

Food Establishment Inspection Report

Score: 90

Establishment Name: LOWES FOODS #161 DELI

Establishment ID: 3034010985

Location Address: 2501 LEWISVILLE-CLEMMONS RD

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: LOWES FOODS INC

Telephone: (336) 766-1608

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/17/2023 Status Code: A

Time In: 10:15 AM Time Out: 1:50 PM

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 6

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	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	IN	<input checked="" type="checkbox"/>	T	Food in good condition, safe & unadulterated	2	1	X
14	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	T	Food-contact surfaces: cleaned & sanitized	3	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	IN	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Proper hot holding temperatures	3	1.5	X
22	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Proper cold holding temperatures	3	0	X
23	IN	<input checked="" type="checkbox"/>	T/N/A/N/O	Proper date marking & disposition	X	1.5	X
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	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	<input checked="" type="checkbox"/>	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	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	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	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	IN	<input checked="" type="checkbox"/>	T	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN	OUT	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	IN	<input checked="" type="checkbox"/>	T	Personal cleanliness	1	0.5	X
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	IN	<input checked="" type="checkbox"/>	T	Utensils, equipment & linens: properly stored, dried & handled	1	0	X
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	IN	<input checked="" type="checkbox"/>	T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	<input checked="" type="checkbox"/>	T	Non-food contact surfaces clean	1	0	X
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	IN	<input checked="" type="checkbox"/>	T	Physical facilities installed, maintained & clean	1	0	X
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:				10			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS #161 DELI
 Location Address: 2501 LEWISVILLE-CLEMMONS RD
 City: CLEMMONS State: NC
 County: 34 Forsyth Zip: 27012
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: LOWES FOODS INC
 Telephone: (336) 766-1608

Establishment ID: 3034010985
☒ Inspection ☐ Re-Inspection Date: 03/17/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: lfs161sm@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
baked potato	COOLING in blast chiller 10:26	85	quat sanitizer	3 comp sink and spray bottle (nom)	300			
baked potato	COOLING at 11:15	58	hot water	3 comp sink	160			
kidney beans	prep by handsink (DISCARDED)	43						
goat cheese	"	45						
fried chicken	FINAL COOK	191						
cheese	Boar's Head case	30						
fruit salad	SDS case	40						
potato salad	SDS case	40						
cold cuts	prep cooler opposite Sammie (DISCARDED)	46						
pork	hot case (DISCARDED)	109						
mashed potatoes	hot case	168						
rice	hot case - REHEAT	173						
greens	FINAL COOK	190						
chicken	walk-in cooler	41						
pot pie filling	walk-in cooler	38						
bologna	refrigerated drawer	39						
watermelon	salad bar (DISCARDED)	54						
tuna salad	salad bar (DISCARDED)	57						
chicken noodle soup	salad bar	170						
chili	salad bar	149						

First
 Person in Charge (Print & Sign): Bryan
First
 Regulatory Authority (Print & Sign): Aubrie

Last
Saulpaugh
Last
Welch


Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie
 REHS Contact Phone Number: (336) 703-3131

Verification Required Date: _____

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 FOODS #161 DELI

Establishment ID: 3034010985

Date: 03/17/2023 **Time In:** 10:15 AM **Time Out:** 1:50 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Tim Roberts		Food Service		05/14/2026

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.

