Food Establishment Inspection Report

Establishment Name: WALMART DELI								
Location Address: 4550 KES	TER MILL RD							
City: WINSTON SALEM	State: North Carolina							
Zip: 27103 Co	ounty: 34 Forsyth							
Permittee: WALMART INC								
Telephone:								
	○ Re-Inspection							
Wastewater System:								
Municipal/Community	On-Site System							
Water Supply:								
Municipal/Community	On-Site Supply							

Date: 06/21/2022 Time In: 2:15 PM	_Status Code: A _Time Out: _5:00 PM							
Category#: III								
FDA Establishment Type:	Deli Department							
No. of Risk Factor/Intervention Violations: 3 No. of Repeat Risk Factor/Intervention Violations: 1								

Good Retail Practices

Establishment ID: 3034020391

Score:

96.5

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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	۷R		
Supervision .2652											
1	IN	охт	N/A		PIC Present, demonstrates knowledge, &	x		0			
Ŀ	Ł		⊢		performs duties	^		ľ	Х		
2 X OUT N/A Certified Food Protection Manager 1 0											
Employee Health .2652											
3	Ĺ	(оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	I)X	(оит	_	Ш	Proper use of reporting, restriction & exclusion Procedures for responding to vomiting &	3	1.5	0			
5	L	Оυт			diarrheal events	1	0.5	0			
Good Hygienic Practices .2652, .2653											
7	+ -	(OUT	\vdash	Н	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1	0.5	-			
	-	OUT			• • • • • • • • • • • • • • • • • • • •	_	0.5	Lu			
_	_	_	_	Conf	tamination by Hands .2652, .2653, .2655, .265	_					
8	Į)X	(ООТ	\vdash	Н	Hands clean & properly washed	4	2	0			
9	Ĺ	(оит		N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	×	ОUТ	N/A	Ш	Handwashing sinks supplied & accessible	2	1	0			
Α	pp	rove	d S	our	ce .2653, .2655						
11	j)x	(оит			Food obtained from approved source	2	1	0			
-	-	ОUТ		Ŋ (0	Food received at proper temperature	2	1	0			
13	×	OUT			Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	r)X A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
P	rot	ectio	n f	rom	Contamination .2653, .2654						
15	j)x	(оит	N/A	N/O	Food separated & protected	3	1.5	0			
16	×	(оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	ООТ			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
P	ote	entia	ly ŀ	laza	ardous Food Time/Temperature .2653						
		OUT				3	1.5	0			
-	+	ОUТ	-	-		3	1.5	-			
-	-	OUT	-	-		3	1.5	-		· ·	
-	-	OX(T	_	_		3	135	-	X	X	
-	-	OX(T	_	-	Proper cold holding temperatures Proper date marking & disposition	3	1.5	1	Х		
23 24	Ť	(оит оит		Н	Time as a Public Health Control; procedures &	3	1.5	Ė			
_	L			Ш	records	Ľ		Ĺ			
-	_	sum			sory .2653 Consumer advisory provided for raw/	Т			П		
	L	ООТ	_	Ш	undercooked foods	1	0.5	0			
Н	igl	nly S	usc	epti	ble Populations .2653						
26	IN	оυт	ŊΧ		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
		mica			.2653, .2657						
_	+-	ОUТ		-	Food additives: approved & properly used	1	0.5	-			
28	jX	(оит	N/A		Toxic substances properly identified stored & used	2	1	0			
Conformance with Approved Procedures .2653, .2654, .2658											
29	IN	оυт	ŊXĄ		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
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	G	ooa	Ket	all Pi	ractices: Preventative measures to control the addition of pa and physical objects into foods.	tnoç	gens	, cr	nemic	ais,	
Compliance Status			OUT		Γ	CDI	R	VR			
Sa	afe	Food	d an	d Wa	ater .2653, .2655, .2658						
30	IN	OUT	1)X (A		Pasteurized eggs used where required	1	0.5	0			
31	X	оит			Water and ice from approved source	2	1	0			
32	IN	оит	1)X A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	npe	ratur	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	ι χ φ	Plant food properly cooked for hot holding	1	0.5	0			
35	IN	OUT	N/A	ı) (o	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
F	ood	Ider	ntifi	catio	n .2653						
37	X	OUT			Food properly labeled: original container	2	1	0			
Pi	reve	entio	n o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	×	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	×	OUT			Personal cleanliness	1	0.5	0			
41	×	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	IN	оит	ηXA		Washing fruits & vegetables	1	0.5	0			
Pi	гор	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equi	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	M	OUT			Non-food contact surfaces clean	1	0.5	0			
PI	hys	ical	Fac	ilities	s .2654, .2655, .2656						
50	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	IN	о∕хіт		Ш	Plumbing installed; proper backflow devices	2	1	X			
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	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	о х (т		Ш	Physical facilities installed, maintained & clean	X	0.5	0		Х	
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	3.	5				
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Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020391 Establishment Name: WALMART DELI Location Address: 4550 KESTER MILL RD Date: 06/21/2022 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? Status Code: A County: 34 Forsyth Zip: 27103 Water sample taken? Yes X No Category #: III Email 1: Water Supply: Municipal/Community On-Site System Permittee: WALMART INC Email 2: Email 3: Telephone: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 162.0 Macaroni hot holding 164.0 **Baked Beans** hot holding 172.0 Jalepeno Poppers hot holding General Tso's 142.0 hot holding Chicken **BBQ Boneless** 157.0 hot holding Winas 161.0 Ranch Wings hot holding 168.0 Hot Wings hot holding 125.0 Hot Dogs stand alone hot holding case stand alone hot holding case 128.0 Corn Dogs 125.0 Egg Rolls stand alone hot holding case 37.0 Roast Turkey deli case 39.0 Ham deli case 39.0 **Buffalo Chicken** deli case 39.0 Roast Beef deli case 40.0 walk-in cooler All American Sub 38.6 walk-in cooler Ambient 128.0 Hot Water 3-compartment sink 300.0 Quat Sani 3-compartment sink 0.000 Serv Safe Carla 9-22-22

