Establishment Name: PODD: LON DEL 187874       Establishment ID:::30400684         Location Address::       Sale: NC       Date:: 10 / 18 / 20 18 Status Code: A         Cip::::::::::::::::::::::::::::::::::::	Food Establishment Inspection	Report	Score	e: <u>98.5</u>
Location Address: 300 0.0.1 HOLLOW RD XIII Section Re-inspection City: WALKERTOWN County: 34 Forsyn Permittee: FOOD LION LLO County: 44 Forsyn Permittee: FOOD LION LLO County: 44 Forsyn Permittee: FOOD LION LLO County: 54 Forsyn County: 54 Forsyn Permittee: FOOD LION LLO County: 54 Forsyn Permittee: FOOD LION LLO County: 54 Forsyn County: 54 Forsyn County: 54 Forsyn County: 54 Forsyn Permittee: FOOD LION LLO County: 54 Forsyn Permittee: FOOD LION LLO County: 54 Forsyn Permittee: Food LION LLO County: 54 Forsyn Permittee: County: 54 Forsyn Permittee: Food LION LLO County: 54 Forsyn Permittee: County: 54 Forsyn Permittee: County: 54 Forsyn Permittee: County: 54 Forsyn Permittee: Food LION LLO County: 54 Forsyn Permittee: County: 54 Forsyn Permittee: County: 54 Forsyn Permittee: County: 54 Forsyn Permittee: Food LION LLO County: 54 Forsyn Permittee: Food LION LLO County: 54 Forsyn Permittee: Food LION Permittee: County: 54 Forsyn Permittee: Food Permittee:	Establishment Name: FOOD LION DELI #2674		Establishment ID: 3034020654	
Zip:       27051       County:       24 Forsyth       Time In:       0.8       4.5       9 m       Time Out:       1.1       3.0       9 m         Permittee:       FOOD LOO LUC       Total Time:       2.m 4.6 minutes       Time In:       0.8       4.5       9 m       Time In:       0.8       4.5       9 minutes       1.0				
Z1p:	City: WALKERTOWN	State <sup>.</sup> NC		
Permittee:     Colo Lion LLC     Total Time:     Zin 45 minutes       Telephone:     (38) 595-2024     Category #:     III       Wastewater System:     Municipal/Community     On-Site System     No. of Risk Factor/Intervention Violations:     1       No. of Risk Factor/Intervention Violations:     1     No. of Risk Factor/Intervention Violations:     1       No. of Risk Factor/Intervention Violations:     1     No. of Risk Factor/Intervention Violations:     1       In on Intervention     Category #:     III     No. of Repeat Risk Factor/Intervention Violations:     1       In on Intervention     Category #:     III     No. of Repeat Risk Factor/Intervention Violations:     1       In on Intervention     Compliance Status     on On Intervention     1     1     1       In on Intervention     Category #:     IIII     IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII			Time In: $\emptyset$ 8 : 4 5 $\bigcirc$ am $\bigcirc$ Time Out: 1 1 : 3 $\emptyset$	⊗ am ○ pm
Promittee:         Category #: III           Tolephone:         [338] 395-3024           Wastewater System::         Municipal/Community         On-Site System:           No. of Risk Factor/Intervention Violations:         1           Footborne Illness Risk Factors and Public Health Interventions         1           Batteen::         Control Intervention Violations:         1           Footborne Illness Risk Factors and Public Health Interventions         0         0           Batteen::         Control Intervention Violations:         0         0           Supervision         Control Intervention: Control Interventions         0				0 p
Wate supply:       Municipal/Community       On-Site System         Water Supply:       MUnicipal/Community       On-Site Supply         No. of Risk Factors and Public Health Interventions:         Source intervention:       Cool Risk Factors and Public Health Interventions:         Bit feature:       Cool Risk Factors and Public Health Interventions:         Source intervention:       Cool Risk Factors and Public Health Interventions:         Source intervention:       Cool Risk Factors intervention:         Source intervention:       Cool Risk Factors intervention:         Source intervention:       Cool Risk Factors intervention:         Source intervention:       Cool Risk Factors intervention:       Cool Risk Factors intervention:         Source intervention:       Cool Risk Factors intervention:       Cool Risk Factors intervention:         Source intervention:       Cool Risk Factors intervention:       Cool Risk Factors intervention:         Source intervention:       Cool Risk Factors intervention:       Cool Risk Factors intervention:         Source interventintervention:       Cool			Category #: III	
Water Supply:       XMunicipal/Community       On-Site Supply         Water Supply:       XMunicipal/Community       On-Site Supply         Model       Actions and Public Health Interventions         Bit Reference Constituting factors and Public Health Interventions         Bit Reference Constitution factors and perform dataset         Bit Reference Constitution factors         Bit Reference Constitution fact			EDA Establishment Type: Deli Department	
FoodCornel lineses Risk Factors and Public Health Interventions Risk force: Controling factors that across the dama of devolving foodbrank lineses in two: Number lisks functions is prevent door lineses or invo: Risk factors: Controling factors and approximations lineses or invo: Risk factors: Controling factors and approximations are across the across or approximation of the across of approximations and approximations are across the across of approximations and approximations are across and approximations are across and approximations are across and approximations and approximations are across and approximations and approximations are across and approximations are across and approximations are across and approximations and approximations are across and approximations are across and approximations and approximations are across and approximations are across and approximations are across and approximations and approximations are across and approximations and approximations are across and approximations are across and approximations are across and approximations are across and approximations and approximations are across and approximations and approximations are across and approximations and approximations and approximations and approximations and approximations are across and approximations and approximations are across approximations approximations and approximations are across approximations approximations and approximations and approximations and approximations approximations and approximations and approximations approximations approximations approximations approximation	-			
Bits factor:       Controlling references       Out of we have have have have a database of processing of the procesesing of the processing of the processing of	Water Supply: Municipal/Community On-	Site Supply		ons:
Intervention: Control measure to prevent floations lines in pupy.           and prevent lines in pupy.           Intervention: Control measure to prevent floations lines: in pupy.           Intervention: Control measure to prevent floation lines: intervent lines: i	Foodborne Illness Risk Factors and Public Health Int	terventions	Good Retail Practices	
Symmetrixion       2453.2555.2568         1 & C Preset: Characterized gate and be from approved source       2 (2)         2 & Montegenerit, employee its knowledge:       3 (5)         3 & Montegenerit, employee its knowledge:       3 (5)         5 & Montegenerit, employee its knowledge:       3 (5)         6 & Montegenerity employee its knowledge:       3 (5)         7 & Montegenerity employee its knowledge:       3 (5)         8 & Montegenerity employee its knowledge:       1 (5)         9 & Montegenerity employee its knowledge:       1 (5) <td></td> <td></td> <td></td> <td>s, chemicals,</td>				s, chemicals,
1       B       PIC Prosent: Demonstration-Contriction by 2       2       0       Water and be from adjoint on the provide source       2       1       0       2       0       0       2       0	IN OUT N/A N/O Compliance Status	OUT CDI R VR	IN OUT N/A N/O Compliance Status 0	UT CDI R VR
1       accredition program and perform dules       1				
2       Management, employees knowledge:       1       1       Variance of the specialized processing       1       1         3       8       Proper use of reporting, restriction & acclusion       1       2       1       2       1	Image: Image			
3       Model       Proper use of reporting, existicition & exclusion       STATE       Proper calls       Tarking         5       Model       Proper calls       Proper calls       Proper calls       Tarking				
Good Hygienic Practices       2652, 2653         4 W       Proper eating, tasting, drinking, or tobacco use       Dimensional and the stating drinking, or tobacco use       Dimensional and the stating drinking, or tobacco use       Dimensional and the stating drinking, or tobacco use         5 M       No discharge from eyes, nose or mouth       Dimensional and the stating drinking, or tobacco use       Dimensional and the stating drinking dring dr				
4       8       Proper eating. tasting. drinking. or tobacco use       21110       3       3       augument to the repersture control       1       2       1       8       1       augument to the repersture control       1       2       1       8       1				
5       X       No discharge from eyes, nose or mouth       1       1       1       X		210000	equipment for temperature control	
