Food Establishment Inspection Report

Establishment Name: HAR	RIS TEETER DELI 250
Location Address: 971 S MAIN	N STREET
City: KERNERSVILLE	State: North Carolina
Zip: 27284 Cou	unty: 34 Forsyth
Permittee: HARRIS TEETER	INC
Telephone: (336) 992-9735	
	○ Re-Inspection
Wastewater System:	
Municipal/Community	On-Site System
Water Supply:	
Municipal/Community	On-Site Supply

Date: 05/16/2022	_Status Code: A
Time In: 9:40 AM	_Time Out:11:45 AM
Category#: III	
FDA Establishment Type	: Deli Department
No. of Risk Factor/Interven	ention Violations: 1
No. of Repeat Risk Factor	/Intervention Violations: 0

Good Retail Practices

Establishment ID: 3034011193

Score:

	Fc	od	bo	rne	e Illness Risk Factors and Public Health Ir	nte	erv	er	ntion	s	
	Ris	k fa	cto	rs: (Contributing factors that increase the chance of developing foo	db	orne	illi	ness.		
	Pul	blic	Hea	lth	Interventions: Control measures to prevent foodborne illness	or	inju	ry			
							0117	_	CDI	R	VR
_	Compliance Status OUT						_	СЫ	ĸ	VI	
S	upe	rvis	ion		.2652			_			
1	ìX	оит	N/A		PIC Present, demonstrates knowledge, &	1		0			
	ĺ.,	_	_	Н	performs duties Certified Food Protection Manager	╁		┝			
2	1	оит		1		0					
Е	mp	loye	e H	ealt		_					
3)X	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	iX	OUT		Н	Proper use of reporting, restriction & exclusion	3	1.5	0			
5	<u> </u>	оит		П	Procedures for responding to vomiting &	1	0.5	0			
	L			Ш	diarrheal events	1	0.5	U			
				nic	Practices .2652, .2653	L		1			
7		OUT OUT		Н	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1	0.5	_	\vdash		-
÷		_	_	Ш		_	0.5	Lu	Щ		_
_	_	_	_	Conf	tamination by Hands .2652, .2653, .2655, .265	_					_
8)X	оит		Н	Hands clean & properly washed	4	2	0			-
9	M	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	оит	N/A	Н	Handwashing sinks supplied & accessible	2	1	0			
	,	ove		_		-	-	10			_
		OUT	u 3	ourc	Food obtained from approved source	12	-1				
		OUT		n X Ó		2	1	0	\vdash		
	_	OUT	_	.,,	Food in good condition, safe & unadulterated	2	1	0			
	/ `		\vdash		Required records available: shellstock tags,	t		H			
14	IX.	оит	N/A	N/O	parasite destruction	2	1	0			
Р	rote	ectio	n fi	rom	Contamination .2653, .2654						
15	įχ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
16	M	OUT			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	M	оит			Proper disposition of returned, previously served,	2	1	0			
	Ľ			Ш	reconditioned & unsafe food	L	Ľ	Ľ			
					Proper cooking time 8 temperature	I.a.		١.			
		OUT				3	1.5	-			
		OUT				3	1.5	-			
		OUT				3	1.5	-	\vdash		
22	+	ојх(т	_	_		3	1.5	-	X		
23	X	оит	N/A	N/O	Proper date marking & disposition	3	1.5	0			
24	ıχ	оит	N/A	N/O	Time as a Public Health Control; procedures &	3	1.5	0			
	Ľ			Ш	records	Ĺ		Ĺ	Щ		L
	т				sory .2653	_					
25	X	оит	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
u	iosh	lv e	lec	ont:		_	_	_			_
	Т				ble Populations .2653 Pasteurized foods used; prohibited foods not	Т	Г				
26	IN	оит	ŊXĄ		offered	3	1.5	0			
С	her	nica	i		.2653, .2657			_			
	_	оит			Food additives: approved & properly used	1	0.5	0			
28	X	оит	N/A		Toxic substances properly identified stored & used	2	1	0			
С	onf	orm	anc	e w	ith Approved Procedures .2653, .2654, .2658						
20	M	оит	N/A		Compliance with variance, specialized process,	2	1	0			
-9		551	A/A		reduced oxygen packaging criteria or HACCP plan	_	1	ľ			L

