

Food Establishment Inspection Report

Score: 94

Establishment Name: HARRIS TEETER 216 DELI

Establishment ID: 3034011195

Location Address: 2281 CLOVERDALE

City: WINSTON SALEM State: North Carolina
Zip: 27103 County: 34 Forsyth

Permittee: HARRIS TEETER INC

Telephone: (336) 777-1075

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/23/2022 Status Code: A

Time In: 12:20 PM Time Out: 6:55 PM

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 3

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

Compliance Status		OUT	CDI	R	VR
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Supervision .2652

1	<input checked="" type="checkbox"/>	OUT	N/A	PIC Present, demonstrates knowledge, & performs duties	1	0		
2	<input checked="" type="checkbox"/>	OUT	N/A	Certified Food Protection Manager	1	0		

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"/>	IN	<input checked="" type="checkbox"/>	Hands clean & properly washed	4	X	0	X
9	<input checked="" type="checkbox"/>	OUT	N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0	
10	<input checked="" type="checkbox"/>	OUT	N/A	Handwashing sinks supplied & accessible	2	1	0	

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	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"/>	OUT	N/A	Required records available: shellstock tags, parasite destruction	2	1	0	

Protection from Contamination .2653, .2654

15	<input checked="" type="checkbox"/>	OUT	N/A	Food separated & protected	3	1.5	0	
16	<input checked="" type="checkbox"/>	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	0	
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	Proper cooking time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	IN	OUT	Proper reheating procedures for hot holding	3	1.5	0	
20	<input checked="" type="checkbox"/>	IN	OUT	Proper cooling time & temperatures	3	X	0	X
21	<input checked="" type="checkbox"/>	OUT	N/A	Proper hot holding temperatures	3	1.5	0	
22	<input checked="" type="checkbox"/>	OUT	N/A	Proper cold holding temperatures	3	1.5	0	
23	<input checked="" type="checkbox"/>	OUT	N/A	Proper date marking & disposition	3	1.5	0	
24	<input checked="" type="checkbox"/>	IN	OUT	Time as a Public Health Control; procedures & records	3	1.5	X	X

Consumer Advisory .2653

25	<input checked="" type="checkbox"/>	OUT	N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0	
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Highly Susceptible Populations .2653

26	<input checked="" type="checkbox"/>	OUT	N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
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Chemical .2653, .2657

27	<input checked="" type="checkbox"/>	OUT	N/A	Food additives: approved & properly used	1	0.5	0	
28	<input checked="" type="checkbox"/>	OUT	N/A	Toxic substances properly identified stored & used	2	1	0	

Conformance with Approved Procedures .2653, .2654, .2658

29	<input checked="" type="checkbox"/>	OUT	N/A	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0	
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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
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Safe Food and Water .2653, .2655, .2658

30	<input checked="" type="checkbox"/>	OUT	N/A	Pasteurized eggs used where required	1	0.5	0	
31	<input checked="" type="checkbox"/>	OUT		Water and ice from approved source	2	1	0	
32	<input checked="" type="checkbox"/>	OUT	N/A	Variance obtained for specialized processing methods	2	1	0	

Food Temperature Control .2653, .2654

33	<input checked="" type="checkbox"/>	IN	<input checked="" type="checkbox"/>	OUT	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0	
34	<input checked="" type="checkbox"/>	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0	
35	<input checked="" type="checkbox"/>	OUT	N/A	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"/>	OUT	Food properly labeled: original container	2	1	X	
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Prevention of Food Contamination .2652, .2653, .2654, .2655, .2657

38	<input checked="" type="checkbox"/>	OUT		Insects & rodents not present; no unauthorized animals	2	1	0	
39	<input checked="" type="checkbox"/>	OUT		Contamination prevented during food preparation, storage & display	2	1	0	
40	<input checked="" type="checkbox"/>	OUT		Personal cleanliness	1	0.5	0	
41	<input checked="" type="checkbox"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0	
42	<input checked="" type="checkbox"/>	OUT	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"/>	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X	X
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0		
49	<input checked="" type="checkbox"/>	IN	<input checked="" type="checkbox"/>	OUT	Non-food contact surfaces clean	X	0.5	0	

Physical Facilities .2654, .2655, .2656

50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0		
51	<input checked="" type="checkbox"/>	OUT		Plumbing installed; proper backflow devices	2	1	0		
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0		
53	<input checked="" type="checkbox"/>	OUT	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"/>	IN	<input checked="" type="checkbox"/>	OUT	Physical facilities installed, maintained & clean	1	X	0	
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0		