First Last

Person in Charge (Print & Sign): Deja Tolliver

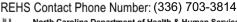
First Last

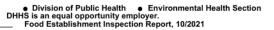
Murphy

REHS ID: 2795 - Murphy, Victoria

Regulatory Authority (Print & Sign): Victoria

Verification Required Date:









Comment Addendum to Inspection Report

Establishment Name: WALMART DELI Establishment ID: 3034020391

Date: 06/21/2022 Time In: 2:15 PM Time Out: 5:00 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 2-103.11 Person in Charge-PF: The following items measured below 135 F: hotdogs (125 F-128 F), corndogs (128 F), eggroll (125 F). (I) Employees are properly maintaining the temperatures of potentially hazardous food during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures. CDI: Per PIC the corndogs and egg rolls had not be in hot holding for an hour. The egg rolls and corndogs were reheated to a temperature above 165 F. PIC discarded hot dogs
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-REPEAT-P: The following items measured a temperatures below 135 F: (stand alone hot holding case) hot dogs (125 F-128 F), corndogs (128 F), eggroll (125 F). Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: Per PIC the corndogs and egg rolls had not be in hot holding for an hour. The egg rolls and corndogs were reheated to a temperature above 165 F. PIC discarded hot dogs. *taken to half credit due to an improvement from previous inspection*
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: A quarter piece of bologna in the deli case measured at 47 F. Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: Item was discarded. *left at zero points due to all other items being in compliance*
- 51 5-205.15 (B) System Maintained in Good Repair-C: There was a leak observed at the prep sink. A plumbing fixture shall be maintained in good repair.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods-C: Replace base panel on wall beside walk-in freezer./replace floor panel beside deli case/recaulk around toilets in women's restroom. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed on walls in preparation area and floors under and around equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.