

Food Establishment Inspection Report

Score: 92.5

Establishment Name: AMERICAN DELI

Establishment ID: 3034012839

Location Address: 3311 NORTH PATTERSON AVENUE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 09 / 2018 Status Code: A

Zip: 27105 County: 34 Forsyth

Time In: 01 : 20 ^{am} _{pm} Time Out: 04 : 30 ^{am} _{pm}

Permittee: TRIAD AMERIDEL LLC

Total Time: 3 hrs 10 minutes

Telephone: (336) 842-5712

Category #: II

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 3

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
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .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	
Good Hygienic Practices .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	
Preventing Contamination by Hands .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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Approved Source .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	
Protection from Contamination .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	
Potentially Hazardous Food Time/Temperature .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	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" 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			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
Safe Food and Water .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	
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			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	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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			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	
Proper Use of Utensils .2653, .2654										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	<input checked="" type="checkbox"/>	0	<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	
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			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Physical Facilities .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			<input checked="" type="checkbox"/>	1	0	<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions: 7.5										



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

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Telephone: (336) 842-5712

Establishment ID: 3034012839

☒ Inspection ☐ Re-Inspection Date: 08/09/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: kim.sean.s@gmail.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
Ct lettuce	make unit	41	Chicken wg	in basket	168	Servsafe	K.Williams11/2/22	0
Shrimp	final cook	184	Chicken	drawer cooler	43	Air tempt	reach in cooler	41
Chicken wg	final cook	175	Hot water	3 compartment sink	141			
Chicken	make unit	39	Sld tom	walk in cooler	37			
Chicken	reach in cooler	42	Ct lettuce	walk in cooler	40			
Rice	hot holding	168	Ranch	in container surr by ice	44			
Hamburger	hot holding	164	Chlorine	3 compartment sink	50			
French fries	hot holding	144	Chlorine	sanitizing bucket	200			

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 5-202.12 Handwashing Sinks, Installation - PF Hot water 86 F at the handwashing sink by the meat prep area. Hot water 87 F at the handwashing sink in the men's restroom. Hot water 85 F at the handwashing sink in the women's restroom. A handwashing sink shall be equipped to provide water at a temperature of at least 100 F through a mixing valve or combination faucet. Verification required for hot water at the handwashing sink by August 19, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Various utensils on the shelf under work table, plastic container with lid, few plastic containers, metal container, and dicer were soiled with debris and/or residue. Food-contact surfaces of equipment shall be clean to sight and touch. CDI: All items taken to the 3 compartment sink. //4-703.11
Hot Water and Chemical-Methods - P Establishment did not have any chlorine solution for warewashing of the 3 compartment sink. Per employee, they ran out of Clorox today. Employee continued to wash and rinse utensils/equipment and place inside the sanitizing compartment sink of the 3 compartment sink. Ask employee to stop warewashing in the 3 compartment sink until a sanitizer can be provided. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in chemical
- 26 7-202.12 Conditions of Use - P,PF Flying insect spray (not for food establishments) can inside a rack on a table in the storage area. Poisonous or toxic materials shall be used according to manufacturer's use directions. CDI: Person in charge removed the spray can. 0 points.

Lock
Text



Person in Charge (Print & Sign): Keauna First Williams Last

Regulatory Authority (Print & Sign): Jill First Sakamoto REHSI Last

Keauna Williams
J. Sakamoto, REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 08 / 19 / 2018

REHS Contact Phone Number: (336) 703-3137



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- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. Handle of scoop in contact with sugar and cornstarch inside the bin. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Stacks of metal pans stored wet on the shelf by the 3 compartment sink. Sanitized equipment and utensils shall be completely air-dried prior to stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 0 points. Trash bag used to store clean jugs used for tea inside the cabinet. Single-service and single-use articles shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Oxidized and rusted shelving in the walk in cooler. Torn gasket on the door to the walk in cooler and small reach in cooler. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C 0 points. Residue on the handle area of the spray nozzle at the 3 compartment sink. Components of the sinks shall be cleaned if used, at least 24 hours.
- 47 4-602.13 Nonfood Contact Surfaces - C Repeat. Dust on fan cover in the walk in cooler. Residue and/or debris on shelving in the walk in cooler, food storage, and can wash. Dark liquid on angled table used for the tea dispenser that spilled on the wall to the floor. Debris on the meat prep sink. Debris/residue on the floor in the storage area. Debris/residue inside the reach in cooler/freezer. Residue on plastic bins holding single-service/single-use articles. Nonfood-contact surfaces of equipment shall be free of dust, dirt, food debris and other debris.
- 49 5-202.14 Backflow Prevention Device, Design Standard - P Pistol grip attached to hose connected to faucet by the fryers and at can wash. Observed atmospheric backflow prevention device on the faucet at the can wash. However, no backflow prevention device for continuous pressure observed. A backflow prevention device installed on a water supply system shall meet A.S.S.E. standards for installation, construction, maintenance, and testing for that specific application and type of device. CDI: Pistol grip was removed on the hose by the fryer. Verification required for removal of the hose or pistol grip or provide prevention device for continuous pressure at the can wash by August 19, 2018.
//5-205.15 (B) System maintained in good repair - C Loose plug at the sanitizing compartment of the 3 compartment sink causing water to drip from the handle of the plug. Loose drain piping under the



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C Repeat. Grease and debris on the floor at the cook's line behind make unit/flat top/fryer. Residue and debris on the floor in the food/storage area. Residue along the walls in the kitchen especially by the tea dispenser machine and warewashing area. Physical facilities shall be kept clean.
- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting measured low in the following areas: 24 to 55 foot candles from the fryer to the flat top and 39 to 69 foot candles at the prep table with the rice cooker. Lighting shall at least 50 foot candles where food employee is working with food or working with utensils or equipment.
//6-202.11 Light Bulbs, Protective Shielding - C Light shield missing on one light fixture by the walk in cooler. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, utensils, and clean equipment.



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