

Food Establishment Inspection Report

Score: 97

Establishment Name: WALMART NEIGHBORHOOD MARKET DELI 6263 Establishment ID: 3034022807

Location Address: 5039 UNIVERSITY PARKWAY
 City: WINSTON SALEM State: North Carolina
 Zip: 27106 County: 34 Forsyth
 Permittee: WAL-MART INC.
 Telephone: (336) 293-1346

Date: 03/22/2023 Status Code: A
 Time In: 10:10 AM Time Out: 12:10 PM
 Category#: II
 FDA Establishment Type: Deli Department
 No. of Risk Factor/Intervention Violations: 3
 No. of Repeat Risk Factor/Intervention Violations: 1

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/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										
Compliance Status		OUT	CDI	R	VR					
Supervision .2652										
1	<input checked="" type="checkbox"/>	OUT	N/A			PIC Present, demonstrates knowledge, & performs duties	1	0		
2	<input checked="" type="checkbox"/>	OUT	N/A			Certified Food Protection Manager	1	0		
Employee Health .2652										
3	<input checked="" type="checkbox"/>	OUT				Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0	
4	<input checked="" type="checkbox"/>	OUT				Proper use of reporting, restriction & exclusion	3	1.5	0	
5	<input checked="" type="checkbox"/>	OUT				Procedures for responding to vomiting & diarrheal events	1	0.5	0	
Good Hygienic Practices .2652, .2653										
6	<input checked="" type="checkbox"/>	OUT				Proper eating, tasting, drinking or tobacco use	1	0.5	0	
7	<input checked="" type="checkbox"/>	OUT				No discharge from eyes, nose, and mouth	1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
8	<input checked="" type="checkbox"/>	OUT				Hands clean & properly washed	4	2	0	
9	<input checked="" type="checkbox"/>	OUT	N/A	N/O		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0	
10	<input checked="" type="checkbox"/>	OUT	N/A			Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655										
11	<input checked="" type="checkbox"/>	OUT				Food obtained from approved source	2	1	0	
12	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Food received at proper temperature	2	1	0	
13	<input checked="" type="checkbox"/>	OUT				Food in good condition, safe & unadulterated	2	1	0	
14	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>	N/O	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654										
15	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Food separated & protected	3	1.5	0	
16	<input type="checkbox"/>	IN	OUT			Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	X
17	<input checked="" type="checkbox"/>	OUT				Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
18	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper cooking time & temperatures	3	1.5	0	
19	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Proper reheating procedures for hot holding	3	1.5	0	
20	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Proper cooling time & temperatures	3	1.5	0	
21	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>	N/A	Proper hot holding temperatures	3	1.5	<input checked="" type="checkbox"/>	X
22	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper cold holding temperatures	3	1.5	0	
23	<input checked="" type="checkbox"/>	OUT	N/A	N/O		Proper date marking & disposition	3	1.5	0	
24	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>	N/O	Time as a Public Health Control; procedures & records	3	1.5	0	
Consumer Advisory .2653										
25	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Consumer advisory provided for raw/undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653										
26	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657										
27	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Food additives: approved & properly used	1	0.5	0	
28	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>	N/A	Toxic substances properly identified stored & used	2	<input checked="" type="checkbox"/>	0	X X
Conformance with Approved Procedures .2653, .2654, .2658										
29	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, reduced oxygen packaging 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.										
Compliance Status		OUT	CDI	R	VR					
Safe Food and Water .2653, .2655, .2658										
30	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Pasteurized eggs used where required	1	0.5	0	
31	<input checked="" type="checkbox"/>	OUT				Water and ice from approved source	2	1	0	
32	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods	2	1	0	
Food Temperature Control .2653, .2654										
33	<input checked="" type="checkbox"/>	OUT				Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
34	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>	N/O	Plant food properly cooked for hot holding	1	0.5	0	
35	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>	N/A	Approved thawing methods used	1	0.5	0	
36	<input checked="" type="checkbox"/>	OUT				Thermometers provided & accurate	1	0.5	0	
Food Identification .2653										
37	<input checked="" type="checkbox"/>	OUT				Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
38	<input checked="" type="checkbox"/>	OUT				Insects & rodents not present; no unauthorized animals	2	1	0	
39	<input checked="" type="checkbox"/>	OUT				Contamination prevented during food preparation, storage & display	2	1	0	
40	<input checked="" type="checkbox"/>	OUT				Personal cleanliness	1	0.5	0	
41	<input checked="" type="checkbox"/>	OUT				Wiping cloths: properly used & stored	1	0.5	0	
42	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654										
43	<input checked="" type="checkbox"/>	OUT				In-use utensils: properly stored	1	0.5	0	
44	<input checked="" type="checkbox"/>	OUT				Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	
45	<input checked="" type="checkbox"/>	OUT				Single-use & single-service articles: properly stored & used	1	0.5	0	
46	<input checked="" type="checkbox"/>	OUT				Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663										
47	<input checked="" type="checkbox"/>	OUT				Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0	
48	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained & used; test strips	1	0.5	<input checked="" type="checkbox"/>	
49	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>	
Physical Facilities .2654, .2655, .2656										
50	<input checked="" type="checkbox"/>	OUT	N/A			Hot & cold water available; adequate pressure	1	0.5	0	
51	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>	X
52	<input checked="" type="checkbox"/>	OUT				Sewage & wastewater properly disposed	2	1	0	
53	<input checked="" type="checkbox"/>	OUT	N/A			Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
54	<input checked="" type="checkbox"/>	OUT				Garbage & refuse properly disposed; facilities maintained	1	0.5	0	
55	<input type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0	X
56	<input checked="" type="checkbox"/>	OUT				Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
TOTAL DEDUCTIONS:							3			



