Food Establishment Inspection Report

Establishment Name: H	ARRIS TEETER FOOD STAND #155 DELI	Establishment ID: 3	3034020226			
Location Address: 420 STRATFORD RD City: WINSTON SALEM State: North Carolina Zip: 27103 County: 34 Forsyth Permittee: HARRIS TEETER, INC. Telephone: (336) 723-2305		Time In: 10:00 AM Category#: IV	Status Code: A Time Out: 11:55 AM			
⊗ Inspection	○ Re-Inspection	FDA Establishment Type:	Deli Department			
Vastewater System: ⊗ Municipal/Community ○ On-Site System Vater Supply:		No. of Risk Factor/Intervention Violations: 1 No. of Repeat Risk Factor/Intervention Violations: 0				
	On-Site Supply					

Municipal/Community						No. of Repeat Risk Factor/Intervention Violations: 0									
Water Supply:						INO.	. 01	rtepeat Nisk racto	i/iriterveriuori violatioris.	Ŭ			_		
⊗ Mun	icipal/Community On-Site Supply														
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					Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
Compliance Status		OUT CDI R VR		R (Compliance Status						OUT	C	DI F	R۱	
Supervision	.2652						Safe Food and Water .2653, .2655, .2658								Ė
1 X OUT N/A	PIC Present, demonstrates knowledge, &	1 0			30	O IN	OUT N	(A	Pasteurized eggs u	used where required	1	0.5	0	$\neg \vdash$	т
2 NOUTN/A	performs duties Certified Food Protection Manager	1 0			31	1))	(оит	1	Water and ice from		2	1	0	4	Ŧ
Employee Healt	· ·	1 0			32	2))	OUT N	/A	methods	for specialized processing	2	1	0		
3 IX OUT	Management, food & conditional employee;	2 1 0	П		┦ ├,	Foo	d Temn	erat	ture Control	.2653, .2654			\perp		\pm
	knowledge, responsibilities & reporting				4 F	Т		T			Т	П	\top		т
4 IX OUT	Proper use of reporting, restriction & exclusion Procedures for responding to vomiting &	3 1.5 0			33	3 1)	(оит		equipment for tem	thods used; adequate perature control	1	0.5	0		
5 📈 оит	diarrheal events	1 0.5 0					OUT N			cooked for hot holding	1	0.5	0	\top	$^{+}$
Good Hygienic I							OUT N	/A N			1	0.5	0		I
6 IX OUT 7 X OUT	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1 0.5 0 1 0.5 0		_	36	6 I)	(оит	\perp	Thermometers pro		1	0.5	0	L	\perp
	• • • • • • • • • • • • • • • • • • • •			_	i i_		d Identi	fica		.2653					
8 IN OXT	tamination by Hands .2652, .2653, .2655, .2656 Hands clean & properly washed	4 X 0	X		37	7))	(оит	\perp	Food properly labe	led: original container	2	1	0	<u>_</u> L	\perp
	No bare hand contact with RTE foods or pre-				- F	Prev	vention	of F	Food Contamination	.2652, .2653, .2654, .2656, .26	557				
9 X OUT N/A N/O	approved alternate procedure properly followed Handwashing sinks supplied & accessible	4 2 0 2 1 0			38	в	(оит		Insects & rodents r	not present; no unauthorized	2	1	0		
Approved Source	.,	2 1 0			30	a 18	ı OX(T	1		vented during food		П		\top	T
11 X OUT	Food obtained from approved source	2 1 0		Т	\dashv		1,,	\perp	preparation, storag		2				\perp
12 IN OUT 100	• • • • • • • • • • • • • • • • • • • •	2 1 0					(OUT	+	Personal cleanline		1			\dashv	\perp
13 X OUT	Food in good condition, safe & unadulterated	2 1 0					OUT N			perly used & stored				+	+
14 IN OUT 13/4 N/O	Required records available: shellstock tags, parasite destruction	2 1 0			-				Washing fruits & vo	.2653, .2654	1	0.5	0		\perp
Protection from					⊣		(OUT		In-use utensils: pro	•	1	0.5	0	\neg	T
	Food separated & protected	3 1.5 0	П	Т		Ť		+	<u> </u>	nt & linens: properly stored,	Ť	0.0		+	$^{+}$
16 X OUT	Food-contact surfaces: cleaned & sanitized	3 1.5 0			44	4 1	(оит		dried & handled	,	1	0.5	0		
17 X OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2 1 0			4	5)x	(оит		Single-use & single stored & used	e-service articles: properly	1	0.5	0		
Potentially Haza	rdous Food Time/Temperature .2653			-	46	6)x	(OUT	\dagger	Gloves used prope	erly	1	0.5	0	+	$^{+}$
	Proper cooking time & temperatures	3 1.5 0				Jte	nsils an	d E	quipment	.2653, .2654, .2663					
	Proper reheating procedures for hot holding Proper cooling time & temperatures	3 1.5 0		_	- -	Τ	ТТ	Т	Fauinment food &	non-food contact surfaces	Т	П	Т	$\neg \vdash$	Т
	Proper hot holding temperatures	3 1.5 0 3 1.5 0			47	7 🕽	(оит		approved, cleanab	le, properly designed,	1	0.5	0		
	Proper cold holding temperatures	3 1.5 0			7 L	1		\perp	constructed & used		_	Ш	4	\rightarrow	_
23 X OUT N/AN/O	Proper date marking & disposition	3 1.5 0			48	в)х	(оит		Warewashing facili used; test strips	ities: installed, maintained &	1	0.5	0		
24 X OUT N/AN/O	Time as a Public Health Control; procedures & records	3 1.5 0			49	9)	(оит	+	Non-food contact s	surfaces clean	1	0.5	0	+	+
Consumer Advis					F	Phy	sical Fa	cilit	ties	.2654, .2655, .2656					
25 X OUT N/A	Consumer advisory provided for raw/	1 0.5 0					OUT N	/A		vailable; adequate pressure	1	0.5		\Box	T
Illiable Conservati	undercooked foods						OUT	+		proper backflow devices	2			\dashv	+
Highly Suscepti	ble Populations .2653 Pasteurized foods used; prohibited foods not				¬! ⊢	+-	(OUT	+		ater properly disposed perly constructed, supplied	2	1	0	+	+
26 IN OUT 1X4	offered	3 1.5 0		\perp	53	3)×	OUT N	/A	& cleaned		1	0.5	0	\perp	
Chemical 27 (NOUT N/A	.2653, .2657 Food additives: approved & properly used	1 0.5 0			54	4 🕽	(оит		Garbage & refuse maintained	properly disposed; facilities	1	0.5	0		
28 X OUT N/A		2 1 0		+	55	5 IN	v o)x(⊤	+		nstalled, maintained & clean	1	0%5	0	>	<
	ith Approved Procedures .2653, .2654, .2658						(оит			lighting requirements;	1			\top	T
29 X OUT N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2 1 0			-	Ĺ			designated areas u	TOTAL DEDUCTIONS:			3		
	North Couling Department of Health C							_		TOTAL DEDUCTIONS:	۴.	-			

