Food Establishment Inspection Report

Establishment Name: HA	RRIS TEETER 37 DELI	Establishment ID: 3034020601
Location Address: 150 GRAN City: WINSTON SALEM Zip: 27104 Co	State: North Carolina ounty: 34 Forsyth	Date: 01/24/2023 Status Code: A Time In: 1:00 PM Time Out: _3:00 PM
Permittee: HARRIS TEETER Telephone: (336) 245-0467	RINC	Category#: IV
	○ Re-Inspection	FDA Establishment Type: Deli Department
Wastewater System:	On-Site System	No. of Risk Factor/Intervention Violations: 1 No. of Repeat Risk Factor/Intervention Violations: 0
	On-Site Supply	

_		V	, IV	un	icipal/Community On-Site Supply							
	Fo	od	bo	rne	e Illness Risk Factors and Public Health I	nte	erv	er	ition	s		
					Contributing factors that increase the chance of developing foc Interventions: Control measures to prevent foodborne illness				ness.			
C	Compliance Status					OUT			CDI	R	VR	C
s	up	ervis	ion		.2652							s
1	×	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0				30 31
2	M	оит	N/A		Certified Food Protection Manager	1		0				
Е	mp	loye	e H	ealti	h .2652			_				32
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0				F
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0				33
5	įX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0				34
				nic F	Practices .2652, .2653	1-	0.5	6				35
7	12.	OUT	_	\vdash	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1	0.5	-			\vdash	36
		OUT	_		<u> </u>	_	0.5	0			L-i	F
	_		_	ont	tamination by Hands .2652, .2653, .2655, .265	_						37
9	Ĺ	оит		N/O	No bare hand contact with RTE foods or pre-	4	2	0				P
10	Ĺ	оит			approved alternate procedure properly followed Handwashing sinks supplied & accessible	2	1	0			\vdash	38
	<i>/</i> \	rove	_	ourc	• • • • • • • • • • • • • • • • • • • •	-	1	-				39
		ОПТ			Food obtained from approved source	2	1	0			\vdash	<u> </u>
12	+	OUT	_	NXO	Food received at proper temperature	2	1	0			\square	40
13	×	оит			Food in good condition, safe & unadulterated	2	1	0			\Box	41
14	IN	оит	1)X A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0				42 F
Р	rot	ectio	n fi	rom	Contamination .2653, .2654							43
15	iχ	оит	N/A	N/O	Food separated & protected	3	1.5	0			\Box	4
16	M	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			Ti.	44
17	M	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				4
P	ote	ntial	ly F	laza	rdous Food Time/Temperature .2653							46
	+-	-	_	-	Proper cooking time & temperatures	3	1.5	-				ι
_	-	OUT	_			3	1.5	-			Ш	H
_		OUT				3	1.5	-			\sqcup	47
21 22	-	о х(т оит	-	-	Proper hot holding temperatures Proper cold holding temperatures	3	1.5	-	Х		\vdash	
23	-	оит	_	-	Proper date marking & disposition	3	1.5	-			H	48
24	ť	оит			Time as a Public Health Control; procedures & records	3	1.5	0				49
С	on	sum	er A	dvis	sory .2653	_						F
25	т	оит		П	Consumer advisory provided for raw/ undercooked foods	1	0.5	0				50 51
н	iah	ly S	usc	epti	ble Populations .2653	_					-	52
	Т	оит			Pasteurized foods used; prohibited foods not offered	3	1.5	0				53
С	hei	nica		ш	.2653, .2657		_					54
		оит			Food additives: approved & properly used	1	0.5	0				
28	X	оит	N/A		Toxic substances properly identified stored & used	2	1	0				55
29	Т	orm out			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,	2	-	0				56
_9	ľ	501	A/A		reduced oxygen packaging criteria or HACCP plan	2	1	0				

	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, cł	nemic	als,	
					and physical objects into foods.						
С	Compliance Status						OU	Γ	CDI	R	VF
Sa	fe	Food	d an	d Wa	,						
		OUT	ìX A		Pasteurized eggs used where required	1	0.5	0			
31	Ж	OUT			Water and ice from approved source	2	1	0			
32	X	оит	N/A		Variance obtained for specialized processing methods	2	1	0			
Fo	od	Ten	nper	atur	e Control .2653, .2654	_		_			
33	Х	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	₩	Plant food properly cooked for hot holding	1	0.5	0			
35		OUT	N/A	1 }¢	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
Fo	od	lder	ntific	atio	n .2653						
37	Ж	OUT			Food properly labeled: original container	2	1	0			
Pr	eve	entio	n of	Foc	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	×	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	оит			Personal cleanliness	1	0.5	0			
41	×	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Pr	оре	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT		П	In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0			
Ut	ens	sils a	and	Equi	pment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	×	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о) (т			Non-food contact surfaces clean	1	95	0		Χ	
Pi	nys	ical	Faci	lities	.2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51		оит		Ш	Plumbing installed; proper backflow devices	2	1	0			
52	M	OUT		Ш	Sewage & wastewater properly disposed	2	1	0			
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	⊢			
55	×	OUT			Physical facilities installed, maintained & clean	1	0.5	0			
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	0.	5				
					ronmental Health Section • Food Protection	_		_			

Good Retail Practices





Score: 99.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020601 Establishment Name: HARRIS TEETER 37 DELI Date: 01/24/2023 Location Address: 150 GRANT HILL DR X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27104 Water sample taken? Yes X No Category #: IV Email 1:s037mgr001@harristeeter.com Municipal/Community On-Site System Water Supply: Permittee: HARRIS TEETER INC Email 2: Telephone: (336) 245-0467 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 204 133 Fried chicken final cook 3 compartment sink 37 200 Sliced turkey sandwich station Quat sanitizer 3 compartment sink (ppm) 38 Sliced ham sandwich station 38 sandwich station Sliced roast beef 36 Shredded lettuce sandwich station 36 Sliced tomato sandwich station 36 Green leaf lettuce sushi station 37 Sliced cucumber sushi station 37 Crab stick sushi station 37 Salmon sushi station 40 Crab salad sushi station 38 Shrimp sushi station 36 Pimento cheese walk in cooler 36 Ham walk in cooler 36 Brown rice walk in cooler 36 Whole raw chciken walk in cooler 37 Fried chicken walk in cooler 37 Chicken salad wrap walk in cooler 39 Ham deli cooler 39 Turkev deli cooler **First** Last Person in Charge (Print & Sign): Michael Groce

Last

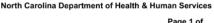
REHS ID:3136 - Manning, Elizabeth Verification Required Date:

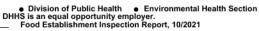
REHS Contact Phone Number: (336) 703-3135

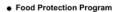
Regulatory Authority (Print & Sign): Elizabeth

Authorize final report to be received via Email:











Manning

Comment Addendum to Inspection Report

Establishment Name: HARRIS TEETER 37 DELI Establishment ID: 3034020601

Date: 01/24/2023 Time In: 1:00 PM Time Out: 3:00 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.

- 3-501.16 Maintain TCS foods in hot holding at 135F or above. -P A rotisseries chicken being held hot measured at 130F during inspection. Time/temperature control for safety food shall be maintained: (1) At 135F or above. CDI: The rotisserie chicken was at the 4 hour mark to be taken off the floor and to be shredded and cooled for making chicken salad.
- 49 4-602.13 Nonfood Contact Surfaces-C: (REPEAT) Clean fan guards of the lower cooler of the sushi station. Non-food contact surfaces of equipment shall be cleaned at frequency to prevent accumulation of soil residue.