Preventing Contamination by Hands       2652, 2653, 2655, 2656         4       Hands clean & properly washed       12 (0)         7       M       No bare hand contad with RT foods or pre- approved alternate proceed/s followed       12 (0)         8       M       Handwashing sinks supplied & accessible       12 (0)         9       M       Food obtained from approved alternate proceed/s followed       12 (0)         9       M       Food obtained from approved source       21 (0)       36         9       M       Food obtained from approved source       21 (0)       37       36       M       Contamination       2652, 2655, 2657         9       M       Food obtained from approved source       21 (0)       37       M       Contamination       2652, 265, 2657         9       M       Food obtained from approved source       21 (0)       37       M       Contamination       2652, 2651, 2656         9       M       Pood ingood condition, safe & accessible       21 (0)       38       Personal cleanliness       12 (0)       10         10       M       Pood ingood condition, safe & andetterated       31 (0)       10       10       10       10       10       10       10       10       10       10       10 <t< td=""><td></td><td>+ <math>+</math> <math>+</math> <math>+</math> <math>+</math> <math>+</math> <math>+</math> <math>+</math></td><td>32 D Plant food properly cooked for hot holding</td><td>0.50</td></t<>		+ $+$ $+$ $+$ $+$ $+$ $+$ $+$	32 D Plant food properly cooked for hot holding	0.50
6       ⊠       Hands clean & property washed       12       □       Thermometers provided & accurate       102       □         7       ⊠       No bare hand contact with RTE foods or pre- approved alternate procedure property follow       31       0			33  Approved thawing methods used	
Image: second sequence is proceeding proceedin		420000	34 🛛    Thermometers provided & accurate   1	0.5 0 🗆 🗆 🗆
B       Containing       Contoning       Containing		31.50		
Approved Source       2653, 2653       2654       2653       2654       2653       2654       2653       2654       2653       2654       2653       2654       2653       2654       2653       2654       2653       2654       2653       2654       <	approved alternate procedure property followed	+ $+$ $+$ $+$ $+$ $+$ $+$ $+$ $+$		
9       R       Food obtained from approved source       2100       animals       2110       10         10       R       Food received at proper temperature       2100       37       R       Contamination prevented during food preparation, storage & display       2100       100				
10       X       Food received at proper temperature       2110       X       Preparation, storage & display       Faculation         11       X       Food in good condition, safe & unadulterated       2110       X       Personal cleanliness       1180       -         12       X       Required records available: shellstock tags.       2110       -       38       Wiping cloths: properly used & stored       1180       -         13       X       -       Food separated & protected       1190       -       -         14       X       Food-contact surfaces: cleaned & santized       1190       -       -       -         15       X       Proper disposition of returned, previously served.       2100       - <t< td=""><td></td><td>210000</td><td>30 🗆 🗠 animals</td><td></td></t<>		210000	30 🗆 🗠 animals	
11       X       Food in good condition, safe & unadulterated       210       38       X       Personal cleanliness       3120       1         12       X       Required records available: shellstock tags,       210       39       X       Wiping cloths: properly used & stored       3630       1         13       X       Protection from Contamination       2653, 2654       1       40       X       Washing fruits & vegetables       3630       1         14       X       Food separated & protected       3100       1       41       X       In-use utensils: properly stored       13300       1 <td>10 🗌 🔲 🔀 Food received at proper temperature</td> <td>210000</td> <td>preparation, storage &amp; display</td> <td></td>	10 🗌 🔲 🔀 Food received at proper temperature	210000	preparation, storage & display	
12	11 X Food in good condition, safe & unadulterated	+ $+$ $+$ $+$ $+$ $+$ $+$		0.5 0 🗆 🗆 🗆
Protection from Contamination       2653, 2654         13       Image: Construction for Contamination       2653, 2654         14       Image: Construction for Contamination       2653, 2654         14       Image: Construction for Contamination       2653, 2654         14       Image: Construction for Contamination       2653, 2654         15       Image: Construction for Contamination       2653, 2654         15       Image: Construction for Contamination       2653, 2654         16       Image: Construction for Contamination       2653         16       Image: Construction for Contamination       2653         17       Image: Construction for Contamination       2653         18       Image: Construction for Contamination       2653         19       Image: Construction for Contamination       2653         10       I	12 C Required records available: shellstock tags,		39 X   Wiping cloths: properly used & stored   1	
13 13 10 10   14 14 14 16   15 16 17 10   16 10 10   17 10 10   18 10 10   19 10 10   10 10 10   11 10 10   12 10 10   13 10 10   14 10 10   15 10 10   16 10 10   17 10 10   18 10 10   19 10 10   19 10 10   19 10 10   10 10 10   10 10 10   10 10 10   11 10 10   11 10 10   11 10 10   11 10 10   11 10 10   12 10 10   13 10 10   14 10 10   15 10 10   16 10 10   17 10 10   18 10 10   19 10 10   19 10 10   10 10 10   10 10 10   10 10 10   10 10 10   10 10 10   10 10 10   10 10 1			40 🛛 🗌 🗌 Washing fruits & vegetables	
14       Pood-contact surfaces: cleaned & sanitized       3       3       1       4	13 🛛 🗆 🖾 Food separated & protected	31.50		
