

Food Establishment Inspection Report

Score: 93

Establishment Name: AMERICAN DELI

Establishment ID: 3034012839

Location Address: 3311 NORTH PATTERSON AVENUE

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: TRIAD AMERIDEL LLC

Telephone: (336) 842-5712

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/23/2022 Status Code: A

Time In: 11:15 AM Time Out: 1:00 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 10

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



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: TRIAD AMERIDEL LLC
 Telephone: (336) 842-5712

Establishment ID: 3034012839
 Inspection Re-Inspection Date: 11/23/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: kim.sean.s@gmail.com
 Email 2: adynasty30@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
hot water	3 comp sink	119						
chlorine sanitizer	3 comp sink	100						
chlorine sanitizer	bucket	0						
chlorine sanitizer	bucket 2	200						
philly cheesesteak	final cook	175						
chicken Philly	final cook	190						
wings	final cook	206						
tenders	hot holding	118						
tenders	reheated	196						
burgers	hot holding	179						
lettuce	make unit	44						
diced tomatoes	make unit	44						
sliced tomatoes	make unit	44						
sliced cheese	make unit	41						
chicken	make unit	41						
turkey	reach in	41						
slaw	reach in	41						
sliced tomatoes	walk in cooler	41						
lettuce	walk in cooler	41						

First
 Person in Charge (Print & Sign): Keauna

Last
 Williams

Keauna Williams

First
 Regulatory Authority (Print & Sign): Lauren

Last
 Pleasants

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3144

Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

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Date: 11/23/2022 **Time In:** 11:15 AM **Time Out:** 1:00 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.

- 1 2-102.11 (A), (B) and (C) (1), (4) - (16)- (PF): There was no certified food protection manager on duty and over 5 priority items were out of compliance. Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by: (A) Complying with this Code by having no violations of priority items during the current inspection; or (B) Being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program; or(C) Responding correctly to the inspector's questions as they relate to the specific food operation. CDI: Education and packets of information were given to and explained with the PIC.
- 2 2-102.12 (A) Certified Food Protection Manager- (C): There was no certified food protection manager on duty during the inspection. 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. Person in charge has class and exam scheduled, so no points taken.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) - Establishment does not have current employee health reporting agreement that includes the addition of on-typhoidal Salmonella. Food employees are required to report to the person in charge information about their health and activities as they relate to foodborne illnesses, including the 5 symptoms of foodborne illness and the 6 reportable illnesses. CDI- Copy of new policy provided by REHS.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event - (PF): There is no diarrheal or vomiting plan or clean up kit in the establishment. Food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: Clean-up plan template provided by REHS.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) - Food employee was preparing cheese slices while chewing gum. Gum is considered a food. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils, linens, unwrapped single-service and single-use articles, or other items needing protection can not result. CDI- Person in charge directed employee to dispose of gum.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - In the make unit, raw shrimp stored behind mayonnaise. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display with ready-to eat foods, and arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI- Pans switched.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) - Ice machine shield with light buildup. Ice machines shall be cleaned per manufacturer's instructions at a frequency necessary to preclude the accumulation of soil or mold.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Pan of chicken tenders under the heat lamp measured 118-128F. TCS foods shall be maintained hot at 135F or above. CDI- Tenders dropped back into fryer and measured 196F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: REPEAT- In the make unit, lettuce, diced tomatoes, and sliced tomatoes 44F. Potentially hazardous food shall be maintained at 41 F or below. CDI: Education provided about overstacking containers as portions in the bottom of the pans were 41F. Make unit lid closed.
- 28 7-201.11 Separation - Storage (P) - Bulk bottle of hand sanitizer stored on a shelf above single-service tableware. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating them by spacing or partitioning, or locating them below the aforementioned items. CDI- Sanitizer moved to the bottom shelf with other chemicals.
- 35 3-501.13 Thawing (Pf) - Fish thawing in prep sink in metal pan of water. TCS food shall be thawed under refrigeration at 41F or less, completely submerged under running water at a temperature of 70F or below, as part of the cooking process. CDI- Cold water turned on.
- 41 3-304.14 Wiping Cloths, Use Limitations-REPEAT-(C): Wiping cloths were held in a sanitizer solution of 0 ppm on the cook line. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in chemical sanitizer solution at the concentration specified on manufacturer's label. CDI- Bucket remade to 200 ppm.

- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) - Pans stacked wet on clean dish shelving. Allow cleaned and sanitized utensils and equipment to air dry. Do not towel dry.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Floors in walk-in cooler are rusting, Door on upright freezer has places that are rusted. Lower shelf of prep table in the cook line is rusted. Replace torn gasket on the left door of the make unit. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed on floor in walk-in cooler, ceiling and fans in the walk in cooler, spray nozzle at 3 compartment sink, and cabinets under drink station. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 54 5-501.113 Covering Receptacles-REPEAT-(C):Doors and lid of dumpsters were left open. Receptacles and waste handling for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids and doors.
- 501.115 Maintaining Refuse Areas and Enclosures-(C): REPEAT- Clean leaves and other debris from around dumpster to prevent rodent harborage. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-C: Floor tiles missing by floor drain in women's restroom. Wood is being used as a base for shelf legs. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions-C: REPEAT- Wall cleaning is needed underneath the 3 compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean.