## Food Establishment Inspection Report

| Establishment Name: SAN   | IS CLUB DELI AREA | Establishment ID:                  | 3034020435                          |
|---|-------------------|------------------------------------|-------------------------------------|
| Location Address: 930 HANES MALL BLVD  City: WINSTON SALEM State: North Carolina  Zip: 27103 County: 34 Forsyth |                   | Date: 05/12/2022 Time In: 12:09 PM | _Status Code: A<br>Time Out: 1:11 P |
| Permittee: WAL WART STO   | RES/SAMS EAST INC | - Category#: III                   |                                     |
| Telephone:  |                   |                                    | Dali Danartmant                     |
|   | ○ Re-Inspection   | FDA Establishment Type:            | Dell Department                     |
| Wastewater System:   Municipal/Community  Water Supply:   | On-Site System    | No. of Risk Factor/Interve         |                                     |
|   | 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. |          |   |  |               |                         |                          |  |     | ls,           |        |               |         |
|--|----------------|----------|---|----------|---|--|---------------|-------------------------|--------------------------|--|-----|---------------|--------|---------------|---------|
| Compliance Status  |                | CDI      | R   | VR       | С                                       | on   | npl           | ian                     | ice                      | Status   | (   | OUT           | . (    | CDI           | R Vi    |
| Supervision .2652  |                |          |   | Sa       | Safe Food and Water .2653, .2655, .2658 |  |               |                         | ater .2653, .2655, .2658 |  |     |               |        |               |         |
| 1 NOUT N/A PIC Present, demonstrates knowledge, & performs duties  | 1              | 0        |   |          |   |  | OUT           |                         |                          |  | -   | 0.5           |        | $\Box$        | I       |
| 2 X OUT N/A Certified Food Protection Manager  | 1              | 0        |   |          | 31                                      | Ж  | OUT           |                         | $\sqcup$                 |  | 2   | 1             | 0      | $\rightarrow$ | +       |
| Employee Health .2652  | 1              | U        |   |          | 32                                      | IN   | оит           | <b>IX</b> A             |                          | Variance obtained for specialized processing<br>methods          | 2   | 1             | 0      |               |         |
| Management, food & conditional employee;   |                |          | Fo  | ood      | Tem                                     | nper   | atur          | re Control .2653, .2654 |                          |  |     |               |        |               |         |
| knowledge, responsibilities & reporting    Knowledge, responsibilities & reporting   | 3 1.5          |          |   |          |   | П  |               | Ė                       |                          | Proper cooling methods used; adequate                            | П   |               | П      | $\neg$        | Т       |
| 5 Xour Procedures for responding to vomiting &   | 1 0.5          |          |   | $\dashv$ | 33                                      | X  | OUT           |                         |                          | equipment for temperature control                                | 1   | 0.5           | 0      |               |         |
| diarrheal events   | 1 0.5          | <u>"</u> | Ш   | _        |   | -  | оит           | •                       |                          |  |     | 0.5           |        |               | $\perp$ |
| Good Hygienic Practices .2652, .2653   |                |          |   |          | OUT                                     |  | <b>1</b> )X(0 |                         |                          | 0.5  |     | $\rightarrow$ | _      |               |         |
| Proper eating, tasting, drinking or tobacco use  | 1 0.5          | _        |   |          |   |  | OUT           |                         |                          | ·  | 1   | 0.5           | 0      |               | _       |
| Preventing Contamination by Hands .2652, .2653, .2655, .265  |                |          |   |          |   |  | lder          |                         | atio                     |  | -   | _             |        |               |         |
| 8 Mout Hands clean & properly washed   | 4 2            | 0        | П   |          | · ·                                     |  | OUT           |                         |                          |  | 2   | 1             | 0      |               | _       |
| 9 X OUT N/AN/O No bare hand contact with RTE foods or pre-   | 4 2            | 0        |   |          | Pi                                      | reve   | entio         | n of                    | Foo                      | od Contamination .2652, .2653, .2654, .2656, .265                | 57  |               | _      |               | _       |
| approved alternate procedure properly followed  10 M out N/A Handwashing sinks supplied & accessible   | 2 1            |          |   | $\dashv$ | 38                                      | M  | оит           |                         |                          | Insects & rodents not present; no unauthorized<br>animals        | 2   | 1             | 0      |               |         |
| Approved Source .2653, .2655   | 1-1-1          | -        |   |          | 39                                      | M  | оит           |                         |                          | Contamination prevented during food                              | 2   | 1             |        |               |         |
| 11  X out   Food obtained from approved source   | 2 1            | 0        |   |          |   | ` `  | OUT           |                         |                          | proparation, entrage at anopine,                                 | 1 1 |               |        | $\rightarrow$ | +       |
| 12 IN OUT YOU Food received at proper temperature  | 2 1            |          |   |          | !                                       |  | OUT           |                         |                          |  | -   | 0.5           | 0      | $\dashv$      | +       |
| 13 Nout Food in good condition, safe & unadulterated   | 2 1            | 0        |   |          | i—                                      | <b>/</b> ` `                                     | OUT           | NΜΔ                     | $\dashv$                 |  | -   |               | 0      | +             | +       |
