

Food Establishment Inspection Report

Score: 93

Establishment Name: LOWES FOOD 149

Establishment ID: 3034020297

Location Address: 3372 ROBINHOOD RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: LOWES FOODS INC.

Telephone: (336) 659-4943

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/14/2023 Status Code: A

Time In: 10:15 AM Time Out: 2:10 PM

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 2

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 checked="" type="checkbox"/> IN OUT	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 checked="" type="checkbox"/> OUT/N/A/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 checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	X	1.5	0
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 checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	X
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	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 checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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 checked="" type="checkbox"/> IN OUT	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 checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	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 checked="" type="checkbox"/> OUT/N/A	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"/> IN 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"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN OUT	Non-food contact surfaces clean	X	0.5	0
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 checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
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 checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	X	0.5	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					7



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOOD 149
 Location Address: 3372 ROBINHOOD RD
 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: LOWES FOODS INC.
 Telephone: (336) 659-4943

Establishment ID: 3034020297
☒ Inspection ☐ Re-Inspection Date: 03/14/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: lfs149mca@lowesfoods.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
Rotisserie	final cook	182.0	Cheese Pizza	sammy station	37.0			
Fried Chicken	final cook	212.0	Turkey	deli lowboy	39.0			
Greens	reheat	201.0	Roast Beef	deli lowboy	35.0			
Potatoes	reheat	187.0	Corned Beef	deli lowboy	34.0			
Macaroni	second reheat	176.0	Bologna	deli lowboy	35.0			
Lettuce	salad bar (cooled)	36.0	Chicken Salad	walk-in cooler	36.0			
Spring Mix	salad bar (cooled)	38.0	Collards	walk-in cooler	41.0			
Spinach	salad bar (cooled)	37.0	Pasta Salad	walk-in cooler	35.0			
Chicken	salad bar	40.0	Hot Water	3-compartment sink	143.0			
Turkey	salad bar	41.0	Quat Sani	3-compartment sink	300.0			
Boiled Eggs	salad bar	41.0						
Cantaloupe	salad bar	40.0						
Egg Salad	salad bar	38.0						
Chili	hot holding	153.0						
Chicken Noodle Soup	hot holding	167.0						
Crab Sticks	sushi station	39.0						
Salmon	sushi station	29.0						
Spicy Crab	sushi station	41.0						
Potato Salad	sammy station	38.0						
Krab Salad	sammy station	36.0						

First
 Person in Charge (Print & Sign): David

Last
 Wagstaff

First
 Regulatory Authority (Print & Sign): Victoria

Last
 Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814

Authorize final report to
 be received via Email:



North Carolina Department of Health & Human Services

Page 1 of _____
 • Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: LOWES FOOD 149

Establishment ID: 3034020297

Date: 03/14/2023 **Time In:** 10:15 AM **Time Out:** 2:10 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
David Wagstaff		Food Service	06/06/2018	06/06/2023

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-REPEAT-P: Dishes were sanitizing in a solution of 0ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions. CDI: The PIC produced a solution of 300 ppm //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-P: The following items were stored soiled in the clean dish area: 1 knife, 3 pans, 1 bucket, 1 pan, 1 spoon . Food-contact surfaces shall be clean to sight and touch. CDI: All items were placed in the warewashing area to be cleaned.
- 19 3-403.11 Reheating for Hot Holding-REPEAT-P: The following commercially packaged items were heated to temperatures less than 135 F before being placed into hot holding: Macaroni (112 F). (C) Potentially hazardous food that has been commercially processed and packaged in a food processing plant that is inspected by the regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least 57 C (135 F) when being reheated for hot holding. CDI: The macaroni was reheated to 176 F. *left at zero points due to all other items being in compliance*
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: Potato soup measured at 133 F. Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: The soup was made 3 hours prior and was reheated to 189 F. *left at zero points due to all other items being in compliance*
- 33 3-501.15 Cooling Methods-REPEAT-PF: Lettuce, spinach, and spring mix placed on the salad bar 2 hours prior per PIC measured at temperature ranges of 44 F-48 F. (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled:(1) Placing the food in shallow pans;(2) Separating the food into smaller or thinner portions;(3) Using rapid cooling equipment;(4) Stirring the food in a container placed in an ice water bath; or (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. /(B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:(1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3-305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food. CDI: The items were place into the walk-in freezer to be brought down to temperatures below 41 F before being placed into the cold holding unit.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required-REPEAT-C: Several dishes were stored and stacked wet in the clean dish areas. After cleaning and sanitizing, equipment and utensils: shall be air-dried
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT: Remove moldy caulk from around 3-compartment sink and vegetable prep sink and recaulk/floor grates rusting/recaulk around base board of hot holding case. Equipment shall be maintained cleanable and in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: tracks and interior of deli cases, stainless cabinets, interior of hot hold cabinet; shelving and rolling racks inside walk-in cooler, walls and ceilings of the walk-in cooler, and outer surfaces of equipment. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-C: Pitting is occurring on the floor beside the ovens/regROUT around the floor drain in the chicken area/replace base panel at the backside of the peanut butter station. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed to/on all floors, walls, and ceilings throughout the establishment . Physical facilities shall be cleaned as often as necessary to maintain them clean