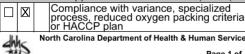
Food Establishment Inspection Report Score: 100 Establishment Name: DELI ON MAIN Establishment ID: 3034012224 Location Address: 234 N MAIN ST X Inspection Re-Inspection City: KERNERSVILLE Date: 07/23/2021 State: NC Status Code: A County: 34 Forsyth Zip: 27284 Time In: 10:38 AM Time Out: 1:10 PM Total Time: 2 hrs 32 min Permittee: DELI ON MAIN LLC Telephone: (336) 992-1300 Category #: II FDA Establishment Type: Fast Food Restaurant No. of Risk Factor/Intervention Violations: 0 Water Supply: X 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, 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 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 Good Hygienic Practices .2652, .2653 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 X 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 X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container X 210 🗆 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 210 - -37 🛛 21000 10 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 39 🛛 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 210 -40 | XI | □ | 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 1.5 0 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 🔲 🗀 ☐ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 □ X Proper hot holding temperatures 46 X 10.50 - -3 1.5 0 X □ □ □ Proper cold holding temperatures 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 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🖾 🗀 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 1050 - -51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 | & cleaned |24| 🗆 | 🗆 | 🛭 Garbage & refuse properly disposed; facilities maintained 52 🛛 1 0.5 0



Chemical

|25| 🗆 | 🗆 | 🔯

X

Total Deductions:

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

1 0.5 0 - -

.2653, .2657

Food additives: approved & properly used

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

Toxic substances properly identified stored,

53 🛛

54 💢

10.50 | | | | |

210 -

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012224 Establishment Name: DELI ON MAIN Location Address: 234 N MAIN ST Date: 07/23/2021 X Inspection Re-Inspection City: KERNERSVILLE State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27284 Water sample taken? Yes X No Category #: II Wastewater System:

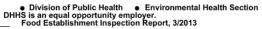
Municipal/Community

On-Site System Email 1: rancell@triad.rr.com Water Supply: Municipal/Community On-Site System Permittee: DELI ON MAIN LLC Email 2: Telephone: (336) 992-1300 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Item Location Temp Item Location Temp 41.0 salami deli case 41.0 deli case ham 41.0 roast beef deli case 39.0 deli case chicken 39.0 turkey deli case 40.0 cheese deli case 39.0 ham make-unit 40.0 turkey make-unit 39.0 sliced tomato make-unit 40.0 lettuce make-unit 40.0 make-unit chicken 37.0 corned beef make-unit 39.0 roast beef make-unit 39.0 egg salad make-unit 39.0 cole slaw make-unit 41.0 pasta salad Atosa refrigerator 41.0 macaroni salad Atosa refrigerator 41.0 seafood salad Atosa refrigerator COOLING:Atosa 50.0 potato salad refrigerator@11:00am COOLING:Atosa 42.0 potato salad refrigerator@11:30am

First Last Person in Charge (Print & Sign): Jo Ancell First Last Regulatory Authority (Print & Sign): Damon **Thomas**

REHS ID: 2877 - Thomas, Damon

REHS Contact Phone Number: (336) 703-3135 North Carolina Department of Health & Human Services



Verification Required Date:



• Food Protection Program

Comment Addendum to Food Establishment Inspection Report

Establishment Name: DELI ON MAIN Establishment ID: 3034012224

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.

- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination C- Single service cups stored next to the coffee machine were uncovered and stacked above the protective rim of the storage container- Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces are prevented- 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C- Repair or replace the torn door gaskets for the make-unit and the reach-in freezer. Seal the hole in the rear panel of the 3 compartment sink. Ensure that the surface is smooth and easy to clean- Equipment shall be maintained in a state of good repair- 0 pts.