

Food Establishment Inspection Report

Score: 99

Establishment Name: FOOD LION #2655 DELI

Establishment ID: 3034020646

Location Address: 4380 KINNAMON VILLAGE LOOP

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 11 / 05 / 2019 Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 10 : 45 ☒ am ☐ pm Time Out: 12 : 55 ☒ am ☐ pm

Permittee: FOOD LION LLC

Total Time: 2 hrs 10 minutes

Telephone: (336) 766-4755

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Deli Department

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 1

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	☒	☐	☐	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	☒	☐	☐	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	☒	☐	☐	Proper use of reporting, restriction & exclusion			3	15	0	
Good Hygienic Practices .2652, .2653										
4	☒	☐	☐	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	☒	☐	☐	No discharge from eyes, nose or mouth			1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	☒	☐	☐	Hands clean & properly washed			4	2	0	
7	☒	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	15	0	
8	☒	☐	☐	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	☒	☐	☐	Food obtained from approved source			2	1	0	
10	☐	☐	☒	Food received at proper temperature			2	1	0	
11	☒	☐	☐	Food in good condition, safe & unadulterated			2	1	0	
12	☐	☐	☒	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	☒	☐	☐	Food separated & protected			3	15	0	
14	☐	☒	☐	Food-contact surfaces: cleaned & sanitized			3	15	0	
15	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	☒	☐	☐	Proper cooking time & temperatures			3	15	0	
17	☐	☐	☒	Proper reheating procedures for hot holding			3	15	0	
18	☒	☐	☐	Proper cooling time & temperatures			3	15	0	
19	☒	☐	☐	Proper hot holding temperatures			3	15	0	
20	☒	☐	☐	Proper cold holding temperatures			3	15	0	
21	☒	☐	☐	Proper date marking & disposition			3	15	0	
22	☐	☐	☒	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	☐	☐	☒	Consumer advisory provided for raw or undercooked foods			1	05	0	
Highly Susceptible Populations .2653										
24	☐	☐	☒	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	☐	☐	☒	Food additives: approved & properly used			1	05	0	
26	☒	☐	☐	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
27	☐	☐	☒	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	☐	☐	☒	Pasteurized eggs used where required			1	05	0	
29	☒	☐	☐	Water and ice from approved source			2	1	0	
30	☐	☐	☒	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control			1	05	0	
32	☐	☐	☒	Plant food properly cooked for hot holding			1	05	0	
33	☐	☐	☒	Approved thawing methods used			1	05	0	
34	☐	☒	☐	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	☒	☐	☐	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	☒	☐	☐	Insects & rodents not present; no unauthorized animals			2	1	0	
37	☒	☐	☐	Contamination prevented during food preparation, storage & display			2	1	0	
38	☐	☒	☐	Personal cleanliness			1	05	0	
39	☒	☐	☐	Wiping cloths: properly used & stored			1	05	0	
40	☒	☐	☐	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	☒	☐	☐	In-use utensils: properly stored			1	05	0	
42	☒	☐	☐	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	☒	☐	☐	Single-use & single-service articles: properly stored & used			1	05	0	
44	☒	☐	☐	Gloves used properly			1	05	0	
Utensils and Equipment .2653, .2654, .2663										
45	☒	☐	☐	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	0	
46	☒	☐	☐	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	☐	☒	☐	Non-food contact surfaces clean			1	05	0	
Physical Facilities .2654, .2655, .2656										
48	☒	☐	☐	Hot & cold water available; adequate pressure			2	1	0	
49	☒	☐	☐	Plumbing installed; proper backflow devices			2	1	0	
50	☒	☐	☐	Sewage & waste water properly disposed			2	1	0	
51	☒	☐	☐	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	☒	☐	☐	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	☐	☒	☐	Physical facilities installed, maintained & clean			1	05	0	
54	☒	☐	☐	Meets ventilation & lighting requirements; designated areas used			1	05	0	
Total Deductions: <u>1</u>										



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☒ Inspection ☐ Re-Inspection Date: 11/05/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1:

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ckn salad	cooling/ walk in	45	Item turkey	display case	40			
ckn salad	cooling walk in	45	ambient	walk in	39			
ambient	display case	38	rotisserie	hot holding case	180			
ambient	hot holding case	207	quat sani	three comp sink	200			
ckn nuggets	final cook	212	hot water	three comp sink	111			
fries	final cook	177	ServSafe	Laura P. 8/22/24	00			
ckn salad	display case	40						
ham	display case	40						

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - (P)- Two display case plastic dividers were soiled with food residue. Equipment, food contact surfaces and utensils shall be clean to sight and touch. CDI-both items were sent to be rewashed.
- 34 4-302.12 Food Temperature Measuring Devices - (PF)- Thin probe thermometer could not be presented during inspection by PIC. Thermometers present include IR thermometer and another unapproved thermometer. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. VERIFICATION REQUIRED: Please email Shannon Maloney at malonesm@forsyth.cc one thermometer is obtained.
- 38 2-303.11 Prohibition-Jewelry - One food employee was preparing chicken with at least one bracelet on their wrist. Except for a wedding band, food employees may not wear jewelry on exposed portions of their arms or hands.

Lock
Text



Person in Charge (Print & Sign): *First* Laura *Last* Phillips

Regulatory Authority (Print & Sign): *First* Shannon *Last* Maloney

Laura Phillips

Shannon Maloney

REHS ID: 2826 - Maloney, Shannon

Verification Required Date: 11 / 15 / 2019

REHS Contact Phone Number: (336) 703 - 3383



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- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - Additional cleaning required on walk in cooler gasket, outside of display case where door sildes, and in two drawers where utensils and labels are stored. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - RegROUT floors throughout deli where grout is low including near fryers and front prep table. Floors, walls and ceilings shall be designed to be smooth and easily cleanable.

✓
Spell



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