3 1.50 ____

Page 1 of



Total Deductions:

Sewage & waste water properly disposed

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



210 - -

1 0.5 0 - -

ПΠ

& cleaned

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51 🛛

52 🗆 X

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1 0.5 0 - -

10.50 | | | | |

210 -

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020648 Establishment Name: WALMART #3626 DELI Location Address: 3475 PARKWAY VILLAGE CIRCLE Date: 05/07/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27127 County: 34 Forsyth Water sample taken? Yes X No Category #: III Email 1: J0n00vm.s03626.us@wal-mart.com Water Supply: Municipal/Community On-Site System Permittee: WAL MART STORES INC Email 2: Telephone: (336) 771-1011 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 1-30-24 Jessica Nguyen 37 deli meats case 41 39 41 front case-sliced deli meat 39 chicken front case 150 rotisserie chicken hot case 135 at check out 122 corn doa 35 chicken walk in 117 hot case nuggets 148 wings 128 wings 146 poppers 127 wings 147 heat for hot hold wings 202 nuggets 300 quat-ppm 3 comp

Person in Charge (Print & Sign): Cristina

First

Dalton

First

Last

Last

Last

Sykes

REHS ID: 2664 - Sykes, Nora Verification Required Date: 05/10/2021





Page 1 of _

Comment Addendum to Food Establishment Inspection Report

Establishment Name: WALMART #3626 DELI Establishment ID: 3034020648

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

- 8 6-301.11 Handwashing Cleanser, Availability PF- Two hand sinks with hand sanitizer instead of soap in the soap dispensers. Provide soap for handwashing at each handsink. CDI-Soap obtained. // 5-205.11 Using a Handwashing Sink-Operation and Maintenance PF- Hand sink at entrance blocked with boxes and cart of foods. Maintain access to handsinks. Handsinks may only be used for handwashing. CDI-Cart and boxes moved.
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness P- Sanitizer in bottles used for food contact surfaces, such as slicers, with no detectable level of quat. Bakery sink has no sanitizer hooked up to dispenser. It appears that a piece is missing on lid of bag to hook up hose for dispenser. Maintain sanitizer at correct concentrations when being used to sanitize. CDI- Bottles filled at deli side 3 comp sink where sanitizer is working. Bakery is not to be used to sanitize dishes until repairs are made.
- 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- REPEAT- Chicken in hot case, corn dogs in hot hold by register not measuring at least 135F. Maintain foods at 135F or greater in hot holding. CDI-Foods discarded by PIC.
- 36 6-501.111 Controlling Pests C- Flies present. Contact pest control to remediate issue.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises C- Box of food on floor in walk in freezer, multiple poxes of foods in walk in freezer covered in ice from above. Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 38 2-303.11 Prohibition-Jewelry C- One food employee with watch, one with bracelets. Remove jewelry on hands and arms while preparing food. A plain ring, such as a wedding band, is allowed.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C- Multiple boxes of single service items on floor. One with heavy water damage on bottom. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor. Items from water damaged box removed and contaminated items discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- REPEAT- Both hand sinks with loose faucets. Large amount of ice build up in walk in freezer under left side fan box. Assess for repair/leaks. Three fans not working on right side fan box in walk in freezer. Recaulk hand sink to wall, as it is no longer attached. Repair sanitizer dispenser and contact Nora Sykes by May 10 for verification. 336-703-3161
- 52 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability C- REPEAT- Trash cans needed at hand sinks in kitchen. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.