15       M       Proper disposition of returned, previously served, 210       42       M       Detensity, equipment a limiters, property stored, 100         16       M       Proper cooling time & temperature       2653         16       M       Proper cooling time & temperatures       310       44       M       Gloves used property       1630       1630         17       M       M       Proper cooling time & temperatures       310       44       M       Gloves used property       1630       1730       1730       1630       17300       173000       173000       173000       173000	14 🛛 🗌 Food-contact surfaces: cleaned & sanitized	31.50		
Potentially Hazardous Food Time/Temperature       .2653         16       Proper cooking time & temperatures       3         17       X       Proper reheating procedures for hot holding       3         18       X       Proper reheating procedures for hot holding       3       3       X       Single-use & single-service articles: properly       1       3       0	15 Proper disposition of returned, previously served,		42 C X Otensiis, equipment & linens: property stored, dried & handled	
17 <ul> <li>X</li> <li>Proper reheating procedures for hot holding</li> <li>X</li> <li>X</li> <li>Y</li> <li>Y</li> <li>X</li> <li>Y</li> <li>Y</li> <li>X</li> <li>Y</li> <li>Y</li></ul>			43 X C Single-use & single-service articles: properly 1	0.5 0 🗆 🗆 🗆
Image: Construct of the following procession of the following constructed is used in the following procession of the following constructed is used in the following temperatures       Image: Constructed is u	16 🛛 🗆 🗆 Proper cooking time & temperatures	31.50	44 🛛 🗌 Gloves used properly 1	0.5 0 🗆 🗆 🗆
18       A       Proper cooling time & temperatures       3 3 0       45       A       approved, cleanable, properly designed, constructed, & used       2 1       A       10       0       10       A       10       0       10       10       10       10       10       10       10       10       10       10       10       10       10	17 🔲 🗍 🖾 Proper reheating procedures for hot holding	31.50		
1 1	18       Image: Im	31.50	45 approved, cleanable, properly designed, 2	
21 X   21 X   21 X   22 X   records   22 X   records   23 X   X X   X X   X X   Y X   X Y   X X   Y Y   Y X   Y X   Y X   Y X   Y Y   Y X   Y Y   Y X   Y Y <t< td=""><td>19 🔀 🗔 🔲 Proper hot holding temperatures</td><td>31.50</td><td></td><td></td></t<>	19 🔀 🗔 🔲 Proper hot holding temperatures	31.50		
22       X       Time as a public health control: procedures & 210       48       Hot & cold water available; adequate pressure       210       100         23       X       Consumer Advisory       .2653       49       Plumbing installed; proper backflow devices       210       100 <t< td=""><td>20 🛛 🗀 🗀 Proper cold holding temperatures</td><td>31.50</td><td>47 🛛 🗌 Non-food contact surfaces clean 1</td><td>0.50</td></t<>	20 🛛 🗀 🗀 Proper cold holding temperatures	31.50	47 🛛 🗌 Non-food contact surfaces clean 1	0.50
22       1       263       49       1       Plumbing installed; proper backflow devices       21       1       1         23       23       1       24       1       163 <t< td=""><td>21 🗌 🔀 🔲 Proper date marking &amp; disposition</td><td>31.5 🗶 🖂 🗆</td><td>Physical Facilities .2654, .2655, .2656</td><td></td></t<>	21 🗌 🔀 🔲 Proper date marking & disposition	31.5 🗶 🖂 🗆	Physical Facilities .2654, .2655, .2656	
Consumer Advisory       .2653       49 X       Plumbing installed; proper backflow devices       21 0       1         23       X       Consumer advisory provided for raw or undercooked foods       1       50 X       Sewage & waste water properly disposed       21 0       1		210000	48 🛛 🗌 🔲 Hot & cold water available; adequate pressure 🛛	
1       Image: Construct of construction of ferred       1<			49 🛛 🗌 Plumbing installed; proper backflow devices 2	
24       A       Pasteurized foods used; prohibited foods not offered       3 13 0       4 10 3 13 0       51 × 10 × 10 × 10 × 10 × 10 × 10 × 10 ×	23 Consumer advisory provided for raw or undercooked foods	10.50	50 🛛 🗌 Sewage & waste water properly disposed 🔃	
24				0.50000
Chemical       .203, .207       Imanual ed         25       Imanual ed       Food additives: approved & properly used       1030       53       X       Physical facilities installed, maintained & clean       105 X       Imanual ed         26       Imanual ed       Toxic substances properly identified stored, & used       210       54       X       Meets ventilation & lighting requirements; designated areas used       103 X       Imanual ed         Conformance with Approved Procedures       .2653, .2654, .2658       .2653, .2654, .2658       Imanual ed       Imanual ed		31.50	Garbage & refuse properly disposed; facilities	
26       X       Image: Conformance with Approved Procedures       .2653, .2654, .2658			maintainea	
20 A     Image: Substances properly identified stored, a deed     Image: Substances properly iden				
			Total Deductions: 1.	5

