

Food Establishment Inspection Report

Score: 74

Establishment Name: COMPARE FOODS DELI

Establishment ID: 3034012027

Location Address: 951 SILAS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 12 / 2018 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 10 : 20 ☒ am ☐ pm Time Out: 03 : 50 ☒ am ☐ pm

Permittee: PETER FOOD LLC

Total Time: 5 hrs 30 minutes

Telephone: (336) 724-6666

Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Deli Department

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 6

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<u>4</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			<u>0</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			<u>0</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<u>3</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<u>0</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<u>3</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			<u>0</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			<u>3</u>	<u>13</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			<u>0</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			<u>0</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			<u>0</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<u>0</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<u>0</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			<u>1</u>	<u>0</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<u>0</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			<u>1</u>	<u>03</u>	<u>0</u>	<input type="checkbox"/>
Total Deductions: <u>26</u>										



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: COMPARE FOODS DELI
 Location Address: 951 SILAS CREEK PARKWAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27127
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: PETER FOOD LLC
 Telephone: (336) 724-6666

Establishment ID: 3034012027
☒ Inspection ☐ Re-Inspection Date: 02/12/2018
 Comment Addendum Attached? ☐ Status Code: A
 Category #: III
 Email 1: rufino123@msn.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Rufino	serv safe 12-9-20	000	deli ham	deli case	41			
barbacoa	steam table 103-109	106	deli ham #2	deli case	38			
barbacoa	reheat-steam table	135	rice	steam table	181			
barbacoa	second reheat	185	slaw	top of make unit	44			
smoked pork	on table 63-65	64	slaw	bottom of make unit	43			
smoked pork	reheat	175	black beans	walk in	39			
sausages	reheat	190	black beans	second bucket walk in	34			
rice	walk in (leftover)	50						

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C -Multiple employee drinks in corner of kitchen stored on top of buckets of drink mix and above food bags. Drinks shall be handled so they are not at risk of contaminating clean utensils, equipment, single service articles or food. CDI-Drinks moved to the top of file cabinet. Opts.
- 6 2-301.12 Cleaning Procedure - P -Employee didnt lather long enough and then used cleaned hands to turn off faucet. Employee lathered and rinsed at the same time and then used cleaned hands to turn off faucet. Hands shall be lathered with cleaning compound and then rinsed and a barrier must be used to turn off faucet to avoid recontaminating hands. CDI-Employees educated by manager and rewashed hands.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF-REPEAT-Two rolling bins positioned in front of hand sink next to 3 compartment sink, effectively blocking it from use. Hand sinks must be accessible for use. CDI-Bins moved.//Employee observed rinsing out yellow cloth at hand sink. Hand sinks shall be used for handwashing only. CDI-Employee educated by manager. <

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Person in Charge (Print & Sign): Evelyn First Garrick Last
 Regulatory Authority (Print & Sign): Nora First Sykes Last

[Handwritten Signature]
[Handwritten Signature]

REHS ID: 2664 - Sykes, Nora

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3161



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- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF -Container of spoiled pork in walk in. Food must be safe and honestly presented. CDI-Discarded. Opts.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-REPEAT-Eggs (cracked in a container, and whole in cartons) stored on top of and above milk and donuts. Chicken bag on top of steak bin. Strawberries on top of soiled sheet pans at dirty side of 3 compartment sink. Cherries and milk uncovered in walk in, garlic uncovered in make unit. Opened raw squid in make unit above ready to eat foods. Foods shall be protected from contamination by covering, and by stacking according to final cook temperature. CDI-Foods stacked correctly, strawberries, squid and milk discarded.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P-Sanitizer at 3 compartment sink at bakery side measuring less than 200ppm and dishes were in the sanitizer vat. Sanitizer must be effective according to manufacturers recommendations. CDI-Using sanitizer from the other sink dispenser and technician will assess the next day.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P -Multiple soiled pans at clean utensil storage. Inside bins and dough slicer require cleaning. CDI-Sent to be cleaned.//4-702.11 Before Use After Cleaning - P -Observed employee cleaning tips for decorating and not sanitizing before taking to use. Utensils shall be sanitized after cleaning and before using. CDI-Rewashed and sanitized.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P -REPEAT-Barbacoa goat in hot holding measured 103-109F. Hot foods shall be held at 135F or greater. CDI-Reheated to 185F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P -Sausages and smoked pork sitting out at room temperature measured 63-65F. These had been pulled from cold holding and left out for approximately 1.5 hours. Rice in walk in measured 50F from last night. Foods held cold shall be held at 45F or less. CDI-Sausages and pork heated to above 165F, rice discarded.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF -REPEAT-Two varieties of leftover cooked meats not datemarked in cooler, then marked with today's date as date of preparation. Opened milk not datemarked. Two foods datemarked for day of open as 2/7 and day to discard as 2/14, this is 8 days. Foods shall be datemarked to indicate discard date not to exceed 7 days if held at 41F or less and 4 days if held at 42-45F, with day one being day prepared or day opened. CDI-Foods marked to indicate proper date.
- 26 7-201.11 Separation-Storage - P-REPEAT-Observed 3 bottles of sanitizer on top of prep tables, one bottle of yellow liquid on top of box of food, bottle of tilex stored above cake mixes. Toxic chemicals shall be stored in such a way that contamination of food, clean equipment, etc. may not occur. CDI-Relocated chemicals. //7-102.11 Common Name-Working Containers - PF -REPEAT-Yellow liquid stored in bottle labeled sanitizer. Working containers must be labeled with the common name. CDI-Discarded.