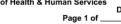


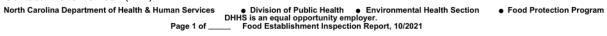


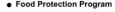
Score: 97.5

	Comment	Adde	<u>endum to</u>	Food Es	<u>stablishm</u>	<u>rent l</u>	nspection	Report	
Establishme	nt Name: HARRIS TE	ETER F	OOD STAND	#155 DELI	Establishm	nent ID	3034020226		
Location Address: 420 STRATFORD RD City: WINSTON SALEM State: NC			tate: <u>NC</u>	X Inspection □ Re-Inspection Date: 05/09/2022 Comment Addendum Attached? X Status Code: A					
Water Supply	System: 🛽 Municipal/Comm	unity 🗌			Water sample Email 1: Email 2:	taken?	Yes X No	Category #: IV	
Telephone	: (336) 723-2305				Email 3:				
			Tempe	erature Ol	oservations	3			
	Effective	Janu	ary 1, 201	9 Cold Ho	olding is n	ow 41	l degrees o	r less	
Item chicken	Location final cook	Temp 208	Item hot water	Location three comp s	sink	Temp 124	Item I	Location	Temp
rot. ckn	hot holding	144	quat sanitizer	three comp s	sink	200			
ambient	front sushi cooler	37	quat saintizer	sani spray bo	ottle	200			
fried chicken	display cooler	36	CFPM	Donald B. 3/	12/24	00			
ambient	front display cooler	38							
ham	deli cooler	37							
turkey	deli cooler	39							
chicken	deli cooler	38							
beef	deli cooler	38							
prov cheese	deli cooler	38							
turkey	sandwich make unit	40							
mozz cheese	sandwich make unit	38							
roast beef	sandwich make unit	39							
salmon	sushi cooler	38							
shrimp	sushi cooler	38							
crab meat	sushi cooler	37							
ambient	front sushi display	38							
chicken salad	walk in cooler	38							
lettuce	walk in cooler	37							
shredded chicken	walk in cooler	37							
Doroon in Char	ac (Print & Sian): L	Fi	rst		ast	_	$\geq \wedge$		
reison in Char	ge (Print & Sign): Larry	E	rst	S	ast			_	
Regulatory Authority (Print & Sign): Shannon Maloney				4 0 1		Candin Ma	laren		
	REHS ID: 282	26 - Mal	oney, Shanno		Verifica	tion Required Date	e:		

REHS Contact Phone Number: (336) 703-3383









Comment Addendum to Inspection Report

Establishment Name: HARRIS TEETER FOOD STAND #155 DELI Establishment ID: 3034020226

Date: 05/09/2022 Time In: 10:00 AM Time Out: 11:55 AM

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 2-301.14 When to Wash (P)- Two employees washed hands properly but used bare hands to turn off faucet handles. Employees shall wash hands when going from raw to ready to eat foods, before donning new gloves, and after contaminating hands. CDI-Employees were addressed and rewashed hands properly.
- 39 3-307.11 Miscellaneous Sources of Contamination- Vegetables being rinsed in three compartment sink rather than designated prep sink. Food shall be protected from contamination.
- 55 6-201.11 Floors, Walls and Ceilings Cleanability- REPEAT- floors near fryers deteriorating due to hot oil, causing food to stay trapped on floor. All physical facilities shall be maintained in good repair. //6-501.12 Cleaning, Frequency and Restrictions-additional cleaning in walk in freezer floor where debris from boxes in accumulating. Physical facilities shall be cleaned as often as necessary to keep them clean.