Food Establishment Inspection Report

Establishment Name: PU	BLIX #1574 SEAFOOD	Establishment ID: 3034020823						
Location Address: 3150 GAM City: CLEMMONS Zip: 27012 Co Permittee: PUBLIX NORTH Telephone: (336) 766-2069	State: North Carolina ounty: <u>34 Forsyth</u> CAROLINA, LP	Date: 05/11/2022 Status Code: A Time In: 12:00 PM Time Out: _ 1:40 PM Category#: IV FDA Establishment Type: Seafood Department						
	 Re-Inspection 	FDA Establishment Type. Ocalood Department						
Wastewater System: Municipal/Community Water Supply:	On-Site System	No. of Risk Factor/Intervention Violations: 0 No. of Repeat Risk Factor/Intervention Violations: 0						
	On-Site Supply							

		(יו ע	/lur	IIC	ipal/Community On-Site Supply							_					
-	Fc	00	db	orn	e l	Illness Risk Factors and Public Health Ir	ite	erve	en	tior	าร							Good Retail P
-	Ris	k fa	acto	rs: (Cor	ntributing factors that increase the chance of developing food	dbo	orne	illr	ess.				G	ood	Ret	ail P	ractices: Preventative measures to co
-	Pu	olic	He	alth	Int	erventions: Control measures to prevent foodborne illness	or i	injur	у									and physical objects
С	ю	ոբ	olia	anc	е	Status	(TUC		CDI	R	VR	(Cor	mpl	iar	nce	Status
Sı	ıpe	rvi	sio	1		.2652			_				s	afe	Foo	d an	d Wa	ater .2653, .26
1	X	ou.	T N/	Α.		PIC Present, demonstrates knowledge, & performs duties	1		0						OUT			Pasteurized eggs used where Water and ice from approved
2	X	OU.	TN/	4	C	Certified Food Protection Manager	1		0					Ť	оит			Variance obtained for speciali
Er	np	oy	ee l	lealt	_	.2652												methods
	Ĺ	ou.	\perp		k	Management, food & conditional employee; nowledge, responsibilities & reporting	2	1	0				F	000	l Ten	nper	ratur	e Control .2653, .20
4	X	OU.	Т	-		Proper use of reporting, restriction & exclusion	3	1.5	0				33)X	оит			Proper cooling methods used equipment for temperature co
5	iX	ou.	Т			Procedures for responding to vomiting & liarrheal events	1	0.5	0				34	IN	OUT	n)X(A	N/O	Plant food properly cooked fo
G	000	i H	ygie	nic	Pra	actices .2652, .2653									оит			Approved thawing methods us
	<u></u>	OU.	-		_	Proper eating, tasting, drinking or tobacco use		0.5					36	X	оит			Thermometers provided & acc
		OU.	_	L	_	No discharge from eyes, nose, and mouth	1	0.5	0				F	000	Ide	ntific	catio	n .2653
	_			Con	_	nination by Hands .2652, .2653, .2655, .2656							37	' X	оит			Food properly labeled: original
		ou.	+	+	_	Hands clean & properly washed No bare hand contact with RTE foods or pre-	4	2	0				P	rev	entic	on o	f Foo	od Contamination .2652,
		on.		AN/O	а	approved alternate procedure properly followed landwashing sinks supplied & accessible	2	1	0				38	M	оит			Insects & rodents not present animals
	_		_	our	_	.2653, .2655		1	اما				39	×	оит			Contamination prevented duri
		ou.			F	ood obtained from approved source	2	1	0				40	M	оит			preparation, storage & display Personal cleanliness
_	_	on.	_	ŊΦ		ood received at proper temperature	2	1	0				-		OUT	_	\vdash	Wiping cloths: properly used 8
3	X	OU.	Г	-	\vdash	food in good condition, safe & unadulterated	2	1	0			<u> </u>	- :	<u> </u>	OUT	-		Washing fruits & vegetables
4	X	ou.	TN/	N/O		Required records available: shellstock tags, parasite destruction	2	1	0				<u> </u>	_	_		f Ute	ensils .2653, .26
Pr	ote	ecti	on	from	C	ontamination .2653, .2654							43	×	оит			In-use utensils: properly store
			_	AN/O		ood separated & protected		1.5					44	M	оит			Utensils, equipment & linens:
6	X	OU.	Т		-	ood-contact surfaces: cleaned & sanitized	3	1.5	0									dried & handled
7	X	ou.	т			Proper disposition of returned, previously served, econditioned & unsafe food	2	1	0				45	M	оит			Single-use & single-service as stored & used
						ous Food Time/Temperature .2653			_				46	M	оит			Gloves used properly
				4 NXO		Proper cooking time & temperatures		1.5	0			\sqcup	ι	Jten	sils	and	Equi	ipment .2653, .26
				ANXO		Proper reheating procedures for hot holding Proper cooling time & temperatures		1.5 1.5	$\mathbf{\perp}$			\vdash		Τ			П	Equipment, food & non-food of
				AN/O		Proper hot holding temperatures		1.5				\vdash	47	IN	о) (т			approved, cleanable, properly
				AN/O		Proper cold holding temperatures	$\overline{}$	1.5	\rightarrow									constructed & used
				N/O	F	Proper date marking & disposition		1.5					48	M	оит			Warewashing facilities: install used; test strips
24	IN	ou [.]	тıX	N/O		ime as a Public Health Control; procedures & ecords	3	1.5	0				49	X	OUT			Non-food contact surfaces cle
С	ons	um	ner	Advi	_								P	hys	ical	Faci	ilities	s .2654, .20
	_	ou.	$\overline{}$	$\overline{}$	_	Consumer advisory provided for raw/	,	0.5					50	X	оит	N/A	П	Hot & cold water available; ac
.5	"	00	14/	_	u	indercooked foods	1	0.5	U			Щ		1.	оит			Plumbing installed; proper ba
Hi	gh	ly S	Sus	cept		Populations .2653							52	×	оит			Sewage & wastewater proper
6	IN	ou [.]	ΤŊX	Á		Pasteurized foods used; prohibited foods not iffered	3	1.5	0				53	M	оит	N/A		Toilet facilities: properly const & cleaned
		nica		,		.2653, .2657							54	M	оит			Garbage & refuse properly dis
27						ood additives: approved & properly used		0.5	-			\vdash	55	M	OUT		\vdash	maintained Physical facilities installed, ma
	_	ou orn	_		ith	oxic substances properly identified stored & used Approved Procedures .2653, .2654, .2658	2	1	U						OUT		H	Meets ventilation & lighting re
29	X	ou.	T N/	Δ.		Compliance with variance, specialized process,	2	1	0				H	Γ.			Ш	designated areas used
	L		L		l n	educed oxygen packaging criteria or HACCP plan												тот