- 1 2-103.11 PIC shall ensure rules in the code for food safety and handling are met. 2 prep coolers and salad bar were not maintaining foods at 41F or below as required. Datemarking, esp. for salad bar, was not complete. The person in charge shall ensure that employees are properly maintaining the temperatures of time/temperature control for safety foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures; written procedures and plans, where specified by Food Code and as developed by the food establishment, are maintained and implemented as required.
- 13 3-202.15 Package Integrity (Pf) 1 #10 can on can rack was dented on seam (jalapenos). Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI - can discarded.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) When asked about cleaning procedure for cutting boards at Sammie station, it was stated that they are cleaned at the end of the night; sandwich ingredients including cold cuts directly contact the cutting boards during preparation of sandwiches. If used with time/temperature control for safety food, equipment food contact surfaces and utensils shall be cleaned and sanitized throughout the day at least every 4 hours. CDI - education
4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Food debris in 1 metal pan, on several wooden pizza boards. Food contact surfaces shall be clean to sight and touch. CDI - wooden boards were discarded due to damage, metal pan placed at sink for re-cleaning.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Pork outlets in hot case were 109F. It is unknown why these were off temperature; all other foods in this case temped above 140F. Time/temperature control for safety (TCS) foods held hot shall be maintained at 135F or above. CDI - removed for discard.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Foods in prep cooler opposite Sammie case 45-47F (cold cuts, shredded cheese). Foods in prep cooler next to back hand sink 43-47F. Foods on salad bar 52-57F. At beginning of inspection, numerous food items were sitting out in the kitchen and not actively being worked on - crab salad, shrimp salad, cold cuts at Sammie prep - these foods were 45-47F. Time/temperature control for safety (TCS) food held cold shall be maintained at 41F or below. Limit the amount of food items out at one time to maintain safe temperatures. CDI - salads placed in walk-in cooler, foods in prep coolers discarded; foods from salad bar removed to be weighed for waste.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) REPEAT - In prep cooler opposite Sammie case, sliced meat with discard date of 3/14; in refrigerated drawers, bologna and corned beef with use by date 3/16; in walk-in cooler, lettuce with use by date 3/11, milk 3/06. Date on kidney beans exceeded 7-day time limit. Multiple foods on salad bar were not dated on the log sheet. Ready to eat, time/temperature control for safety (TCS) food shall be discarded if it exceeds the time/temperature combination specified (7 days including date of prep/opening); is inappropriately marked with date or day that exceeds temperature/time combination. CDI - voluntarily discarded.
- 33 3-501.15 Cooling Methods (Pf) REPEAT - Crab salad prepped this morning was tightly covered with plastic wrap and placed in walk-in cooler at 46F-47F in the center. When temped again approx. 45 minutes later, it was still 46F. Cooling shall be accomplished in accordance with the time and temperature criteria (135F to 70F in 2 hrs max; 70F to 41F or below in 4 hrs max) by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food. CDI - discussion with new manager, manager stated they will use blast chiller.
- 40 2-303.11 Prohibition - Jewelry (C) REPEAT - Food employee wearing a watch. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI - education
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) REPEAT - Buildup/debris in drawers and cabinets used to store utensils, dishes, etc. Food debris on knife racks. Cleaned equipment and utensils, laundered linens shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment - REPEAT - Prep cooler near back hand sink, prep cooler opposite Sammie display case, salad bar are not maintaining foods at 41F or below as required. Equipment shall be maintained in a state of repair and condition that meets Food Code.
4-202.11 Food-Contact Surfaces - Cleanability (Pf) Wooden pizza paddles with cracks/gaps. Multiuse food contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. CDI - PIC discarded.
4-205.10 Food Equipment, Certification and Classification (C) Replace plastic crates with approved shelving that you can clean underneath. Food equipment shall be used in accordance with the manufacturer's intended use.
4-501.12 Cutting Surfaces (C) Deep cuts/rough finish on cutting boards, esp. those at Sammie station. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 49 4-602.13 Nonfood Contact Surfaces - REPEAT clean as needed, including but not limited to: door tracks of cases, interiors of all coolers, inside cabinets and drawers, ceiling in walk-in freezer, interior and exterior of blast chiller, etc. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT - Cleaning is needed throughout, such as dust around ceiling vents, floor under equipment and in corners, tile and FRP walls where splash/food debris is present, floors in restrooms along edges/under sinks. Physical facilities shall be cleaned as often as necessary to keep them clean.

Additional Comments

Next inspection for deli is due April 1- June 30.