Food Establishment Inspection Report

rood Establishment inspection Report	Score: 100	
Establishment Name: FRESH MARKET, THE #12 PRODUCE	Establishment ID: 3034020687	
Location Address: 3285 ROBINHOOD ROAD City: WINSTON SALEM State: North Carolina Zip: 27106 County: 34 Forsyth Permittee: THE FRESH MARKET, INC. Telephone: (336) 760-2519	Date: 04/26/2024 Status Code: A Time In: 12:25 PM Time Out: 1:45 PM Category#: II Produce Department and Salad FDA Establishment Type: Bar No. of Risk Factor/Intervention Violations: 0 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.	Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,	

				e Illness Risk Factors and Public Healt					s				Social Social	Po4	ail D	ractices: Preven
				Contributing factors that increase the chance of developin Interventions: Control measures to prevent foodborne ill	-			ness.					Joou	Ket	all F	ractices. Fleven
C	om	ıpl	liand	ce Status		ΟU	Т	CDI	R	VR	Compliance Status					
S	uperv	/isi	ion	.2652							s	afe	Foo	d an	d W	ater
1	i X o	UT	N/A	PIC Present, demonstrates knowledge, &	1		0				30	IN	ОUТ	1)X (4		Pasteurized
		\dashv	_	performs duties		+	+				31	Ŋ	ОUТ			Water and ic
2	Xo	_		Certified Food Protection Manager	1	L	0				32	IN	оит	NXA		Variance obt
E	mplo	yee	Heal	th .2652 Management, food & conditional employee;		Т	_					L			Ш	methods
3	ıχο	UΤ		knowledge, responsibilities & reporting	2	1	0				F	000	d Ter	npe	ratur	e Control
4	χo	UΤ	\top	Proper use of reporting, restriction & exclusio	n 3	1.5	5 0				33	IM	ОUТ			Proper cooling
5	ιXο	υT		Procedures for responding to vomiting &	1	0.5	5 0					Ľ				equipment fo
_	ш	_		diarrheal events							34	-	OUT		-	Plant food pr Approved that
			gienic	Practices .2652, .2653 Proper eating, tasting, drinking or tobacco use	9 1	0:	5 0	П		П	36		OUT		N/O	Thermomete
)X o	\rightarrow	+	No discharge from eyes, nose, and mouth	1	-	0					17	`	_	41-	
		_	a Cor	ntamination by Hands .2652, .2653, .2655,	.2656		_				i		d Ide		catio	
)(o		3	Hands clean & properly washed	4	2	0	П			<u> </u>	1	(ООТ	_	Ш	Food proper
		\neg		No bare hand contact with RTE foods or pre-		†	T				Р	rev	entic	on o	f Fo	od Contaminatio
9			N/A N/C	approved alternate procedure properly followed							38	M	оит			Insects & roo animals
0	Mo	UT	N/A	Handwashing sinks supplied & accessible	2	1	0	Ш				⊢			Н	
Α	pprov	vec	Sou								39	M	ОUТ			Contamination,
	χo			Food obtained from approved source	2	-	-				40)M	ОUТ			Personal cle
	IN O	\rightarrow	ŊX	Food received at proper temperature Food in good condition, safe & unadulterated	2	_	0					+	ОUТ	-		Wiping cloths
3)X o	UI	+	Required records available: shellstock tags,	- 2	1	U				42	M	ОUТ	N/A		Washing frui
4	IN O	UT	NXA N/C	parasite destruction	2	1	0				Р	ror	er U	se c	f Ute	ensils
Pi	otec	tio	n fron	n Contamination .2653, .2654			_				_		ОUТ			In-use utens
15	i X o	UT	N/A N/C	Food separated & protected	3	1.5	5 0	П			-	Г				Utensils, equ
	M o			Food-contact surfaces: cleaned & sanitized		1.5					44	×	ОUТ			dried & hand
17	Жo	UΤ		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				45	M	оит			Single-use & stored & use
				ardous Food Time/Temperature .2653							46	M	ОUТ		П	Gloves used
_	_	$\overline{}$		Proper cooking time & temperatures	_	1.5	-				U	ter	sils	and	Equ	ipment
		_		Proper reheating procedures for hot holding	3		0					г	Т	Г		Equipment, f
				Proper cooling time & temperatures	3	1.5	-	$\overline{}$			47	M	ОUТ			approved, cl
			N/A N/C	Proper hot holding temperatures Proper cold holding temperatures		1.5	5 0	-		H						constructed
				Proper date marking & disposition		1.5	_				48	M	ОUТ			Warewashin
	-	\rightarrow	n)XA N/C	T: D.I. II D. I. I. A	3	+	5 0					Ľ	ООТ			used; test sti
_	neu	mo	r Adv				_					_	sical	_	ilitie	s
				Consumer advisory provided for raw/	Т	Т	Т	П				_	ОUТ			Hot & cold w
25	IN O	UT	NXA.	undercooked foods	1	0.5	0						ООТ			Plumbing ins
н	ghly	Sı	scep	tible Populations .2653							_	_	OUT	-		Sewage & w
26	IN O	UΤ	×	Pasteurized foods used; prohibited foods not offered	3	1.5	0					 _ `	оит			Toilet facilitie
С	nemi	cal		.2653, .2657							54	M	оит			Garbage & r
	IN O	\rightarrow		Food additives: approved & properly used		0.5	_					Ľ			Ш	maintained
28	χo	UT	N/A	Toxic substances properly identified stored & us	ed 2	1	0				55	×	ОUТ	_	\vdash	Physical faci
	onfor	П		with Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,		T.	_				56	M	ОUТ			Meets ventila designated a
Lø	IN O	υI	NA.	reduced oxygen packaging criteria or HACCP p	lan 2	1	0					_				

	Good	l Ret	ail P	ractices: Preventative measures to control the addition of pa	tho	ens	. ch	nemic	als.	
				and physical objects into foods.		,	,		,	
Сс	ompliance Status						Г	CDI	R	VI
Safe Food and Water .2653, .2655, .2658										
30 11	N OU	T 1) (A		Pasteurized eggs used where required	1	0.5	0			
31)	(ou	Т		Water and ice from approved source	2	1	0			
32 11	ou	T 1) (A		Variance obtained for specialized processing methods	2	1	0			
Foo	d Te	mpe	ratur	e Control .2653, .2654			_			
33)	Proper cooling methods used; adequate equipment for temperature control						0			
34 11	N OU	T 1)X(4	N/O	Plant food properly cooked for hot holding	1	0.5	0			
35	N OU	T 1) (A	N/O	Approved thawing methods used	1	0.5	0			
36)	(OU	Т		Thermometers provided & accurate	1	0.5	0			
Foo	d Ide	entifi	catio	n .2653						
37)			Ш	Food properly labeled: original container	2	1	0			
Pre	venti	on o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57		_			
38)	(ou	т		Insects & rodents not present; no unauthorized animals	2	1	0			
	(ou			Contamination prevented during food preparation, storage & display	2	1	0			
	(ou	_	Ш	Personal cleanliness	1	0.5	0			
	(ou	+		Wiping cloths: properly used & stored	1	0.5	0			
42)	(ou	T N/A	<u> </u>	Washing fruits & vegetables	1	0.5	0			
		_	of Ute	ensils .2653, .2654						
43)	(ou	Т	Ш	In-use utensils: properly stored	1	0.5	0			
44)	(ou	т		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45)	`			Single-use & single-service articles: properly stored & used		0.5	_			
46)	`		Ш	Gloves used properly	1	0.5	0			
Ute	nsils	and	Equ	ipment .2653, .2654, .2663			_			
47)	€ on	т		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48)	(ou	т		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49)	(ou	т	Ш	Non-food contact surfaces clean	1	0.5	0			
Phy	sica	Fac	ilitie							
50)	-	_		Hot & cold water available; adequate pressure	1	0.5	0			
_	00	$\overline{}$	\sqcup	Plumbing installed; proper backflow devices	2	1	0			
52)	(ou		$\vdash \vdash$	Sewage & wastewater properly disposed Toilet facilities: properly constructed, supplied	2	1	0		H	
53)	(ou	T N/A		& cleaned	1	0.5	0		$\perp \!\!\! \perp$	
54)	1	_	Ш	Garbage & refuse properly disposed; facilities maintained	1	0.5	⊢			
55)	(ou	Т	$\vdash \vdash$	Physical facilities installed, maintained & clean	1	0.5	0		H	_
56)	(ou	т		Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
		_	\perp		0	_	_			





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020687 Establishment Name: FRESH MARKET, THE #12 PRODUCE Location Address: 3285 ROBINHOOD ROAD Date: 04/26/2024 City: WINSTON SALEM State: NC Educational Visit Status Code: A Zip: 27106 County: 34 Forsyth Category #: II Comment Addendum Attached? Email 1:SMStore012@thefreshmarket.net Water Supply: Municipal/Community On-Site System Permittee: THE FRESH MARKET, INC. Email 2: Telephone: (336) 760-2519 Email 3: Temperature Observations Temp Item/Location Temp Item/Location Temp Item/Location 39 watermelon/display cooler cantaloupe/display cooler 41 40 honeydew/display cooler 47 ambient air/produce area hot water/3 compartment sink 132 quat sanitizer/3 compartment sink 400 ppm 47 watermelon/cooling at 12:47 45 watermelon/cooling at 1:00 60 ppm sanitizer/veggie wash First Last

Person in Charge (Print & Sign): Devin

Last Shouse

Timmons

Regulatory Authority (Print & Sign): Daygan

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number:

REHS ID:3316 - Shouse, Daygan

Authorize final report to be received via Email:



Comment Addendum to Inspection Report

Establishment Name: FRESH MARKET, THE #12 PRODUCE Establishment ID: 3034020687

Date: 04/26/2024 **Time In:** 12:25 PM **Time Out:** 1:45 PM

Certifications										
Name	Certificate #	Туре	Issue Date	Expiration Date						
Kiona Velez		Food Service	10/20/2022	10/20/2027						