

Food Establishment Inspection Report

Score: 96

Establishment Name: LOWES FOOD 165 DELI

Establishment ID: 3034020421

Location Address: 2890 REYNOLDA ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: LOWES FOOD STORES INC.

Telephone: (336) 725-7759

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/20/2022 Status Code: A

Time In: 10:25 AM Time Out: 12:45 PM

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 2

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 | <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"/> OUT | | | | |
| Hands clean & properly washed | | 4 | 2 | 0 | |
| 9 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| 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"/> IN OUT | | | | |
| Food in good condition, safe & unadulterated | | 2 | X | 0 | X X |
| 14 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| Required records available: shellstock tags, parasite destruction | | 2 | 1 | 0 | |
| Protection from Contamination .2653, .2654 | | | | | |
| 15 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| 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"/> OUT/N/A/N/O | | | | |
| Proper cooking time & temperatures | | 3 | 1.5 | 0 | |
| 19 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| Proper reheating procedures for hot holding | | 3 | 1.5 | 0 | |
| 20 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| Proper cooling time & temperatures | | 3 | 1.5 | 0 | |
| 21 | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | | | | |
| Proper hot holding temperatures | | 3 | X | 0 | X X |
| 22 | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | | | | |
| Proper cold holding temperatures | | 3 | 1.5 | X | X |
| 23 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| Proper date marking & disposition | | 3 | 1.5 | 0 | |
| 24 | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | | | | |
| Time as a Public Health Control; procedures & records | | 3 | 1.5 | 0 | |
| Consumer Advisory .2653 | | | | | |
| 25 | <input checked="" type="checkbox"/> IN OUT/N/A | | | | |
| Consumer advisory provided for raw/undercooked foods | | 1 | X | 0 | X |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | <input checked="" type="checkbox"/> IN OUT | | | | |
| Pasteurized foods used; prohibited foods not offered | | 3 | 1.5 | 0 | |
| Chemical .2653, .2657 | | | | | |
| 27 | <input checked="" type="checkbox"/> IN OUT | | | | |
| 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 | |

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 | <input checked="" type="checkbox"/> IN OUT | | | | |
| 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"/> OUT | | | | |
| Proper cooling methods used; adequate equipment for temperature control | | 1 | 0.5 | 0 | |
| 34 | <input checked="" type="checkbox"/> OUT/N/A/N/O | | | | |
| 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"/> OUT | | | | |
| Food properly labeled: original container | | 2 | 1 | 0 | |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .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 OUT | | | | |
| Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used | | 1 | X | 0 | X |
| 48 | <input checked="" type="checkbox"/> OUT | | | | |
| Warewashing facilities: installed, maintained & used; test strips | | 1 | 0.5 | 0 | |
| 49 | <input checked="" type="checkbox"/> OUT | | | | |
| Non-food contact surfaces clean | | 1 | 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"/> IN OUT | | | | |
| Garbage & refuse properly disposed; facilities maintained | | 1 | 0.5 | X | X |
| 55 | <input checked="" type="checkbox"/> IN OUT | | | | |
| Physical facilities installed, maintained & clean | | 1 | X | 0 | X |
| 56 | <input checked="" type="checkbox"/> OUT | | | | |
| Meets ventilation & lighting requirements; designated areas used | | 1 | 0.5 | 0 | |
| TOTAL DEDUCTIONS: | | | | | 4 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LOWES FOOD 165 DELI
 Location Address: 2890 REYNOLDA ROAD
 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: LOWES FOOD STORES INC.
 Telephone: (336) 725-7759

