

# Food Establishment Inspection Report

Score: 97.5

**Establishment Name:** LOWES FOODS #161 DELI

**Establishment ID:** 3034010985

**Location Address:** 2501 LEWISVILLE-CLEMMONS RD

☒ Inspection ☐ Re-Inspection

**City:** CLEMMONS

**State:** NC

**Date:** 08 / 16 / 2019 **Status Code:** A

**Zip:** 27012 **County:** 34 Forsyth

**Time In:** 10 : 50 <sup>am</sup> <sub>pm</sub> **Time Out:** 01 : 05 <sup>am</sup> <sub>pm</sub>

**Permittee:** LOWES FOODS INC

**Total Time:** 2 hrs 15 minutes

**Telephone:** (336) 712-0901

**Category #:** IV

**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:** 2

**No. of Repeat Risk Factor/Intervention Violations:** 1

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

| 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                                  |
| <b>Safe Food and Water</b> .2653, .2655, .2658   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  |  |  | 1   | 03                                  | 0                                   |                                     |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | 2   | 1                                   | 0                                   |                                     |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | 1   | 03                                  | 0                                   |                                     |
| <b>Food Temperature Control</b> .2653, .2654   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | 1   | 03                                  | 0                                   |                                     |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  | 1   | 03                                  | 0                                   |                                     |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   |  |  | 1   | 03                                  | 0                                   |                                     |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | 1   | 03                                  | 0                                   |                                     |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | 2   | 1                                   | 0                                   |                                     |
| <b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657  |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  |  |  | 2   | 1                                   | 0                                   |                                     |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | 2   | 1                                   | 0                                   |                                     |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | 1   | 03                                  | 0                                   |                                     |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | 1   | 03                                  | 0                                   |                                     |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | 1   | 03                                  | 0                                   |                                     |
| <b>Proper Use of Utensils</b> .2653, .2654   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | 1   | 03                                  | 0                                   |                                     |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | 1   | 03                                  | 0                                   |                                     |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | 1   | 03                                  | <input checked="" type="checkbox"/> |                                     |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | 1   | 03                                  | 0                                   |                                     |
| <b>Utensils and Equipment</b> .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 |  |  | 2   | 1                                   | <input checked="" type="checkbox"/> |                                     |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | 1   | 03                                  | 0                                   |                                     |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | 1   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| <b>Physical Facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  | 2   | 1                                   | 0                                   |                                     |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | 2   | 1                                   | 0                                   |                                     |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | 2   | 1                                   | 0                                   |                                     |
| 51   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | 1   | 03                                  | <input checked="" type="checkbox"/> |                                     |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | 1   | 03                                  | 0                                   |                                     |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | 1   | <input checked="" type="checkbox"/> | 0                                   | <input checked="" type="checkbox"/> |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | 1   | 03                                  | 0                                   |                                     |
| <b>Total Deductions:</b> 2.5   |                                     |                                     |                                     |   |  |  |     |                                     |                                     |                                     |



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# 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) 712-0901

Establishment ID: 3034010985

☒ Inspection ☐ Re-Inspection Date: 08/16/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: lfs161sm@lowesfoods.com

Email 2:

Email 3:

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

| Item          | Location            | Temp | Item          | Location                  | Temp | Item          | Location                  | Temp |
|---------------|---------------------|------|---------------|---------------------------|------|---------------|---------------------------|------|
| Chicken wing  | hot holding         | 154  | Sliced        | make unit                 | 41   | Cut           | cold holding self-service | 41   |
| Squash        | hot holding         | 136  | Cut           | walk in cooler            | 41   | Diced ham     | cold holding self-service | 38   |
| Chicken wings | hot holding         | 141  | Chicken salad | reach in cooler           | 39   | Chili         | hot holding               | 172  |
| Rotisserie    | hot holding cabinet | 164  | Chicken       | display cooler            | 41   | Chicken salad | display cooler            | 40   |
| Shrimp        | display cooler      | 33   | Hot water     | 3 compartment sink        | 158  | Air           | display cooler            | 33   |
| Rotisserie    | final cook          | 181  | Quat          | sanitizing bucket         | 200  | Air           | display cooler            | 35   |
| Pasta         | display cooler      | 39   | Quat          | 3 compartment sink        | 200  | CFPM          | D.Wagstaff6/6/23          | 0    |
| Turkey        | make unit           | 41   | Cut lettuce   | cold holding self-service | 41   |               |                           |      |

## 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.

- 8 6-301.12 Hand Drying Provision - PF No disposable, paper towel in the men's restroom. Each HANDWASHING SINK shall be provided with: (A) Individual, disposable towels. CDI: Disposable, paper towels were provided.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Dicer, small rectangular containers, one long rectangular container, medium metal containers, two knives, and metal bowls were soiled with debris, sticker, and/or residue. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: Items taken to the 3 compartment sink area.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Single-use articles such as lids and soup bowls on the floor in the back storage area. Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.

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Person in Charge (Print & Sign): David Wagstaff

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

*[Handwritten signatures]*

REHS ID: 2685 - Sakamoto, Jill

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3137



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Rust on castors of the speed rack located in the walk ins. 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. Dust and/or debris on the fan guards inside the walk in cooler. Debris and/or residue inside the blast chiller, sliding cooler (below the make unit), drawer (chicken area), and hot holding units. Nonfood-contact surfaces of equipment shall be free of an accumulation of dust, dirt, food residue and debris.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Soiled toilet included the seat in the men's restroom. PLUMBING FIXTURES such as HANDWASHING SINKS, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Repeat. Debris and/or residue on the floor by the stove/ fryer/oven area. Physical facilities shall be kept clean.



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✓  
Spell



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Spell