| Required records available: shellstock tags, parasite destruction  | 2 1            | 0        |   |          |   | ш  | _             |                         | f Ute                    | ensils .2653, .2654  | 1   | 0.5           | U      |               |         |
| Protection from Contamination .2653, .2654   |                |          |   | i        | <u> </u>                                | оит  |               |                         |                          | 1  | 0.5 | 0             | —      | $\top$        |         |
| 15 Mout NANO Food separated & protected  | 3 1.5          | 0        | П   |          |   | <del>                                     </del> | оит           |                         | $\Box$                   | Utensils, equipment & linens: properly stored,                   |     |               |        | $\dashv$      | +       |
| 16 X оит Food-contact surfaces: cleaned & sanitized  | 3 1.5          | 0        |   |          | 44                                      | , PK   | 001           |                         |                          | dried & handled  | 1   | 0.5           | 0      |               | $\perp$ |
| Proper disposition of returned, previously served, reconditioned & unsafe food   | 2 1            | 0        |   |          | 45                                      | IN   | о <b>х</b> (т |                         |                          | Single-use & single-service articles: properly stored & used     | 1   | 0%5           | 0      | );            | x       |
| Potentially Hazardous Food Time/Temperature .2653  |                |          | 46  | M        | оит                                     |  |               | Gloves used properly    | 1                        | 0.5  | 0   | $\neg$        | $\top$ |               |         |
| 18 IN OUT N/A Proper cooking time & temperatures   | 3 1.5          | _        |   |          | U                                       | tens   | ils a         | and                     | Equ                      | ipment .2653, .2654, .2663                                       |     |               |        |               |         |
| 19 IN OUT N/A NO Proper reheating procedures for hot holding   | 3 1.5          |          |   |          |   | П  |               |                         |                          | Equipment, food & non-food contact surfaces                      | П   |               | Т      | —             | $\top$  |
| 20 IN OUT NAMED Proper cooling time & temperatures 21 IN ONT NAMED Proper hot holding temperatures   | 3 1.5<br>3 1.5 |          |   | _        | 47                                      | M  | оит           |                         |                          | approved, cleanable, properly designed,                          | 1   | 0.5           | 0      |               |         |
| 22 Nout N/AN/O Proper cold holding temperatures  | 3 1.5          |          |   | $\dashv$ |   |  |               |                         |                          | constructed & used   |     |               |        |               | $\perp$ |
| 23 Nout N/AN/O Proper date marking & disposition   | 3 1.5          |          |   |          | 48                                      | M  | оит           |                         |                          | Warewashing facilities: installed, maintained &                  | 1   | 0.5           | 0      |               |         |
| Time as a Public Health Control; procedures & records  | 3 1.5          | 0        |   |          | 49                                      | IN   | о <b>х</b> (т |                         |                          | used; test strips Non-food contact surfaces clean                | 1   | 0×5           | 0      | -             | x       |
| Consumer Advisory .2653  |                |          |   | Pi       | hysi                                    | ical   | Faci          | litie                   | s .2654, .2655, .2656    |  |     |               |        |               |         |
| 25 IN OUT A Consumer advisory provided for raw/  | 1 05           | _        | П   |          | 50                                      | M  | оит           | N/A                     | П                        | Hot & cold water available; adequate pressure                    | 1   | 0.5           | 0      | $\neg$        | $\top$  |
| undercooked foods  | 1 0.5          | 0        |   |          |   | X  |               |                         |                          |  | 2   | _             | 0      | $\neg$        | $\top$  |
| Highly Susceptible Populations .2653   |                |          |   |          | 52                                      | M  | OUT           |                         |                          | Sewage & wastewater properly disposed                            | 2   | 1             | 0      |               |         |
| Pasteurized foods used; prohibited foods not offered   | 3 1.5          | 0        |   |          | 53                                      | ×  | оит           | N/A                     |                          | Toilet facilities: properly constructed, supplied<br>& cleaned   | 1   | 0.5           | 0      |               |         |
| Chemical .2653, .2657  |                |          |   |          | 54                                      | ×  | ОПТ           |                         |                          | Garbage & refuse properly disposed; facilities                   |     |               |        | $\dashv$      | $\top$  |
| 27 IN OUT Food additives: approved & properly used   | 1 0.5          |          |   |          |   |  |               |                         | Ш                        | maintained   | 1   |               | 0      |               | $\perp$ |
| 28 X OUT N/A Toxic substances properly identified stored & used  | 2 1            | 0        |   |          | 55                                      | IN   | <b>0)X(</b> T |                         | $\vdash$                 |  | 1   | 0%5           | 0      |               | X       |
| Conformance with Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process,   |                |          |   |          | 56                                      | M  | оит           |                         |                          | Meets ventilation & lighting requirements; designated areas used | 1   | 0.5           | 0      |               |         |
| 29 IN OUT NA reduced oxygen packaging criteria or HACCP plan 2 1 0   |                |          | TOTAL DEDUCTIONS:   | 1.       | 5                                       |  |               |                         |                          |  |     |               |        |               |         |