TOTAL DEDUCTIONS: 6



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: HARRIS TEETER INC

Telephone: (336) 777-1075

Establishment ID: 3034011195

Inspection Re-Inspection Date: 06/23/2022

Comment Addendum Attached? Status Code: A

Water sample taken? Yes No Category #: IV

Email 1:s216mgr001@harristeeter.com

Email 2:s216end001@harristeeter.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
Tuna	sushi station	41	Mesquite turkey	Deli case	41			
Salmon	sushi station	41	Buffalo chicken	Deli case	41			
Shrimp	sushi station	41	Livewurset	Deli case	40			
Imitaion crab	sushi station	41	Mozzarella	Deli case	41			
Crab sticks	sushi station	39	Provolone	Deli case	41			
Crab salad	sushi station	39	Pizza sauce	Pizza sauce	58			
Cruncy roll	sushi station	39	Mozzarella	Pizza sauce	43			
Tiger roll	sushi station	41	Tomatoes	Pizza sauce	41			
Spicy roll	sushi station	31	Sauge	Pizza sauce	41			
Crunch shrimp roll	sushi station	28	Hot water	3 comp sink	125			
Sausage	sandwich	39	Quat sanitizer	3 comp sink	150			
Breaded chicken	sandwich	36	Myo Kyaw Thant	Servsafe 12/11/2024	0			
Tomatoes	sandwich	39						
Philly steak	sandwich	35						
Rotisserie	hot holding	143						
Leg Quaters	hot holding	184						
Chicken wings	hot holding	168						
Buffalo boneless	display case	39						
Buffalo wings	display case	41						
Ribs	display case	40						

First

Last

Person in Charge (Print & Sign): Kimberly

Baxley



First

Last

Regulatory Authority (Print & Sign): Elizabeth Manning

Victoria Murphy



REHS ID: 2795 - Murphy, Victoria

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814



North Carolina Department of Health & Human Services

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● 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: HARRIS TEETER 216 DELI

Establishment ID: 3034011195

Date: 06/23/2022 **Time In:** 12:20 PM **Time Out:** 6:55 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.

- 8 2-301.12 Cleaning Procedure-(P) An employee was observed turning the faucet off with their clean hands, another employee was observed washing their hands for less than 20 seconds. (A) Except as specified in (D) of this section, food employee shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using a cleaning compound in a handwashing sink that is equipped as specified under § 5-202.12 and Subpart 6-301.1/(C) To avoid recontaminating their hands or surrogate prosthetic devices, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink or the handle of a restroom door. CDI: After education was given, all handwashing was corrected.
- 20 3-501.14 Cooling (P) The following items prepared the day prior did not meet cooling parameters; several containers of chicken salad (45-47), a container of pulled pork (43-45), and two containers of pork ribs (43). (A) Cooked time/temperature control for safety food shall be cooled: (1) Within 2 hours from 57C (135F) to 21C (70F); P and (2) Within a total of 6 hours from 57C (135F) to 5C (41F) or less. CDI: After recommended discard, PIC decided to put all items in the walk in the freezer.
- 24 3-501.19 Time as a Public Health Control-(Pf) : A written procedure was present for holding pizza on time, but changes were made to holding times with no new procedures present / A pizza was held on time without a time indication. PIC indicated pizza was placed in unit for time 15 min prior. Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify. The food is marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is rendered a time/temperature control for safety food as specified in sub's (B)(2)(a) and (b) of this section. CDI: The holding time was corrected on the old procedure, and PIC will obtain a copy for the new procedures. The pizza held without a time indication was discarded. *The PIC will email a copy of the new procedure*
- 33 3-501.15 Cooling Methods-PF: (A)The following items prepared the day prior did not meet cooling parameters; several containers of chicken salad (45-47), a container of pulled pork (43-45), and two containers of pork ribs (43). Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment; (4) Stirring the food in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; (7) Other effective methods. CDI: After recommending discard, the PIC decided to keep items. Items were placed in the walk in cooler.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food -(C): Several sauce containers in the sandwich station, and 3 containers by the chicken breaded station had no labels to identify the items. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) The following was observed during the inspection: Broken door knob base on walk in cooler, 2 panels on the hot holding display not working, and rusting on the ceiling in both deli walk in coolers and detaching at seams. (A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. * Work order has been order for the 2 panels in the hot holding display unit*
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed to/on the following: cabinets, speed racks and dunnage racks in the reach-in cooler, fan covers in walk-in freezer, freezer door, sprayer head, oven, air filters in the sushi and deli display coolers. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Pitting was observed in the floors of the walk in freezer as well as low grout in the tiles. Physical facilities shall be maintained in good repair./ 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed on walls and floors in the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean.