

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: 05/16/2022 Status Code: A

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

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 4

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"/> IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		2	X	0	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		X	1.5	0	X 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 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		X	1.5	0	X X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	X	X X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	X
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	X
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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> T				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	X
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	X	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	X	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	0.5	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

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 Permittee: LOWES FOODS INC
 Telephone: (336) 766-1608

Establishment ID: 3034010985
 Inspection Re-Inspection Date: 05/16/2022
 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
feta cheese	SDS backup (DISCARDED)	52	cut lettuce	salad bar	36			
tuna salad	SDS service case	45	Food Safety	Tim Roberts 5/14/26	0			
tuna salad	cooled in walk-in	34						
lettuce	sub prep (DISCARDED)	44						
sliced tomato	sub prep (DISCARDED)	47						
pickles	sub prep , end of inspection	36						
ambient air	Sammy Case	39						
Italian wrap	Sammy case (DISCARDED)	48						
turkey chub	ref. drawer	36						
cheese	deli display case	38						
fried chicken	hot case	173						
rotisserie chicken	FINAL COOK	187						
rotisserie chicken	CK cold case (DISCARDED)	73						
pulled chicken	CK cold case (DISCARDED)	44						
chicken salad	Sammy prep cooler (top)	40						
fried chicken	walk-in cooler	39						
quat sani	3 comp sink (ppm)	200						
hot water	3 comp sink	163						
mac and cheese	REHEAT	173						
cut melon	salad bar	41						

Person in Charge (Print & Sign): Tim *First* *Last* Roberts *J. Roberts*

Regulatory Authority (Print & Sign): Aubrie *First* *Last* Welch *Aubrie Welch REHS*

REHS ID: 2519 - Welch, Aubrie Verification Required Date: 05/18/2022

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services

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



Comment Addendum to Inspection Report

Establishment Name: LOWES FOODS #161 DELI

Establishment ID: 3034010985

Date: 05/16/2022 **Time In:** 10:10 AM **Time Out:** 2:10 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.

- 10 5-202.12 Handwashing Sinks, Installation - REPEAT - hot water at first hand sink in women's room was 73F (sink nearest restroom stall). A handwashing sink shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet. (note: hot water is present in both employee restrooms, men's room, and other sink in women's restroom).
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) REPEAT - Majority of dishes checked today had food debris/buildup/greasy residue/sticker residue, including plastic and metal containers, metal racks, tea nozzle. Equipment food contact surfaces and utensils shall be clean to sight and touch. Due to the volume of soiled dishes, correction could not be achieved during inspection. VERIFICATION REQUIRED for cleaning of dishes by Wednesday, May 18.
4-702.11 Before Use After Cleaning (P) REPEAT - Sanitization of food thermometer was discussed; per employee, food thermometer is rinsed with hot water. After being cleaned, equipment food contact surfaces and utensils shall be sanitized. Food thermometers must be cleaned and sanitized before and after each use. Recommend obtaining alcohol pads/probe wipes to sanitize food thermometer.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding - REPEAT - In salad prep cooler (SDS backup), top right side was overstacked; foods including shredded cheeses, cream cheese, feta were 45-52F. Sammy Case had an ambient air temp of 39F; foods including Italian wrap, prepared sandwiches, flatbread pizzas were 45-49F. On sub prep line, lettuce 44F and sliced tomatoes 47F, in cooler since last night. In SDS service case, salads such as tuna, pasta salad 43-45F. In CK cold case, one rotisserie chicken from yesterday 73F, another 44F, pulled chicken 44F, mashed potatoes 42-44F, mac and cheese 42-44F. Time/temperature control for safety food shall be maintained at 41F or less. CDI - salads in SDS service case had been placed in unit this morning; they were put in walk-in freezer and cooled to 33-37F prior to re-stocking SDS case. Foods in SDS backup, Sammy case, prep line, CK case were in units overnight and were discarded. Repairman on site by end of inspection to check refrigeration/defrost times.
- 23 3-501.18 Ready-To -Eat Time/Temperature Control for Safety Food, Disposition (P) - REPEAT - Opened chub of beef bologna with use by date of June 5. A food shall be discarded if it is inappropriately marked with a date or day that exceeds approved temperature/time combination (time/temperature control for safety (TCS) foods have 7 days including day of opening). CDI - employee had just opened the bologna and fixed use by date.
- 33 3-501.15 Cooling Methods (Pf) Pulled chicken in 2 deep plastic containers, tightly covered in walk-in cooler since yesterday was 43-44F. Rotisserie chicken in CK cold case 44F, with condensation present inside plastic container. Cut tomatoes in tightly closed clamshell containers in walk-in cooler were 60F. Cooling shall be accomplished in accordance with time and temperature parameters (cooked food has 2 hrs to cool from 135F to 70F, then 4 hrs to cool from 70F to 41F; foods cooling from ambient temp like tomatoes have 4 hours to cool to 41F) 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 the 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 - clamshells of tomatoes opened to facilitate cooling, improperly cooled foods from yesterday discarded.
- 35 3-501.13 Thawing (Pf) At beginning of inspection, 2 packages of imitation crab meat were thawing under running water that was 89F. Time/temperature control for safety (TCS) food shall be thawed under refrigeration that maintains the food at 41F or less; completely submerged under running water that is 70F or below, as part of the cooking process. Water temperature was adjusted and thawing was discussed; later in the inspection, the imitation crab was still in the sink but the water had been turned off. CDI - discarded.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing - REPEAT - soil/buildup in drawers and cabinets where cleaned dishes/utensils stored. Cleaned equipment and utensils...shall be stored in a clean, dry location.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment - REPEAT - repair or replace broken blast chiller. Standing water inside base of SDS backup prep cooler, reattach top left lid. Prep cooler near back hand sink does not work/unplugged. Replace missing drawer of deli prep table. Several refrigeration units not maintaining foods at 41F or below during inspection. Equipment shall be maintained in a state of repair and condition that meets Food Code.
4-501.12 Cutting Surfaces (C) Cutting boards at sub prep have deep cuts/staining/rough finish. Surfaces such as cutting 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.

- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) Buildup in compartments of 3 comp sink. The compartments of sinks shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function.
- 49 4-602.13 Nonfood Contact Surfaces - clean as needed, such as door tracks of cases, base of sub cooler, all shelving, exterior and interior of refrigeration units including gaskets, commonly touched surfaces including oven handles Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Clean hand sinks in deli. Clean base of urinal. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) Accumulation of trash and food debris around compactor. A storage area and enclosure for refuse shall be maintained free of unnecessary items, and clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repair loose, peeling seal strips at hot case. Physical facilities shall be maintained in good repair.
6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT - Cleaning is needed throughout, such as dust on ceiling in walk-in cooler, splash on walls esp. behind sinks, floor under equipment and in corners, along tracks in walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean.