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 Date: 07/26/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27106 Time In: 10:55 AM Time Out: 12:35 PM

Total Time: 1 hrs 40 min Permittee: THE FRESH MARKET INC. Telephone: (336) 760-2519 Category #: III FDA Establishment Type: Meat and Poultry Department No. of Risk Factor/Intervention Violations: 3 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 2 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d OUT CDI R VR Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X 1 0.5 0 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container X 210 🗆 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X 210000 unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🗆 X 21000 10 □ Food received at proper temperature 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 🗀 Wiping cloths: properly used & stored 1 0.5 0 □ □ Required records available: shellstock tags, parasite destruction 2100 X 40 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 41 🛛 🗀 1 0.5 0 In-use utensils: properly stored 14 🔲 X 3 1.5 🕱 🔲 🔲 🗀 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 1 0.5 0 | | | | Potentially Hazardous Food Tlme/Temperature .2653 16 \| \| \| \| \| \| \| \| \| Proper cooking time & temperatures 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 □ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 3 1.5 0 🗆 🗆 18 approved, cleanable, properly designed, constructed, & used □ Proper cooling time & temperatures Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 □ Proper hot holding temperatures 46 X 10.50 - -3 1.5 0 20 X □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil .2654, .2655, .2656 □ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -210 - -22 49 X Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 ____ & cleaned |24| 🗆 | 🗆 | 🛭 Garbage & refuse properly disposed; facilities maintained 52 🛛 1 0.5 0 Chemical .2653, .2657 Physical facilities installed, maintained |25| 🗆 | 🗆 | 🔯 10.50 | | | | | 53 🛛 Food additives: approved & properly used Meets ventilation & lighting requirements; designated areas used Toxic substances properly identified stored, 210 -X 54 💢 1 0.5 0 - -Conformance with Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan Total Deductions:



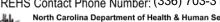
Comment Addendum to Food Establishment Inspection Report FRESH MARKET, THE #12 MEAT & Establishment ID: 3034020688 Establishment Name: Date: 07/26/2021 Location Address: 3275 ROBINHOOD ROAD X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27106 Water sample taken? Yes X No Category #: III Email 1: SMStore012@thefreshmarket.net Water Supply: Municipal/Community On-Site System Permittee: THE FRESH MARKET INC. Email 2: Telephone: (336) 760-2519 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Item Location Temp Item Temp 39.0 meat trimmings meat walk-in cooler 38.0 display case 38.0 rib roast display case 37.0 kebab display case 38.0 turkey bacon display case 38.0 RTE shrimp display case 34.0 fish filet diplay case 38.0 island case cod 41.0 burger patties meal solutions case 39.0 chicken little big meal case 3 comp sink, meat room (ppm) 150.0quat sani 133.0 hot water 3 comp sink, meat room hose dispenser, meat room 300.0 quat sani (nnm) 3 comp sink, seafood room 400.0 quat sani (nnm) 139.0 hot water 3 comp sink, seafood room hose dispenser, seafood room 400.0 quat sani 0.0 ServSafe Matt Ambrosius 1/09/23

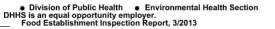
First Last Person in Charge (Print & Sign): Matt **Ambrosius** First Last

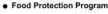
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Andriz Welch KEUS Regulatory Authority (Print & Sign): Aubrie Welch

REHS ID: 2519 - Welch, Aubrie







Verification Required Date:



Comment Addendum to Food Establishment Inspection Report

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

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.

- 3-302.11 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.
- 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.
- 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.