

Food Establishment Inspection Report

Score: 99

Establishment Name: WALMART NEIGHBORHOOD MARKET DELI 6243 Establishment ID: 3034022824

Location Address: 3633 CLEMMONS RD
 City: CLEMMONS State: North Carolina
 Zip: 27012 County: 34 Forsyth
 Permittee: WAL-MART INC.
 Telephone: (336) 293-1396

Date: 06/24/2022 Status Code: A
 Time In: 9:40 AM Time Out: 12:25 PM
 Category#: III
 FDA Establishment Type: Deli Department
 No. of Risk Factor/Intervention Violations: 2
 No. of Repeat Risk Factor/Intervention Violations: 0

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/Community On-Site Supply

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
2	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A					Certified Food Protection Manager
Employee Health .2652						
3	<input checked="" type="checkbox"/> OUT					Management, food & conditional employee; knowledge, responsibilities & reporting
4	<input checked="" type="checkbox"/> OUT					Proper use of reporting, restriction & exclusion
5	<input checked="" type="checkbox"/> OUT					Procedures for responding to vomiting & diarrheal events
Good Hygienic Practices .2652, .2653						
6	<input checked="" type="checkbox"/> OUT					Proper eating, tasting, drinking or tobacco use
7	<input checked="" type="checkbox"/> OUT					No discharge from eyes, nose, and mouth
Preventing Contamination by Hands .2652, .2653, .2655, .2656						
8	<input checked="" type="checkbox"/> OUT					Hands clean & properly washed
9	<input checked="" type="checkbox"/> OUT/N/A/N/O					No bare hand contact with RTE foods or pre-approved alternate procedure properly followed
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A					Handwashing sinks supplied & accessible
Approved Source .2653, .2655						
11	<input checked="" type="checkbox"/> OUT					Food obtained from approved source
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Food received at proper temperature
13	<input checked="" type="checkbox"/> OUT					Food in good condition, safe & unadulterated
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O					Required records available: shellstock tags, parasite destruction
Protection from Contamination .2653, .2654						
15	<input checked="" type="checkbox"/> OUT/N/A/N/O					Food separated & protected
16	<input checked="" type="checkbox"/> OUT					Food-contact surfaces: cleaned & sanitized
17	<input checked="" type="checkbox"/> OUT					Proper disposition of returned, previously served, reconditioned & unsafe food
Potentially Hazardous Food Time/Temperature .2653						
18	<input checked="" type="checkbox"/> OUT/N/A/N/O					Proper cooking time & temperatures
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O					Proper reheating procedures for hot holding
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O					Proper cooling time & temperatures
21	<input checked="" type="checkbox"/> OUT/N/A/N/O					Proper hot holding temperatures
22	<input checked="" type="checkbox"/> OUT/N/A/N/O					Proper cold holding temperatures
23	<input checked="" type="checkbox"/> OUT/N/A/N/O					Proper date marking & disposition
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O					Time as a Public Health Control; procedures & records
Consumer Advisory .2653						
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Consumer advisory provided for raw/undercooked foods
Highly Susceptible Populations .2653						
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Pasteurized foods used; prohibited foods not offered
Chemical .2653, .2657						
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Food additives: approved & properly used
28	<input checked="" type="checkbox"/> OUT/N/A					Toxic substances properly identified stored & used
Conformance with Approved Procedures .2653, .2654, .2658						
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

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"/> OUT/N/A					Pasteurized eggs used where required
31	<input checked="" type="checkbox"/> OUT					Water and ice from approved source
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A					Variance obtained for specialized processing methods
Food Temperature Control .2653, .2654						
33	<input checked="" type="checkbox"/> OUT					Proper cooling methods used; adequate equipment for temperature control
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O					Plant food properly cooked for hot holding
35	<input checked="" type="checkbox"/> OUT/N/A/N/O					Approved thawing methods used
36	<input checked="" type="checkbox"/> OUT					Thermometers provided & accurate
Food Identification .2653						
37	<input checked="" type="checkbox"/> OUT					Food properly labeled: original container
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
38	<input checked="" type="checkbox"/> OUT					Insects & rodents not present; no unauthorized animals
39	<input checked="" type="checkbox"/> OUT					Contamination prevented during food preparation, storage & display
40	<input checked="" type="checkbox"/> OUT					Personal cleanliness
41	<input checked="" type="checkbox"/> OUT					Wiping cloths: properly used & stored
42	<input checked="" type="checkbox"/> OUT/N/A					Washing fruits & vegetables
Proper Use of Utensils .2653, .2654						
43	<input checked="" type="checkbox"/> OUT					In-use utensils: properly stored
44	<input checked="" type="checkbox"/> OUT					Utensils, equipment & linens: properly stored, dried & handled
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT					Single-use & single-service articles: properly stored & used
46	<input checked="" type="checkbox"/> OUT					Gloves used properly
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
48	<input checked="" type="checkbox"/> OUT					Warewashing facilities: installed, maintained & used; test strips
49	<input checked="" type="checkbox"/> OUT					Non-food contact surfaces clean
Physical Facilities .2654, .2655, .2656						
50	<input checked="" type="checkbox"/> OUT/N/A					Hot & cold water available; adequate pressure
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT					Plumbing installed; proper backflow devices
52	<input checked="" type="checkbox"/> OUT					Sewage & wastewater properly disposed
53	<input checked="" type="checkbox"/> OUT/N/A					Toilet facilities: properly constructed, supplied & cleaned
54	<input checked="" type="checkbox"/> OUT					Garbage & refuse properly disposed; facilities maintained
55	<input checked="" type="checkbox"/> OUT					Physical facilities installed, maintained & clean
56	<input checked="" type="checkbox"/> OUT					Meets ventilation & lighting requirements; designated areas used
TOTAL DEDUCTIONS:						1



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034022824
 Inspection Re-Inspection Date: 06/24/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: bldrinn.s06243.us@wal-mart.com
 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
Honey ham	deli meat case	30						
Turkey	deli meat case	33						
Pepper turkey	deli case	29						
Popcorn chicken	Hot hold	148						
Corn dog	Hot hold	153						
Chicken sandwich	Hot hold	145						
Hot dog	Hot hold	159						
Ribs	Hot hold	165						
8 piece chicken	Final cook	210						
Rotisserie chicken	Final cook	177						
Hot water	3 comp sink	131						
Quat sanitizer	3 comp sink (ppm)	200						
Potato salad	walk in cooler	41						

Person in Charge (Print & Sign): Alicia *Alicia Moore*
First *Last*
 Moore

Regulatory Authority (Print & Sign): Aubrie Welch *Elizabeth Manning / Aubrie Welch REHS*
First *Last*
 Elizabeth Manning

REHS ID: 2519 - Welch, Aubrie 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.
 Page 1 of _____ Food Establishment Inspection Report, 10/2021



Comment Addendum to Inspection Report

Establishment Name: WALMART NEIGHBORHOOD MARKET DELI 6243

Establishment ID: 3034022824

Date: 06/24/2022 **Time In:** 9:40 AM **Time Out:** 12:25 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) During the inspection no one present was a certified food protection manger. The person in charge shall be a certified food protection manager who has shown proficiency of required manager who has shown proficiency of required information through passing a test that is part of an accredited program.

- 10 6-301.11 Handwashing Cleanser, Availability -(Pf): The handwashing sink by the walk in cooler and the handwashing sink by the 3 compartment sink both did not have any hand cleanser. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI: An employee supplied each hand sink with hand cleanser.
6-301.12 Hand Drying Provision -(Pf): The handwashing sink by the walk in cooler did not have any hand drying provisions. Each handwashing sink or group of adjacent handwashing sinks shall be provided with: Individual, disposable towels. CDI: An employee supplied the hand sink with hand drying provisions. During inspection, one employee was working in the deli and no hand washing violations were observed.

- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing -(C): In the bread cooler single service boxes were not inverted, and in the dry storage area an insulated oven mitt was observed sitting in the container for rotisserie chickens. Cleaned equipment and utensils, laundered linens, and single-service, and single-use articles shall be stored: (1) in a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination. CDI: Education was given about making sure we either keep single-service or single-use items in the original plastic sleeve, or making sure to keep them inverted to prevent possible contamination.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment -(C): The bottom oven was out of order, per employee work order has been submitted. Equipment shall be maintained in a state of repair and good condition that meets the requirements.

- 51 5-205.15 (B) Leak pipe etc. not imminent threat: In the men's restroom a leak was observed at the urinal when pressing the button to flush. A plumbing system shall be: maintained in good repair.