Food Establishment Inspection Report

Score: 94

Establishment Name: FRESH MARKET, THE #12 MEAT & SEAFOOD
Establishment ID: 3034020688

Location Address: 3275 ROBINHOOD ROAD
[X] Inspection [ ] Re-Inspection

City: WINSTON SALEM   State: NC
Date: 07/26/2021   Status Code: A

Zip: 27106   County: 34 Forsyth
Time In: 10:55 AM   Time Out: 12:35 PM

Permittee: THE FRESH MARKET INC.
Total Time: 1 hrs 40 min

Telephone: (336) 760-2519
Category #: III

Wastewater System: [X] Municipal/Community [ ] On-Site System
FDA Establishment Type: Meat and Poultry Department

Water Supply: [X] Municipal/Community [ ] On-Site Supply
No. of Risk Factor/Intervention Violations: 3
No. of Repeat Risk Factor/Intervention Violations: 2

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	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2		0			
					Employee Health .2652						
2	X				Management, employees knowledge; responsibilities & reporting	3	1.5	0			
3	X				Proper use of reporting, restriction & exclusion	3	1.5	0			
					Good Hygienic Practices .2652, .2653						
4	X				Proper eating, tasting, drinking, or tobacco use	2	1	0			
5	X				No discharge from eyes, nose or mouth	1	0.5	0			
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	X				Hands clean & properly washed	4	2	0			
7	X				No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0			
8	X				Handwashing sinks supplied & accessible	2	1	0			
					Approved Source .2653, .2655						
9	X				Food obtained from approved source	2	1	0			
10			X		Food received at proper temperature	2	1	0			
11	X				Food in good condition, safe & unadulterated	2	1	0			
12	X				Required records available: shellstock tags, parasite destruction	2	1	0			
					Protection from Contamination .2653, .2654						
13		X			Food separated & protected	3	X	0	X	X	
14		X			Food-contact surfaces: cleaned & sanitized	3	1.5	X			
15	X				Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0			
					Potentially Hazardous Food Time/Temperature .2653						
16			X		Proper cooking time & temperatures	3	1.5	0			
17			X		Proper reheating procedures for hot holding	3	1.5	0			
18			X		Proper cooling time & temperatures	3	1.5	0			
19			X		Proper hot holding temperatures	3	1.5	0			
20	X				Proper cold holding temperatures	3	1.5	0			
21		X			Proper date marking & disposition	X	1.5	0		X	
22			X		Time as a public health control: procedures & records	2	1	0			
					Consumer Advisory .2653						
23			X		Consumer advisory provided for raw or undercooked foods	1	0.5	0			
					Highly Susceptible Populations .2653						
24			X		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
					Chemical .2653, .2657						
25			X		Food additives: approved & properly used	1	0.5	0			
26	X				Toxic substances properly identified stored, & used	2	1	0			
					Conformance with Approved Procedures .2653, .2654, .2658						
27			X		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			X		Pasteurized eggs used where required	1	0.5	0			
29	X				Water and ice from approved source	2	1	0			
30			X		Variance obtained for specialized processing methods	1	0.5	0			
					Food Temperature Control .2653, .2654						
31	X				Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
32			X		Plant food properly cooked for hot holding	1	0.5	0			
33	X				Approved thawing methods used	1	0.5	0			
34	X				Thermometers provided & accurate	1	0.5	0			
					Food Identification .2653						
35	X				Food properly labeled: original container	2	1	0			
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	X				Insects & rodents not present; no unauthorized animals	2	1	0			
37		X			Contamination prevented during food preparation, storage & display	2	1	X	X		
38	X				Personal cleanliness	1	0.5	0			
39	X				Wiping cloths: properly used & stored	1	0.5	0			
40			X		Washing fruits & vegetables	1	0.5	0			
					Proper Use of Utensils .2653, .2654						
41	X				In-use utensils: properly stored	1	0.5	0			
42	X				Utensils, equipment & linens: properly stored dried & handled	1	0.5	0			
43	X				Single-use & single-service articles: properly stored & used	1	0.5	0			
44	X				Gloves used properly	1	0.5	0			
					Utensils and Equipment .2653, .2654, .2663						
45		X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	X	0			
46	X				Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0			
47		X			Non-food contact surfaces clean	1	X	0			
					Physical Facilities .2654, .2655, .2656						
48	X				Hot & cold water available; adequate pressure	2	1	0			
49	X				Plumbing installed; proper backflow devices	2	1	0			
50	X				Sewage & waste water properly disposed	2	1	0			
51	X				Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
52	X				Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
53	X				Physical facilities installed, maintained & clean	1	0.5	0			
54	X				Meets ventilation & lighting requirements; designated areas used	1	0.5	0			