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- 37 6-404.11 Segregation and Location-Distressed Merchandise - PF -Cheese with bulging packaging stored on top of food for sale, boxes of food for discard; including boxes of vegetables and a box of cheese with a December sell by date with spoiled spinach and cabbage mixture above food for sale. Segregate all distressed merchandise to areas that are seaparated from food, equipment, utensils, linens and single service/use articles. CDI-Items moved to bottom shelving or placed aside for discard.//3-305.11 Food Storage-Preventing Contamination from the Premises - C-REPEAT-Ceiling dripping onto prep table during active food prep. Box of tamatoes in kitchen floor, bucket of cabbage and cases of milk in walk in floor, multiple boxes of food stored in freezer floor. Food shall be protected from contamination and stored at least 6 inches off the floor.//3-307.11 Miscellaneous Sources of Contamination - C-Employee foods comingled with food for sale in make unit. Food shall be protected
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Wet wiping cloths stored in bucket at cash register and at deli slicer had solution that measured under 200ppm sanitizer. Wet wiping cloths shall be held in an effective sanitizing solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C -REPEAT-Three scoops stored in bins with handles in the food products. In use utensils shall be stored so that the handles protrude from the food. CDI-Utensils sent to be washed.
- 45 4-205.10 Food Equipment, Certification and Classification - C-REPEAT-Observed Styrofoam Igloo coolers being used for icing storage. Observed milk crates and drink crates being used to elevate food and equipment throughout kitchen and walk in freezer. These are not approved for use in a food establishment as they are not easily cleanable. Remove and replace with certified products.// 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT-Replace damaged weather stripping under walk-in cooler door. Replace rusted utensil holder to the right of 3 compartment sink. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C -REPEAT-Thorough cleaning needed on nonfood contact areas in facility including but not limited to; shelving by walk-in freezer, shelving by grill, shelving in walk-in cooler, exterior of storage bins in bakery section, tortilla section, dry storage shelving, outsides of both mixers, handles of equipment, slides of deli case, drawers, and dough slicer. Nonfood contact areas shall be maintained clean.
- 49 5-205.15 (B) System maintained in good repair - C -Drip under 3 compartment sink at bakery side and sprayer will not stop spraying. Drip at hand sink at wall valve to right of 3 compartment sink. Plumbing shall be maintained in good repair. Opts.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C -Ladies room needs extra cleaning. Plumbing fixtures shall be cleaned often enough to keep them clean. Opts.



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- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C-REPEAT-Clean wall around indoor door to refuse chute as the wall is heavily soiled with food debris. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C-REPEAT- Floor throughout the facility is chipped in several areas and no longer smooth. Cove molding is missing in areas. Tiles at wall/floor juncture are broken in many places. Replace missing floor tiles around ceiling exhaust. Seal any holes that are open as a result of electrical or conduit lines coming through ceiling. PIC states that Fire Marshall stated that they could not be installed due to heat of tortilla machine. Documentation shall be provided to LHD (repeat). //6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT-Floor cleaning necessary under shelving in dry storage, walk-in freezer floor, walk in floor, bakery station, and throughout kitchen. Soiled/stained ceiling tiles throughout kitchen. Wall cleaning necessary. Physical facilities shall be maintained clean.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C -Clean vents in kitchen and restroom. Vents shall be clean so they are not a source of contamination. Opts.



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