

Food Establishment Inspection Report

Score: 97.5Establishment Name: HARRIS TEETER 216 SEAFOODEstablishment ID: 3034020454Location Address: 2281 CLOVERDALE AVE☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 07 / 29 / 2015 Status Code: AZip: 27103County: 34 ForsythTime In: 11 : 00 ^{am}_{pm} Time Out: 12 : 45 ^{am}_{pm}Permittee: HARRIS TEETER INCTotal Time: 1 hr 45 minutesTelephone: (336) 777-1075Category #: IIIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Seafood DepartmentWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 1No. of Repeat Risk Factor/Intervention Violations:

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.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	☒	☐	☐	PIC Present; Demonstration-Certification by accredited program and perform duties				2	0		
Employee Health .2652											
2	☒	☐	☐	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	☒	☐	☐	Proper use of reporting, restriction & exclusion				3	15	0	
Good Hygienic Practices .2652, .2653											
4	☒	☐	☐	Proper eating, tasting, drinking, or tobacco use				2	1	0	
5	☒	☐	☐	No discharge from eyes, nose or mouth				1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	☒	☐	☐	Hands clean & properly washed				4	2	0	
7	☒	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	15	0	
8	☒	☐	☐	Handwashing sinks supplied & accessible				2	1	0	
Approved Source .2653, .2655											
9	☒	☐	☐	Food obtained from approved source				2	1	0	
10	☐	☐	☒	Food received at proper temperature				2	1	0	
11	☒	☐	☐	Food in good condition, safe & unadulterated				2	1	0	
12	☒	☐	☐	Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654											
13	☒	☐	☐	Food separated & protected				3	15	0	
14	☐	☒	☐	Food-contact surfaces: cleaned & sanitized				3	X	0	X
15	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653											
16	☐	☐	☒	Proper cooking time & temperatures				3	15	0	
17	☐	☐	☒	Proper reheating procedures for hot holding				3	15	0	
18	☐	☐	☒	Proper cooling time & temperatures				3	15	0	
19	☐	☐	☒	Proper hot holding temperatures				3	15	0	
20	☒	☐	☐	Proper cold holding temperatures				3	15	0	
21	☐	☐	☒	Proper date marking & disposition				3	15	0	
22	☐	☐	☒	Time as a public health control: procedures & records				2	1	0	
Consumer Advisory .2653											
23	☒	☐	☐	Consumer advisory provided for raw or undercooked foods				1	05	0	
Highly Susceptible Populations .2653											
24	☐	☐	☒	Pasteurized foods used; prohibited foods not offered				3	15	0	
Chemical .2653, .2657											
25	☒	☐	☐	Food additives: approved & properly used				1	05	0	
26	☒	☐	☐	Toxic substances properly identified stored, & used				2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658											
27	☐	☐	☒	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				2	1	0	

Good Retail Practices											
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	☐	☐	☒	Pasteurized eggs used where required				1	05	0	
29	☒	☐	☐	Water and ice from approved source				2	1	0	
30	☐	☐	☒	Variance obtained for specialized processing methods				1	05	0	
Food Temperature Control .2653, .2654											
31	☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control				1	05	0	
32	☐	☐	☒	Plant food properly cooked for hot holding				1	05	0	
33	☒	☐	☐	Approved thawing methods used				1	05	0	
34	☒	☐	☐	Thermometers provided & accurate				1	05	0	
Food Identification .2653											
35	☒	☐	☐	Food properly labeled: original container				2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☒	☐	☐	Insects & rodents not present; no unauthorized animals				2	1	0	
37	☒	☐	☐	Contamination prevented during food preparation, storage & display				2	1	0	
38	☒	☐	☐	Personal cleanliness				1	05	0	
39	☒	☐	☐	Wiping cloths: properly used & stored				1	05	0	
40	☐	☐	☒	Washing fruits & vegetables				1	05	0	
Proper Use of Utensils .2653, .2654											
41	☒	☐	☐	In-use utensils: properly stored				1	05	0	
42	☒	☐	☐	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	
43	☒	☐	☐	Single-use & single-service articles: properly stored & used				1	05	0	
44	☒	☐	☐	Gloves used properly				1	05	0	
Utensils and Equipment .2653, .2654, .2663											
45	☐	☒	☐	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	1	X	
46	☒	☐	☐	Warewashing facilities: installed, maintained, & used; test strips				1	05	0	
47	☐	☒	☐	Non-food contact surfaces clean				1	05	X	
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐	Hot & cold water available; adequate pressure				2	1	0	
49	☐	☒	☐	Plumbing installed; proper backflow devices				2	X	0	X
50	☒	☐	☐	Sewage & waste water properly disposed				2	1	0	
51	☒	☐	☐	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	
52	☒	☐	☐	Garbage & refuse properly disposed; facilities maintained				1	05	0	
53	☒	☐	☐	Physical facilities installed, maintained & clean				1	05	0	
54	☐	☒	☐	Meets ventilation & lighting requirements; designated areas used				1	05	X	
Total Deductions:								2.5			

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034020454

Location Address: 2281 CLOVERDALE AVE

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: HARRIS TEETER INC

Telephone: (336) 777-1075

☒ Inspection ☐ Re-Inspection Date: 07/29/2015

Comment Addendum Attached? ☐ Status Code: A

Category #: III

Email 1: dsloop@harristeeter.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
shrimp	display	38						
salmon	display	40						
fish	walk in cooler	37						
catfish	walk in cooler	32						
lump crab	display	40						
NRFSP	John Baker 8/22/18	00						

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Clean bowls, seafood trays, and white food storage containers had wet and dry pieces of food debris. Thoroughly wash, rinse, and sanitize. All equipment food contact surfaces and utensils shall be clean to sight and touch. CDI - All were returned for cleaning.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Metal shelves in walk in cooler have minor rust. Spray nozzle at the three compartment sink has rust and casing is peeling. Repair/Replace.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - 0 points - Equipment cleaning is necessary in cabinet underneath display.



Person in Charge (Print & Sign): Mark First Baker Last

Regulatory Authority (Print & Sign): Carla First Day Last

REHS ID: 2405 - Day, Carla

Verification Required Date: 08 / 07 / 2015

REHS Contact Phone Number: () -



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- 49 5-205.15 System Maintained in Good Repair - P - Leak underneath handwash sink flows out and into floor drain. Small condensation leak in condenser near walk in cooler. This leak is not over a food prep area. Plumbing system shall be maintained in good repair. Verification Visit Required / 5-205.12 Prohibiting a Cross Connection - P,PF - Spray nozzle falls below flood rim of three compartment sink. Spray nozzle must be at least 1" above the flood rim. Verification Visit Required
- 54 6-303.11 Intensity-Lighting - C - 0 points - Lighting low. Recommend replacing light bulbs that do not function.



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