	G	ood	Reta	ail P	Good Retail Practices ractices: Preventative measures to control the addition of pa	tho	gens	, ch	nemica	als,	
					and physical objects into foods.	_					
Compliance Status							OU'	Γ	CDI	R	VR
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
30	IN	оит	1 X (A		Pasteurized eggs used where required	1	0.5	0			
31	Ж	OUT			Water and ice from approved source	2	1	0			
32	Х	оит	N/A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	nper	atur	e Control .2653, .2654			_			
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	n X A	N/O	Plant food properly cooked for hot holding	1	0.5	0		Н	
35	_	OUT	<i>'</i> `	$\overline{}$	Approved thawing methods used	1	0.5	0		Н	
_		OUT	H		Thermometers provided & accurate	1	0.5	0		H	
		Ide	ntific	atio	·	-	010	,		_	
37	M	оит			Food properly labeled: original container	2	1	0			
						_	-	1"	_	ш	
PI	eve	entic	on of	roc	od Contamination .2652, .2653, .2654, .2656, .26	3/					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	оит			Personal cleanliness	1	0.5	0			
41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
	_	_	_	f Ute	ensils .2653, .2654	-	010	٦		ш	
43	M	оит			In-use utensils: properly stored	1	0.5	0	$\overline{}$		
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5				
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	оит			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	ѻ҈Ҳт			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	оит		П	Non-food contact surfaces clean	1	0.5	0		П	
PI	hys	ical	Faci	litie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
-	' `	OUT		\Box	Plumbing installed; proper backflow devices	2	1	0		H	
-		OUT		\vdash	Sewage & wastewater properly disposed	2	1	0		H	
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	M	оит		П	Physical facilities installed, maintained & clean	1	0.5	0		П	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	T			
					TOTAL DEDUCTIONS:	0					
TOTAL DEDUCTIONS:											





Score: 100

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020823 Establishment Name: PUBLIX #1574 SEAFOOD Location Address: 3150 GAMMON LANE Date: 05/11/2022 X Inspection Re-Inspection City: CLEMMONS State: NC Comment Addendum Attached? X Status Code: A Zip: 27012 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:publixlicensing@publix.com Water Supply: Municipal/Community On-Site System Permittee: PUBLIX NORTH CAROLINA, LP Email 2: Telephone: (336) 766-2069 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 00 ANSI - 09/24/2024 Johnny Fernandez 134 hot water 3-comp sink 300 qt sanitizer (ppm) 3-comp sink 00 sushi rice pH = 4.039 raw salmon slices sushi prep 38 seaweed salad sushi prep 37 shrimp salad sushi prep 38 shrimp (thawing) walk-in cooler 38 talapia (raw filet) SF display case 39 salmon (raw filet) SF display case 40 lobster cake SF display case PE-4213-SS, GA-10-SS, FL-00 Shellstock tags 1407-SS First Last

Person in Charge (Print & Sign): Johnny

Fernandez

First

Last

Regulatory Authority (Print & Sign): Travis

Addis

REHS ID: 3095 - Addis, Travis

Verification Required Date:

REHS Contact Phone Number:





Comment Addendum to Inspection Report

Establishment Name: PUBLIX #1574 SEAFOOD Establishment ID: 3034020823

Date: 05/11/2022 Time In: 12:00 PM Time Out: 1:40 PM

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.

47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) PVC wrapping on refrigeration piping in walk-in cooler is damaged and needs replacement. Equipment shall be maintained in a state of good repair.