Total Deductions: 6

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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Page 1 of ____   Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

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Location Address: 3275 ROBINHOOD ROAD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

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Water Supply: [X] Municipal/Community [ ] On-Site System
Permittee: THE FRESH MARKET INC.

Telephone: (336) 760-2519

Establishment ID: 3034020688

[X] Inspection [ ] Re-Inspection Date: 07/26/2021
Comment Addendum Attached? [X] Status Code: A
Water sample taken? [ ] Yes [x] No Category #: III

Email 1: SMStore012@thefreshmarket.net

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
meat trimmings	meat walk-in cooler	39.0						
ribs	display case	38.0						
rib roast	display case	38.0						
kebab	display case	37.0						
turkey bacon	display case	38.0						
RTE shrimp	display case	38.0						
fish filet	diplay case	34.0						
cod	island case	38.0						
burger patties	meal solutions case	41.0						
chicken	little big meal case	39.0						
quat sani	3 comp sink, meat room (ppm)	150.0						
hot water	3 comp sink, meat room	133.0						
quat sani	hose dispenser, meat room (ppm)	300.0						
quat sani	3 comp sink, seafood room (ppm)	400.0						
hot water	3 comp sink, seafood room	139.0						
quat sani	hose dispenser, seafood room (ppm)	400.0						
ServSafe	Matt Ambrosius 1/09/23	0.0						

Person in Charge (Print & Sign): First Matt Last Ambrosius

Regulatory Authority (Print & Sign): First Aubrie Last Welch

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3131

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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Page 1 of _____ Food Establishment Inspection Report, 3/2013

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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.

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P In meat walk-in, package of ready to eat turkey bacon sitting on top of box of raw chicken, packaged fully cooked ham slices sitting on box of raw pork loin. In seafood case, ready to eat shrimp was adjacent to par-cooked shrimp without a divider present. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready to eat food by arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI - divider placed between shrimp, other foods rearranged properly by PIC. REPEAT, but improvement noted.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Metal pans on rack in meat walk-in cooler had food residue. Food contact surfaces shall be clean to sight and touch. CDI - pans placed in sink to soak for cleaning during inspection.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Ready to eat turkey bacon in display case was not dated. Opened container of ricotta cheese and package of sliced ham lunchmeat in meat walk-in (used for specialty items like roll-ups) were not date marked. All ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - ricotta and lunchmeat voluntarily discarded, turkey bacon was opened yesterday per employee; this was dated appropriately. REPEAT from previous inspection.

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C Piece of fish in seafood walk-in was unwrapped and contacting the exteriors of other wrapped pieces of fish in the same container. Food shall be protected from contamination by storing the food in a clean, dry location where it is not exposed to splash, dust, or other contamination. CDI - PIC discarded piece of fish.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Continue to enclose gaps/voids at back of meat and seafood case - repairs made must be smooth and easily cleanable. Some damage to threshold of seafood walk-in freezer; repair. Condensation at right side of door of seafood freezer, moisture collecting inside wall mounted temperature gauge - is gasket on this door fitted/sealed properly? Repair cracked pvc coating on pipe extending from evaporator box in meat walk-in cooler -(note: per manager, a work order has already been placed for this). Replace cracked/damaged dividers used in meat and seafood cases. Equipment shall be maintained in a state of repair and adjustment that meets Food Code.

47   4-602.13 Nonfood Contact Surfaces - C Cleaning is needed, including but not limited to: inside of display case - the metal ledge where lights are has food debris/buildup; fan guards on compressor in meat walk-in (dust), wrapping stations, metal carts (food debris). Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

GENERAL COMMENTS:
Clean men's employee rest room. Clean and re-caulk bases of both toilets in employee restrooms. Clean floor, esp. upstairs breakroom area.