	G	ooa	Reta	ail P	ractices: Preventative measures to control the addition of pa and physical objects into foods.	thog	gens	, cr	nemica	als,	
С	or	npl	iar	ıce	Status		OUT	г	CDI	R	VR
Sa	ıfe	Food	d an	d Wa	ater .2653, .2655, .2658						
30	IN	OUT	ìX A		Pasteurized eggs used where required	1	0.5	0			
31	Ж	OUT			Water and ice from approved source	2	1	0			
32	Ж	оит	N/A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	nper	atur	e Control .2653, .2654						
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT	N/A	ıχ	Plant food properly cooked for hot holding	1	0.5	0			
35	X	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	Ж	OUT			Thermometers provided & accurate	1	0.5	0			
Fo	ood	Ide	ntific	catio	n .2653						
37	X	OUT			Food properly labeled: original container	2	1	0			
Pı	eve	entic	on of	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	_			Personal cleanliness	1	0.5	0			
41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	M	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	ор	er U	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	OUT Single-use & single-service articles: properly stored & used						0			
46	M	OUT			Gloves used properly	1	0.5	0			
Ut	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о х (т			Non-food contact surfaces clean	1	0,5	0		X	
	-	ical		ilitie							
		OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
	_	OUT		Ш	Plumbing installed; proper backflow devices	2	1	0			
52	M	OUT		Ш	Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	_			
_	IN	ОΧ(Т		Ш	Physical facilities installed, maintained & clean	1	0%5	0		Χ	
55	IIN					1	1 -	1 _	_	. 7	
55 56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034011193 Establishment Name: HARRIS TEETER DELI 250 Date: 05/16/2022 Location Address: 971 S MAIN STREET City: KERNERSVILLE State: NC Comment Addendum Attached? X Status Code: A Zip: 27284 County: 34 Forsyth Water sample taken? Yes X No Category #: III Wastewater System: X Municipal/Community On-Site System Email 1: Municipal/Community On-Site System Water Supply: Permittee: HARRIS TEETER INC Email 2: Telephone: (336) 992-9735 Email 3:

Temperature Observations

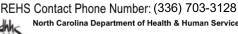
Effective January 1, 2019 Cold Holding is now 41 degrees or less								
Item	Location	Temp 138	Item	Location	Temp 40	Item	Location	Temp
hot water	3 comp	130	roast beef	sandwich make unit	40	-,		
hot water	3 comp Bakery	135	cheese	sandwich make unit	40			
sanitizer quat	3 comp Bakery	200	turkey	sandwich make unit	43			
sanitizer quat	3 comp	200	ham	sandwich make unit	40			
ambient air	front self-service cooler sushi	34	tomato	sandwich make unit	38			
ambient air	front self-service cooler deli	36	turkey	sandwich reach in	40			
ambient air	front self-service cooler Boar's Head	³ 36	sushi	front self service cooler	39			
ambient air	reach in cooler sushi	34	pizza sauce	pizza make unit	39			
ambient air	reach in cooler sandwich	36	sausage	pizza make unit	39			
shrimp	sushi make unit	40	cheese	pizza make unit	40			
crab	sushi make unit	40	cheese	pizza reach in	40			
cream cheese	sushi make unit	38	CFMP Johnny Blackwelder	07/05/2023	0			
crab mix	sushi reach in cooler	40						
cheese	walk in cooler #1	38						
chicken nug	walk in cooler #1	38						
oast beef	walk in cooler #1	40						
ibs	walk in cooler #2	39						
sushi rice	pH 3.98	0						
chicken	final cook	180						
pork	final cook	180						

First Last Hankins

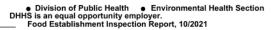
First Last

Regulatory Authority (Print & Sign): John Dunigan

> REHS ID: 3072 - Dunigan, John Verification Required Date:



Person in Charge (Print & Sign): Harry







Comment Addendum to Inspection Report

Establishment Name: HARRIS TEETER DELI 250 **Establishment ID:** 3034011193

Date: 05/16/2022 Time In: 9:40 AM Time Out: 11:45 AM

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.

- 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Turkey was overstacked in the make unit. The top pieces of turkey were 43F. Maintain Time / Temperature Control for Safety Food, Hot and Cold Holding foods in cold holding at 41F or less. CDI: The turkey had only been out on the make unit for less than 2 hours. The turkey was moved to the walk in freezer unit it reach 41F.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT. Cleaning needed on the tables holding the deli slicers. Cleaning needed on the base of the deli slicer. Floor cleaning needed in the walk in freezer. Additional cleaning needed on the fans in the walk in coolers and the walk in freezers. Additional cleaning needed on the outside of the pizza oven. Additional cleaning needed on the outside of the pizza make unit. Nonfood Contact Surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Floor cleaning needed in front of the meat cooler and under prep tables. Physical facilities shall be cleaned as often as necessary to keep them clean.