

Food Establishment Inspection Report

Score: 96

Establishment Name: HARRIS TEETER #334 DELI

Establishment ID: 3034020703

Location Address: 5365 ROBINHOOD VILLAGE DRIVE

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 13 / 2019 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 11 : 50 am pm

Time Out: 03 : 40 am pm

Permittee: HARRIS TEETER, INC.

Category #: IV

Telephone: (336) 923-2441

FDA Establishment Type: Deli Department

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 4

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 0

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/>	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/>	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	<input checked="" type="checkbox"/>	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					4			



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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: HARRIS TEETER, INC.
 Telephone: (336) 923-2441

Establishment ID: 3034020703
 Inspection Re-Inspection Date: 02/13/2019
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Hot Baked 8	chicken display	141	RB sandwich	12:50 pm	46	Food Safety	Elizabeth Fasolo 3/29/22	00
fried chx	DISCARDED	118	RB sandwich	1:31 pm	46			
rotisserie chx	chicken display	135	b-less wings	Walk-in cooler	37	quat sanitizer	3 comp sink (ppm)	200
turkey	deli cooler	38	fried chx	walk-in, 12:03	82	pH	sushi rice	3.83
mozzarella	"	43	fried chx	walk-in, 12:37	49			
bologna	"	38	imit. crab	sushi prep	37			
roast beef	sandwich prep	41	baby shrimp	"	39			
tuna	"	41						

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 2-103.11 Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF When asked about the 5 reportable symptoms and illnesses, employee was unable to answer adequately. All food employees must be familiar with this information and know where to locate it. CDI - REHS provided a copy of employee health policy to post in deli. ✓ Spell
- 18 3-501.15 Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. P At 12:03, fried chicken on rack in walk-in cooler was 82F; it had been cooked at 10:19 am. A roast beef sandwich in a closed clamshell container under the sub prep line temped at 46F at 12:50pm; it was still 46F at 1:31. All potentially hazardous foods must meet approved cooling parameters. CDI - pan of fried chicken was placed in walk-in freezer to rapidly cool, and was 45-49F by 12:37pm. Roast beef sandwich container was opened and sandwich was relocated to walk-in cooler to rapidly cool.
- 19 3-501.16 Maintain TCS foods in hot holding at 135F or above. -P Bucket of fried chicken in heated display was 118F. All potentially hazardous foods must be held hot at 135F or above. CDI - chicken was removed from case to be discarded.

Lock Text

Person in Charge (Print & Sign): Elizabeth ^{First} Fasolo ^{Last}
 Regulatory Authority (Print & Sign): Aubrie ^{First} Welch ^{Last}

Gar A. Fasolo

Aubrie Welch REHS

REHS ID: 2519 - Aubrie Welch

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Per conversation with deli manager, sliced meats at the sandwich prep line are held for a maximum of 2 days. They were not date marked. Because these items are held over 24 hours, they must be dated. Opened container of Alouette soft cheese was not dated. CDI - cheese discarded; conversation with deli manager about dating sliced meats. To avoid a point deduction on future inspections, ensure that meats kept in this unit are dated.
- 31 3-501.15 Cooling Methods - PF Sandwiches prepped in the deli need to be quickly cooled to 41F or below before being offered for sale; the cooler under the sandwich prep line does not appear to be adequately cooling these based on the temperature observations today. Modify your sandwich preparation/cooling process; it is recommended that sandwiches be placed in the walk-in cooler, uncovered or loosely covered, to cool to 41F or below. Monitor temps to ensure they are cooling quickly. The cooling process for the fried chicken needs to be monitored as well.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Trash can adjacent to knife rack today, with evidence of splash on knife rack from items discarded in trash can. Mandoline and vegetable peeler on prep table next to hand sink at sushi area, exposed to splash from hand washing. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
4-901.11 Equipment and Utensils,
Air-Drying Required - C Metal bowls nested together while still wet; allow all dishes to air dry before stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Bread bags stored next to hand sink at bakery today where they were exposed to splash from hand washing. Single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. CDI - rack of bags relocated.
- 47 4-602.13 Nonfood Contact Surfaces - C The fan guards in the walk-in cooler are dusty and need to be cleaned. This is a REPEAT from the previous inspection date 5/15/2018
- 49 5-205.15 (B) System maintained in good repair - C The hand sink in the bakery area (nearest the walk-in cooler) did not have adequate water pressure, and the cold water was turned off, making it difficult to properly wash hands due to the temperature of the water. This sink needs to be repaired to operate properly. A plumbing system shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C Clean base of urinal.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C Clean ceiling vents in deli, some dust accumulation present today. Recaulk the toilets in both restrooms to facilitate cleaning.



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✓
Spell

