

# Food Establishment Inspection Report

Score: 94.5

Establishment Name: SUPER FOODS

Establishment ID: 3034012480

Location Address: 5952 UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 08 / 2017 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 10 : 55 ☒ am ☐ pm Time Out: 04 : 45 ☒ am ☐ pm

Permittee: SUPER FOOD MARKET, INC.

Total Time: 5 hrs 50 minutes

Telephone: (336) 377-7325

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations:         

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" 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			3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Food Identification</b> .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	<input checked="" type="checkbox"/>	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	<input checked="" type="checkbox"/>	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: <u>5.5</u>										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.



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

Permittee: SUPER FOOD MARKET, INC.

Telephone: (336) 377-7325

Establishment ID: 3034012480

☒ Inspection ☐ Re-Inspection Date: 08/08/2017

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: marcos.gonzalez618@gmail.com

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Alejandro Mendoza	00	Beef head	Hot hold	196	Tipas	Reach-in cooler	40
Hot water	3 comp sink	136	Lettuce	Walk-in cooler	41	Beef tongue	Reach-in cooler	39
Chlorine Sani	3 comp sink	100	Pico	Walk-in cooler	39	Chicken	Meat market reach-in	41
Beef	Final	180	Refried beans	Walk-in cooler	39	Pork	Meat market reach-in	42
Beef Tongue	Reheat	182	Carnitas	Hot hold	154	Sausage	Display - meat market	44
Rice	Hot hold	177	Pico	Make unit	40	Pig feet	Display - meat market	45
Beans	Hot hold	156	Sliced tomato	Make unit	38	Mar chicken	Display - meat market	39
Chicken	Hot hold	168	Lettuce	Make unit	39	Shrimp	Display - meat market	40

## 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.

- 6 2-301.14 When to Wash - P One food employee observed washing hands, and recontaminating cleaned hands by turning off faucet handles without an effective barrier. A food employee shall wash hands when contaminated, and to avoid recontaminating cleaned hands use a disposable towel, or similar, to operate faucet handles. All other handwashing observed, correct. CDI: Food employee educated, and demonstrated proper handwashing. 0 pts
- 8 6-301.12 Hand Drying Provision - PF Three handwashing (one at grill line, one in meat prep room, and men's restroom) sinks not stocked with paper towels during inspection. Men's restroom has a heated-air drying device. Establishment had wrong type of paper towels delivered. Each handwashing sink shall be provided with individual disposable towels, a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device. CDI: Paper towels stocked on top of dispensers during inspection.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P In make unit at hot hold line raw chicken stored over bagged cheese and vegetables, raw beef stored over ready-to-eat foods, and raw beef over raw shrimp. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from: cooked ready-to-eat food, separating types of raw animal foods from each other and arranging each type of food in equipment so that cross contamination can not occur. CDI: All raw foods moved to bottom shelf, all ready-to-eat foods, bag of cheese and vegetables moved to top shelf.

Person in Charge (Print & Sign): *Isidro* *First* *Gonzalez* *Last*

Regulatory Authority (Print & Sign): *Christy* *First* *Whitley* *Last*

*[Signature]*

*Christy Whitley REHS*

REHS ID: 2610 - Whitley Christy

Verification Required Date: 08/18/2017

REHS Contact Phone Number: (336) 703-3157



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- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Sanitize vat of 3 compartment sink, measured 10ppm chlorine at beginning of inspection. A chemical sanitizer used in a sanitizing solution for manual or mechanical operation at contact times specified under 4-703.11 (C) shall meet the criteria specified under 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions. Chlorine sanitizer shall be used in accordance with EPA-registered label or at 50-200ppm. CDI: Three caps full of bleach added to water, remeasuring sanitizer at 100ppm. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Three containers of chicken in meat market measuring 47-48F. Chicken was portioned and placed into display in meat market one hour prior. Potentially hazardous food shall be held at 45F and below. (As of January 1st, 2019 - at 41F and below). CDI: Containers of chicken moved to walk-in cooler to chill. 0 pts
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Foods in walk-in cooler (cooked beef, cooked chicken and tomatoes, shredded lettuce) prepared/cooked on Sunday (2 days prior) without date mark indicating day of discard or preparation. Ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold or discarded. The day of preparation shall be counted as day 1. CDI: All foods date marked during inspection. //
- 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Several containers of Queso Fresco in retail case with date of preparation 7-29 to 7-30. Food shall be discarded after 4 days if refrigeration is maintained 42-45F; and after 7 days if refrigeration is maintained at 41F and below. Day 1 shall count as day of preparation.
- 34 4-302.12 Food Temperature Measuring Devices - PF Dial stem meat thermometer used to measure temperature of meats cooked on grill during inspection. Cook used meat thermometer incorrectly and could not accurately measure temperature of beef. (Notch to measure temperature half way up stem). Purchase a thin probe thermometer for use in establishment to measure temperature of thinly sliced meats. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature of thin foods. Verification required by 8-18-17 when completed to Christy Whitley - at 336-703-3157 or Whitleca@forsyth.cc
- 35 3-602.11 Food Labels - PF Portioned and packaged Queso Fresco, Queso Oaxaca, and Queso Seco - being sold in retail cases, that do not have labels. Food packaged in a food establishment shall be labeled as specified in LAW, including 21 CFR 101 - Food labeling, and 9 CFR 317 Labeling, marking devices and containers. Label information shall include: (1) the common name of the food, or absent a common name, an adequately descriptive identity statement, 2) if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including declaration of artificial color or flavor and chemical preservatives, if contained in the food; 3) an accurate declaration of quantity of contents; the name and place of business of the manufacturer, packer, or distributor. Refer to 3-602.11 of 2009 FDA Food Code for compliance. CDI: All Queso Fresco discarded. Verification required by 8-18-17 regarding labels. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc when
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C In walk-in cooler - bucket of adobo sauce, being stored on floor at beginning of inspection, metal pan of tilapia and gray container of sausage without lid. / Container of garlic in dry storage, with removed lid. / Maintain all foods and ingredients covered during storage. Food shall be protected from contamination by storing food at least 6 inches above the floor. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Tongs being stored hanging on fryer handle in between use. Ice scoop in large bin and in beverage machine bin with handle in contact with ice. Scoops in sugar and salt, in contact with ingredient. During pauses in food preparation or dispensing, utensils shall be stored: 1) in the food with their handles above the top of the food and the container; 2) in a food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed; 3) on a clean portion of the prep surface, if the utensil and food-contact surface are cleaned and sanitized appropriately; in running water of sufficient velocity to flush particulates the drain; 4) in a clean, protected location - used with a food that is not potentially hazardous; 5) in a container of water if the water temperature is maintained at 135F and above. 0 pts



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Stacks of metal containers, plates, and bowls being stacked on clean utensil shelving - stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry. 0 pts
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Cardboard box in walk-in cooler - originally with beef bottom - being used to store pig heads. Use reusable containers to store foods. Single-service and single-use articles may not be reused. 0 pts
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF // 4-603.15 Washing, Procedures for Alternative Manual Warewashing Equipment - C After conversation with person in charge, large rolling containers holding dry ingredients being washed in outside canwash. Sink compartments shall be large enough to accomodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment shall be used. If washing in sink compartments or a warewashing machine is impractical such as when the equipment is fixed or the utensils are too large, washing shall be done by using alternative manual warewashing equipment. 0 pts
- 49 5-203.14 Backflow Prevention Device, When Required - P Outside canwash has hose with spray nozzle attached, with atmospheric backflow installed. Install Watts LFN 9 - or for continuous pressure. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishing, including on a hose bibb if a hose is attached or on a hose bibb is not attached and backflow prevention required by law: by providing an air gap, or installing an approved backflow prevention device. CDI: Hose and spray nozzle detached during inspection. 0 pts
- 52 5-501.113 Covering Receptacles - C Two dumpster doors open during inspection. Maintain doors closed to prevent pest harborage. 0 pts



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✓  
Spell



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