Comment Addendum to Food Establishment Inspection Report

WALMART NEIGHBORHOOD MARKET

Establishment Name: DELI 6263
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 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: WAL-MART INC.
 Telephone: (336) 293-1346

Establishment ID: 3034022807
 Inspection Re-Inspection Date: 03/22/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: jdwilliams06263.us@wal-mart.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	final cook	208						
salami	walk in cooler	38						
deli meats	case 32-33	33						
hot dogs	hot case 113-116	113						
chicken sandwich	hot case	152						
popcorn chicken	hot case	140						
water	3 comp	133						
quat-ppm	from dispenser into sink vat >150	0						
quat-ppm	in bottle	200						

Person in Charge (Print & Sign): *First* Mikkea

Last Stancell



Regulatory Authority (Print & Sign): *First* Nora

Last Sykes



REHS ID: 2664 - Sykes, Nora

Verification Required Date: 03/23/2023

REHS Contact Phone Number: (336) 703-3161

Authorize final report to be received via Email: _____



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section

● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: WALMART NEIGHBORHOOD MARKET DELI 6263

Establishment ID: 3034022807

Date: 03/22/2023 **Time In:** 10:10 AM **Time Out:** 12:10 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Mikkea Stancell		Food Service		12/26/2027

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.

- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P)- Sanitizer being dispensed and used at 3 comp sink is not maintaining at least 150ppm quat. It is testing at about 200ppm in the bottle because of a large burst of chemical when first turning the dispensing valve. A larger quantity does not contain enough chemical to be maintained and test at 150-400ppm. Maintain sanitizer at correct concentrations when being used to sanitize. VERIFICATION required within 24 hours of repair/adjustment. Until repaired, dishes may be washed, but they need to be set aside for sanitizing and may not be used until sanitized properly. The slicer is cleaned at least each 4 hours and the spray bottle may be used for sanitizing.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P Hot dogs in hot case were below 135F. Maintain TCS foods in hot holding at 135F or above. CDI- Items voluntarily discarded.
- 28 7-201.11 Separation - Storage (P)- REPEAT- Bottle of sanitizer on prep table. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-Moved to below slicer. Find another convenient location for this bottle that does not violate code.
- 48 4-603.16 Rinsing Procedures (C)- Employee did not rinse away soap prior to placing pans into sanitizer solution. Washed utensils and equipment shall be rinsed so that abrasives and cleaning chemicals are removed or diluted by using separate water rinse after washing and before sanitizing.
- 49 4-602.13 Nonfood Contact Surfaces-C- Clean speed rack.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. REPEAT- Stopper leaking at 3 comp sink. Rubber stoppers are being used. Repair.
- 55 6-501.12 Cleaning, Frequency and Restrictions-C-REPEAT- Clean ceiling vents and tiles in deli prep area and restroom. Clean walls around and behind 3 comp sink. Clean floor around oven. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean.
6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- REPEAT- Large floor tiles are starting to separate- fill the seams. Floor damage around oven.