Establishment ID: 3034020421
 Inspection Re-Inspection Date: 06/20/2022
 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 is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---------------------|-------------------|------|---------------------|----------------|------|------|----------|------|
| ServSafe | Wei Lin Oo 1/9/24 | 0 | sushi various | at prep | 51 | | | |
| hot water | 3 comp sink | 123 | sushi various | cooled in WIF | 39 | | | |
| quat sanitizer | 3 comp and bucket | 200 | pot pie | hot holding | 145 | | | |
| rotisserie chicken | final cook | 202 | baked chicken | walk in cooler | 41 | | | |
| fried chicken | final cook | 178 | pasta salad | walk in cooler | 40 | | | |
| chili | hot holding | 114 | chicken salad | walk in cooler | 40 | | | |
| clam chowder | hot holding | 124 | shrimp tempura roll | sushi retail | 37 | | | |
| chicken noodle soup | hot holding | 121 | wedges | hot box | 136 | | | |
| soups | reheated | 166 | baked apples | hot box | 136 | | | |
| fried chicken | walk in cooler | 44 | fried chicken | hot box | 167 | | | |
| turkey sub | retail case | 45 | colby cheese | deli case | 35 | | | |
| roast beef sub | retail case | 45 | lettuce | salad bar | 41 | | | |
| hams | deli drawers | 42 | sprouts | salad bar | 36 | | | |
| corned beef | deli drawers | 42 | canteloupe | salad bar | 39 | | | |
| pastrami | deli drawers | 44 | egg | salad bar | 39 | | | |
| bologna | deli drawers | 42 | tuna salad | salad bar | 39 | | | |
| buffalo chicken | deli drawers | 43 | crab stick | sushi cooler | 41 | | | |
| roast beef | deli drawers | 41 | pH | sushi rice | 3.9 | | | |
| chicken | deli drawers | 41 | pizza sauce | sandwich unit | 41 | | | |
| mac salad | retail case | 41 | | | | | | |

Person in Charge (Print & Sign): Lisa *First* *Last*
Baskin

Regulatory Authority (Print & Sign): Lauren *First* *Last*
Pleasants

Lisa Baskin

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 06/30/2022

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

Division of Public Health
 Environmental Health Section
 Food Protection Program
 DHHS is an equal opportunity employer.



Comment Addendum to Inspection Report

Establishment Name: LOWES FOOD 165 DELI

Establishment ID: 3034020421

Date: 06/20/2022 **Time In:** 10:25 AM **Time Out:** 12:45 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.

- 13 3-202.15 Package Integrity (Pf) -Repeat- One severely dented can of olives and one can of olives with a dent on the seam in the dry storage room. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. CDI- Cans separating to be discarded.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Repeat- At the salad bar, chili 114F, clam chowder 124F, and chicken noodle soup 121F. TCS foods shall be maintained hot at 135F and above. CDI- Soups reheated on the stove and measured 166F at the minimum.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - In walk in cooler, hotel pan of fried chicken 43-44F. In drawer cooler, hams 42-44F, pastrami 44F, buffalo chicken 43F. In retail sandwich case, three sandwich baskets contained roast beef and turkey subs measured 45F. TCS foods shall be maintained cold at 41F or below. CDI- Chicken and sandwiches voluntarily discarded. Deli meats had been out during prep. 0 pts.
- 25 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (Pf) - Sushi bar does not have a consumer advisory posted. If animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, using brochures, deli case or menu advisories, label statements, placards, or other effective written means. Verification required by 6/30/22 of the posting of a consumer advisory at the sushi case. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when complete.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Repeat- Recaulk splashguard to hand sink in sushi area. Seal gap between sushi and sandwich coolers as buildup is accumulating between them. In walk in cooler, wrap lines coming from fan box in PVC sleeve, and replace rusted shelf legs. Equipment shall be maintained in good repair.
- 54 5-501.113 Covering Receptacles (C) - Trash compactor lid was left open. Maintain waste receptacles closed with tight-fitting lids and doors. CDI- Door was closed. 0 pts.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Repeat with improvement- Perimeter floor cleaning and floor drain cleaning needed in dry storage room. Floor cleaning needed between sushi and sandwich coolers. Physical facilities shall be maintained clean.