

Food Establishment Inspection Report

Score: 92.5

Establishment Name: SUPER FOODS

Establishment ID: 3034012480

Location Address: 5952 UNIVERSITY PARKWAY

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: SUPER FOOD MARKET, INC.

Telephone: (336) 377-7325

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 11/21/2022 Status Code: A

Time In: 12:20 PM Time Out: 2:25 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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

| Compliance Status | | OUT | CDI | R | VR |
|---------------------------------------------------------------------|----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|-------------------------------------|-------------------------------------|----|
| Supervision .2652 | | | | | |
| 1 | <input checked="" type="checkbox"/> OUT/N/A | PIC Present, demonstrates knowledge, & performs duties | 1 | 0 | |
| 2 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Certified Food Protection Manager | <input checked="" type="checkbox"/> | 0 | X |
| Employee Health .2652 | | | | | |
| 3 | <input checked="" type="checkbox"/> OUT | Management, food & conditional employee; knowledge, responsibilities & reporting | 2 | 1 | 0 |
| 4 | <input checked="" type="checkbox"/> OUT | Proper use of reporting, restriction & exclusion | 3 | 1.5 | 0 |
| 5 | <input checked="" type="checkbox"/> OUT | Procedures for responding to vomiting & diarrheal events | 1 | 0.5 | 0 |
| Good Hygienic Practices .2652, .2653 | | | | | |
| 6 | <input checked="" type="checkbox"/> OUT | Proper eating, tasting, drinking or tobacco use | 1 | 0.5 | 0 |
| 7 | <input checked="" type="checkbox"/> OUT | No discharge from eyes, nose, and mouth | 1 | 0.5 | 0 |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | |
| 8 | <input checked="" type="checkbox"/> OUT | Hands clean & properly washed | 4 | 2 | 0 |
| 9 | <input checked="" type="checkbox"/> OUT/N/A/N/O | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 4 | 2 | 0 |
| 10 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Handwashing sinks supplied & accessible | 2 | 1 | X |
| Approved Source .2653, .2655 | | | | | |
| 11 | <input checked="" type="checkbox"/> OUT | Food obtained from approved source | 2 | 1 | 0 |
| 12 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Food received at proper temperature | 2 | 1 | 0 |
| 13 | <input checked="" type="checkbox"/> OUT | Food in good condition, safe & unadulterated | 2 | 1 | 0 |
| 14 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 |
| Protection from Contamination .2653, .2654 | | | | | |
| 15 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A/N/O | Food separated & protected | 3 | <input checked="" type="checkbox"/> | X |
| 16 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Food-contact surfaces: cleaned & sanitized | 3 | <input checked="" type="checkbox"/> | X |
| 17 | <input checked="" type="checkbox"/> OUT | Proper disposition of returned, previously served, reconditioned & unsafe food | 2 | 1 | 0 |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | |
| 18 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 |
| 19 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 |
| 20 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 |
| 21 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O | Proper hot holding temperatures | 3 | 1.5 | 0 |
| 22 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O | Proper cold holding temperatures | 3 | 1.5 | 0 |
| 23 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O | Proper date marking & disposition | 3 | 1.5 | 0 |
| 24 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A/N/O | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 |
| Consumer Advisory .2653 | | | | | |
| 25 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Consumer advisory provided for raw/undercooked foods | 1 | 0.5 | 0 |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Pasteurized foods used; prohibited foods not offered | 3 | 1.5 | 0 |
| Chemical .2653, .2657 | | | | | |
| 27 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Food additives: approved & properly used | 1 | 0.5 | 0 |
| 28 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Toxic substances properly identified stored & used | 2 | 1 | 0 |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Compliance with variance, specialized process, reduced oxygen packaging 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.