**Score:** 98.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020435 Establishment Name: SAMS CLUB DELI AREA Date: 05/12/2022 Location Address: 930 HANES MALL BLVD X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: III Wastewater System: 

Municipal/Community 

On-Site System Email 1:brhutch.s08228.us@samsclub.com Water Supply: Municipal/Community On-Site System Permittee: WAL WART STORES/SAMS EAST INC Email 2: Telephone: Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 36.0 Enchiladas walk-in cooler 35.0 Street Tacos walk-in cooler 34.0 Manicotti walk-in cooler 124.0 hot holding Ribs 145.0 Ribs hot holding 41.0 Pasta Salad display case 40.0 Burrito Bowl display case 40.0 Chicken Wings display case 41.0 Chicken Alfredo display case 133.0 Hot Water 3-compartment sink 200.0 Quat Sani 3-compartment sink 0.000 Chet Naperkowski 11-17-26 Serv Safe Last

First

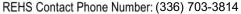
Hutchens

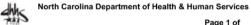
First Last

Regulatory Authority (Print & Sign): Victoria Murphy

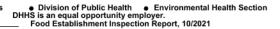
REHS ID: 2795 - Murphy, Victoria

Verification Required Date:





Person in Charge (Print & Sign): Brad







## **Comment Addendum to Inspection Report**

Establishment Name: SAMS CLUB DELI AREA Establishment ID: 3034020435

Date: 05/12/2022 Time In: 12:09 PM Time Out: 1:11 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.

- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: A container of ribs measured at 124 F. Potentially hazardous food shall be maintained at a temperature of 41 F and above. CDI: The item were discarded. \*left at zero points due to all other items being in compliance\*
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-REPEAT Storing-C: Single-service items are being stored on soiled shelving in the prep area. Single-service and single-use items shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed on walls behind ovens, prep table in rotisserie area, overhead shelving in rotisserie area, and shelving on prep table in deli prep area. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods-REPEAT-C: Bad floor scuffing is occurring in the walk-in cooler./Floor damage around floor panels at the walk-in cooler./floor damage observed throughout the deli area. Physical facilities shall be maintained in good repair.