Supervision 2.652 I X Charles and Water 263, 2655, 2658 I X Charles and State Control Addition by according to the sector of the sector o	Food Establishment Inspection Report Score: <u>95</u>						
Location Address: 240 MARKET VIEW DRIVE City: KERNERSVILE City: KERNERSVILE City: KERNERSVILE County: 34 Forsyth Permittee: LOWES FOODS, LLC County: 34 Forsyth Permittee: LOWES FOODS, LLC County: 34 Forsyth Permittee: LOWES FOODS, LLC Category #: // Total Time: 11: 19: 25 % m Total Time: 4 hs 25 minutes Category #: // Category #: // Category #: // Category #: // County: 14 Forsyth Category #: // Category #: // County: 14 Forsyth Category #: // Category #: // Category #: // County: 14 Forsyth Category #: // Cate							
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	25 D Food additives: approved & properly used		53 X Physical facilities installed, maintained & clean				
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Conformance with Approved Procedures .2653, .2654, .2658 27 Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Image: Compliance with variance, specialized proces	5						

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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

Establishment Name: LOWES FOODS #266 DELI	Establishment ID: 3034012477				
Location Address: 240 MARKET VIEW DRIVE City: KERNERSVILLE State: NC County: 34 Forsyth Zip: 27284 Wastewater System: Municipal/Community On-Site System Water Supply: X Municipal/Community On-Site System Permittee: LOWES FOODS, LLC LOWES FOODS, LLC	☑ Inspection □ Re-Inspection Date: 02/18/2020 Comment Addendum Attached? □ Status Code: A Water sample taken? □ Yes No Category #: IV Email 1: darrice.monk@lowesfoods.com Email 2:				
Telephone: (336) 926-0195	Email 3:				
Temperature Observations					
Cold Holding Temperature is now 41 Degrees or less					

ltem rotisserie	Location hot service display	Temp 148	ltem green beans	Location walk-in cooler	Temp 39	ltem chicken	Location retail cooler	Temp 41
fried chicken	hot service display	120	mac salad	walk-in cooler	41	salmon sushi	sushi cooler@ 1:00pm	44
chicken wings	hot service display	118	grill chicken	walk-in cooler	38	salmon sushi	walk-in cooler@ 1:30pm	43
chicken	hot service display	120	chicken salad	walk-in cooler	41	CPFM	C. Shores 8/14/23	00
pot pie	hot box	184	slice tomato	sandwich station	32	hot water	3 compartment sink	140
mac and	hot box	150	turkey	sandwich station	40	quat sani	3 comp sink 200ppm	00
chicken	rotisserie- final	184	roast beef	sandwich station	41			
mac and	walk-in cooler	38	turkey	retail cooler	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.

14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT- The blades for the equipment used to grate cheese and the container used for their storage had visible soil residue on their surfaces. Two cutting boards in the wearwashing area were stored as clean with visible residue on their surfaces- Equipment food contact surfaces and utensils shall be clean to the sight and touch- CDI: The person-in-charge (PIC) indicated that the cutting boards are not currently in-use and were voluntarily removed from the Deli area. The grating blades and storage container were sent to be rewashed and sanitized.

Spell

- 18 3-501.14 Cooling P- 15 containers of sushi and five chicken salads prepared at 9:30 am were measured at 42-45F at 1:00pm. All items were moved from the retail cooler to the walk-in cooler (WIC) to cool. At 1:30pm all items were measured again and recorded a temperature of 42-44F which is below the rate for effective cooling- Potentially hazardous foods shall be cooled within 4 hours to 41F or less if prepared from ingredients at ambient temperature- CDI: All items weres moved to the walk-in freezer for quick cooling.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P- REPEAT- One pan of fried chicken, one pan of fried chicken wings and one pan of fried chicken tenders prepared at 11:00am and held hot inside of the retail hot service station were measured at 118-120F- Potentiall hazardous foods shall be maintained at 135F or above- CDI: All items were sent to be reheated to at least 165F.

Lock Text					
Densen in Oberne (Driet & Cirre)	<i>First</i> Christopher	<i>Last</i> Shores	hoa Maria		
Person in Charge (Print & Sign):			1 Sal		
Regulatory Authority (Print & Sign	<i>First</i>):):	Last Thomas	Dant. Marksz		
REHS ID): 2877 - Thomas, Da	amon	Verification Required Date://		
REHS Contact Phone Number: (336) 703 - 3135 North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program DHHS is an equal opportunity employer. Page 2 of Food Establishment Inspection Report, 3/2013					

Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOODS #266 DELI

Establishment ID: 3034012477

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.

- 31 3-501.15 Cooling Methods PF- Several packages of sushi and chicken salads prepared from this morning were measured inside of the retail coolers at 42-44F. Ensure that temperatures are 41F or less and when necessary a cooling step is completed after preparation of potentially hazardous foods that are prepared from ambient temperature before they are placed inside of the retail cooler- Cooling shall be accomplished by using one or more methods based on the type of food including placing food into shallow pans, using rapid cooling equipment, stirring the food in an ice water bath, using containers that facilitate the transfer of heat, using ice as an ingredient or other effective means- CDI: All items were moved to the walk-in freezer until the temperature measured 41F- 0 pts.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food C- 6 containers of condiments in the sushi make unit, 1 glass container of seeds and 3 containers of seasonings in the sandwich station were stored without effective labeling of the name of the contents- Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food- 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage C- REPEAT-3 small containers without handles were being used to dispense breading and seasoning for chicken and rice- During pauses in food preperation or dispensing, utensils shall be stored in food that is not potentially hazardous with their handles above the top of the food within a container or equipment that can be closed.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C- Cleaning is needed on the exterior surfaces of the fryers and all surfaces of the chicken prep table especially the lower portions of the legs and the underside. Clean the dish holding rack in the sushi station- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris- 0 pts.





Soell

Establishment Name: LOWES FOODS #266 DELI

Establishment ID: 3034012477

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.



Spell

Establishment Name: LOWES FOODS #266 DELI

Establishment ID: 3034012477

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.



Establishment Name: LOWES FOODS #266 DELI

Establishment ID: 3034012477

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.