4	hh	5
7	17	3

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

## Comment Addendum to Food Establishment Inspection Report

Spell

Establishment Name: FOOD LION DE	LI #2674	Establishment ID: 3034020654				
Location Address:       3008 OLD HOLLOW RD         City:       WALKERTOWN       State: NC         County:       34 Forsyth       Zip: 27051         Wastewater System:       Municipal/Community       On-Site System         Water Supply:       X Municipal/Community       On-Site System         Permittee:       FOOD LION LLC		☑ Inspection         □ Re-Inspection         Date: 10/18/2018           Comment Addendum Attached?         □         Status Code: A           Water sample taken?         □ Yes         No         Category #: III           Email 1:         Email 2:         Email 2:         Email 2:				
Telephone: (336) 595-2024		Email 3:				
	Temperature	Observations				
Effective .	January 1, 2019 Cold	Holding will change to 41 degrees				

FSP	John Golden 6/16/22	0	hot water	3 compartment sink	134	 Location	remp
rotisserie	cook temp	213	quat sanitizer	3 compartment sink	400		
turkey	meat case	38	quat sanitizer	spray bottle	400		
ham	meat case	40	chicken	hot holding	159		
provolone	cheese case	39					
cheddar	cheese case	38					
chicken	walk in cooler	39					
deli salad	walk in cooler	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.

3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P 0 points. 21 Provolone cheese in cheese case not marked with date package was opened. Potentially hazardous food held in the facility longer than 24 hours shall be properly marked to indicate the discard date. Food may be held for 7 days at 41F or below or 4 days at 45F or below. CDI. Cheese discarded.

- 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest C 0 points. Remove dead bugs from light lenses in 36 restrooms. Dead pests shall not be allowed to accumulate on the premesis.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 2 containers of deli/bakery utensils stored on clean dish rack with liquid in bottom of containers. Store clean dishes in a clean location that is not subject to dirt, splash or other contamination.

Lock Text				
Person in Charge (Print & Sign):	<i>First</i> John	Golden	Last	DI LOP
Regulatory Authority (Print & Sign):	<i>First</i> Amanda	Taylor	Last	
REHS ID:	2543 - Taylor, An	nanda		Verification Required Date://
REHS Contact Phone Number:	f Health & Human Services		pportunity emplo	_

**Comment Addendum to Food Establishment Inspection Report** 

Establishment Name: FOOD LION DELI #2674

Establishment ID: 3034020654

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.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation(with improvements made). All equipment issues addressed form last inspection. Repairs to handle inside door of walk in cooler inadequate, as the surface is neither smooth nor easily cleanable. Have handle replaced or repaired so that it is a smooth and easily cleanable surface. Remove cardboard liner from shelves of walk in freezer as it is not a smooth, non absorbent surface. Equipment shall be in good repair.

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C 0 points. Regrout floors near fryer where it has deteriorated. Physical facilities shall be in good repair.

54 6-304.11 Mechanical-Ventilation - C 0 points. Dust overhead vents in employee restroom. Ventilation shall be kept clean.





Spell

Establishment Name: FOOD LION DELI #2674

Establishment ID: 3034020654

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Spell

Establishment Name: FOOD LION DELI #2674

Establishment ID: 3034020654

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Establishment Name: FOOD LION DELI #2674

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