Food Establishment Inspection Report

Score: 93

Establishment Name: FRESH MARKET, THE #12 PRODUCE
Establishment ID: 3034020687

Location Address: 3285 ROBINHOOD ROAD
☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM **State:** NC
Date: 04 / 08 / 2014 **Status Code:** A

Zip: 27106 **County:** 34 Forsyth
Time In: 12 : 15 ○ am ☒ pm **Time Out:** 4 : 50 ○ am ☒ pm

Total Time: 4 hrs 35 minutes

Permittee: THE FRESH MARKET, INC.
Category #: II

Telephone:
FDA Establishment Type:

Wastewater System: ☒ Municipal/Community ☐ On-Site System
No. of Risk Factor/Intervention Violations: 3

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

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

Total Deductions: 7

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Page 1 of _____ Food Establishment Inspection Report, 3/2013

Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM   State: NC

County: 34 Forsyth   Zip: 27106

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site System
Permittee: THE FRESH MARKET, INC.

Telephone:

☒ Inspection   ☐ Re-Inspection   Date: 04/08/2014

Comment Addendum Attached? ☐

Status Code: A

Category #: II

Email 1:

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
hot water	3 comp. sink	144						
air temp	refrigerated prep room	45						
cilantro yogurt	produce walk-in cooler	39						
zucchini	retail	49						
watermelon	ice	50						

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   2-102.12 Certified Food Protection Manager - C PIC was not a certified food protection manager. Ensure PIC is available during all times of operation.

✓ Spell

6   2-301.14 When to Wash - P Employee touched face with hands and returned to use clean single service containers without washing hands. Employees must wash hands after touching exposed body parts other than hands and exposed portions of arms before handling clean utensils or preparing food. Employee washed hands as corrective action.
2-301.12 Cleaning Procedure - P Employees did not use towel to turn off faucet handles. Ensure employees use a towel to or another barrier that prevents recontamination of hands.

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Cut watermelon 43-53 and cut vegetables 45-47 F in retail refrigeration units. Cut PHF items must be maintained at 45 F or below. Additional ice added to watermelon and cut fruit discarded as corrective action.

Person in Charge (Print & Sign):   First   Last

Regulatory Authority (Print & Sign):   First   Last

REHS ID: 1846 - Williams, Tony

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (_____) _____ - _____

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Page 2 of _____   Food Establishment Inspection Report, 3/2013

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34   4-302.12 Food Temperature Measuring Devices - PF Food temperature measuring device did not have a small diameter. Ensure food temperature measuring devices have a small diameter probe.

37   3-305.14 Food Preparation - C Vegetables crisping at the warewashing sink next to drainboard with utensils containing food scraps. Food scraps and soiled utensils shall not be stored on the drainboard of the warewashing sink when used for food preparation.

38   2-303.11 Prohibition-Jewelry - C Employee involved in food preparation was wearing bracelets and watches. Ensure employees do not wear any jewelry on hands or wrists. An exception is a plain ring if desired.

39   3-304.14 Wiping Cloths, Use Limitation - C Wet wiping cloths stored on the splash guard of the hand washing sink. Ensure wet wiping cloths are stored in sanitizer. Sanitizer strength was weak. Ensure wet wiping cloths are saturated with sanitizer and refilled with sanitizer to ensure proper strength. Replace wiping cloths and sanitizer when visibly soiled.

43   4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Black Styrofoam trays were stored in a manner that allowed for contamination. Invert trays.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Replace rusted shelving and rusted sprayer at the warewashing sink.
4-202.11 Food-Contact Surfaces-Cleanability - PF Hinges to retail produce bins are not cleanable. Replace bins with containers that are easily cleanable.

46   4-501.16 Warewashing Sinks, Use Limitation - C Employee indicated that the warewashing area is not sanitized before using for vegetable crisping. Ensure sink is washed, rinsed, and sanitized before and after vegetable preparation.

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Page 3 of _____   **Food Establishment Inspection Report, 3/2013**

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47   4-602.13 Nonfood Contact Surfaces - C Detail clean retail cases.

49   5-205.15 System Maintained in Good Repair - P Faucet in women's public restroom and hose for washing floors is leaking. Repair.
5-203.14 Backflow Prevention Device, When Required - P Ensure backflow prevention is adequate at the chemical station/spray hose.

52   5-501.115 Maintaining Refuse Areas and Enclosures - C Clean area around dumpster.

53   6-501.12 Cleaning, Frequency and Restrictions - C Clean floors under shelving in the warehouse area.

54   6-303.11 Intensity-Lighting - C Lighting 40 f/c in the food preparation area. Provide 50 f/c in this area. Lighting was 10 f/c in the men's restroom. Provide 20 f/c in the restrooms. Lighting was 4 f/c near the back entrance where potatoes and avocados are stored. Provide 10 f/c in areas where food is stored.
6-305.11 Designation-Dressing Areas and Lockers - C Employee personal clothing stored on shelves in the warehouse area. Store clothing in designated areas.

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Page 4 of _____   **Food Establishment Inspection Report, 3/2013**

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Page 5 of _____   Food Establishment Inspection Report, 3/2013

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Page 6 of _____ Food Establishment Inspection Report, 3/2013