| Compliance Status | | OUT | CDI | R | VR |
|---------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|-------------------------------------|-------------------------------------|-----|
| Safe Food and Water .2653, .2655, .2658 | | | | | |
| 30 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Pasteurized eggs used where required | 1 | 0.5 | 0 |
| 31 | <input checked="" type="checkbox"/> IN OUT | Water and ice from approved source | 2 | 1 | 0 |
| 32 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A | Variance obtained for specialized processing methods | 2 | 1 | 0 |
| Food Temperature Control .2653, .2654 | | | | | |
| 33 | <input checked="" type="checkbox"/> OUT | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.5 | 0 |
| 34 | <input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O | Plant food properly cooked for hot holding | 1 | 0.5 | 0 |
| 35 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O | Approved thawing methods used | 1 | 0.5 | 0 |
| 36 | <input checked="" type="checkbox"/> OUT | Thermometers provided & accurate | 1 | 0.5 | 0 |
| Food Identification .2653 | | | | | |
| 37 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Food properly labeled: original container | 2 | <input checked="" type="checkbox"/> | X |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | |
| 38 | <input checked="" type="checkbox"/> OUT | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 |
| 39 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Contamination prevented during food preparation, storage & display | 2 | <input checked="" type="checkbox"/> | X |
| 40 | <input checked="" type="checkbox"/> OUT | Personal cleanliness | 1 | 0.5 | 0 |
| 41 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Wiping cloths: properly used & stored | 1 | 0.5 | X |
| 42 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Washing fruits & vegetables | 1 | 0.5 | 0 |
| Proper Use of Utensils .2653, .2654 | | | | | |
| 43 | <input checked="" type="checkbox"/> OUT | In-use utensils: properly stored | 1 | 0.5 | 0 |
| 44 | <input checked="" type="checkbox"/> OUT | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0.5 | 0 |
| 45 | <input checked="" type="checkbox"/> OUT | Single-use & single-service articles: properly stored & used | 1 | 0.5 | 0 |
| 46 | <input checked="" type="checkbox"/> OUT | Gloves used properly | 1 | 0.5 | 0 |
| Utensils and Equipment .2653, .2654, .2663 | | | | | |
| 47 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | <input checked="" type="checkbox"/> | 0.5 | 0 |
| 48 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Warewashing facilities: installed, maintained & used; test strips | 1 | <input checked="" type="checkbox"/> | X |
| 49 | <input checked="" type="checkbox"/> OUT | Non-food contact surfaces clean | 1 | 0.5 | 0 |
| Physical Facilities .2654, .2655, .2656 | | | | | |
| 50 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Hot & cold water available; adequate pressure | 1 | 0.5 | 0 |
| 51 | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A | Plumbing installed; proper backflow devices | 2 | 1 | X |
| 52 | <input checked="" type="checkbox"/> OUT | Sewage & wastewater properly disposed | 2 | 1 | 0 |
| 53 | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A | Toilet facilities: properly constructed, supplied & cleaned | 1 | 0.5 | 0 |
| 54 | <input checked="" type="checkbox"/> OUT | Garbage & refuse properly disposed; facilities maintained | 1 | 0.5 | 0 |
| 55 | <input checked="" type="checkbox"/> OUT | Physical facilities installed, maintained & clean | 1 | 0.5 | 0 |
| 56 | <input checked="" type="checkbox"/> OUT | Meets ventilation & lighting requirements; designated areas used | 1 | 0.5 | 0 |
| TOTAL DEDUCTIONS: | | | | | 7.5 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUPER FOODS

Location Address: 5952 UNIVERSITY PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

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

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

Permittee: SUPER FOOD MARKET, INC.

Telephone: (336) 377-7325

Establishment ID: 3034012480

☒ Inspection ☐ Re-Inspection Date: 11/21/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: marcos.gonzalez618@gmail.com

Email 2: isidrogp1577@gmail.com

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 |
|--------------|-----------------|------|------|----------|------|------|----------|------|
| lettuce | make unit | 40 | | | | | | |
| cheese | " | 40 | | | | | | |
| tripe | " | 40 | | | | | | |
| beans | steam table | 173 | | | | | | |
| cheese sauce | " | 148 | | | | | | |
| ham | drawer | 40 | | | | | | |
| chorizo | " | 38 | | | | | | |
| carnitas | stove | 143 | | | | | | |
| barbacoa | " | 167 | | | | | | |
| all meats | meat cases 3-39 | 35 | | | | | | |
| pico | walk in | 38 | | | | | | |
| cheese dip | " | 40 | | | | | | |
| cooked meat | " | 41 | | | | | | |
| water | 3 comp | 150 | | | | | | |
| wash water | " | 101 | | | | | | |
| quat-ppm | 3 comp | 200 | | | | | | |

First
Person in Charge (Print & Sign): Mateo

First
Regulatory Authority (Print & Sign): Nora

Last
Padilla

Last
Sykes

Mateo Padilla Gonzalez

[Signature]

REHS ID: 2664 - Sykes, Nora

REHS Contact Phone Number: (336) 703-3161

Verification Required Date: 12/01/2022

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: SUPER FOODS

Establishment ID: 3034012480

Date: 11/21/2022 **Time In:** 12:20 PM **Time Out:** 2:25 PM

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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) REPEAT- PIC does not have documentation of food safety training. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 10 6-301.11 Handwashing Cleanser, Availability (Pf)- Soap unavailable at meat dept hand sink. Provide soap for handwashing at each handsink. CDI-Soap provided at sink.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P)- Raw beef stored below raw chicken in walk in cooler. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Rearranged.
3-304.15 (A) Gloves, Use Limitation (P)- Employee was handling utensils that contained and were used with raw meats and then began to handle raw radishes while wearing same gloves. Discard gloves after a task is complete or any time they are damaged or soiled. CDI-Gloves removed, hands washed, radishes washed.
- 16 4-702.11 Before Use After Cleaning (P)- Employee washing dishes skipped sanitize step in the warewashing procedure. Utensils and Food contact surfaces shall be sanitized before use after cleaning. CDI-Education, dishes sanitized.
4-703.11 Hot Water and Chemical - Methods (P)- Employee washing dishes dipped utensil in sanitizer and did not observe the one minute minimum contact time of sanitizer. After being cleaned equipment food contact surfaces and utensils shall be sanitized by following manufacturers use instructions for chemical sanitizers. CDI-Education, dishes sanitized for minimum of one minute. More education needed in warewashing area.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C)- REPEAT- Multiple bags/containers of spices without labels. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.
3-602.11 Food Labels (Pf)- REPEAT-Lard, spices, mole, and various cheeses are in bulk and repackaged for resale without labels. (A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 - Food Labeling, and 9 CFR 317 Labeling, marking devices, and containers. (B) Label information shall include: (1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement; (2) If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the FOOD; (3) An accurate declaration of the net quantity of contents; (4) The name and place of business of the manufacturer, packer, or distributor; and (5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403(q)(3) - (5), nutrition labeling as specified in 21 CFR 101 - Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling. Obtain labels for these products from the manufacturer. VERIFICATION required that foods have appropriate labels by December 1, 2022. Contact information provided.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)-REPEAT Multiple boxes and containers of food on floor in walk-in freezer. Oil containers on floor in back storage area. 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, and at least 6 inches above the floor.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Multiple wet wiping cloths on tables at cook line. Cloths in-use for wiping counters and other equipment surfaces shall be: held between uses in a chemical sanitizer solution at the correct concentration.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT-Shelving is rusting in walk-in cooler. Shelving on multiple prep tables rusted. Equipment shall be maintained in good repair.
4-501.12 Cutting Surfaces (C)REPEAT- Cutting boards in meat market with deep cuts. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
4-202.11 Food-Contact Surfaces - Cleanability (Pf)- Meat saw with jagged/cut metal piece near blade. Dicer with one bent piece of metal on cutting surface. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to

have smooth seams and joints. VERIFICATION required of repair/replacement by December 1, 2022.

4-202.16 Nonfood-Contact Surfaces (C)- Drink crates are being used as shelving. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. Obtain proper shelving.

- 48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature (Pf)- REPEAT-Wash temperature during active wash measured 101F. Maintain wash water at 110F. CDI-Education, manager is helping employee make new water at 110F or above.
- 4-302.14 Sanitizing Solutions, Testing Devices (Pf)- Test strips do not have color chart so concentration can not be determined. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. VERIFICATION of new test strips due by December 1, 2022.

- 51 5-205.15 (B) Maintain a plumbing system in good repair. Faucet is missing on right prep sink. Repair faucet.