

Food Establishment Inspection Report

Score: 98

Establishment Name: FOOD LION DELI #2554

Establishment ID: 3034020551

Location Address: 1430 RIVER RIDGE RD

City: CLEMMONS

State: NC

Zip: 27012

County: 34 Forsyth

Permittee: FOOD LION, LLC

Telephone: (336) 712-1644

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

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

☒ Inspection ☐ Re-Inspection

Date: 07/12/2021

Status Code: A

Time In: 12:35 PM

Time Out: 2:15 PM

Total Time: 1 hrs 40 min

Category #: II

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	0			
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	0			
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0			
Potentially Hazardous Food Time/Temperature .2653										Highly Susceptible Populations .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1	0			24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Chemical .2653, .2657										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0			25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0	0			
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0			26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0			
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0			Conformance with Approved Procedures .2653, .2654, .2658										
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0			27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	2	1	0			
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0			Total Deductions: 2										
Consumer Advisory .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	0													



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Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034020551
☒ Inspection ☐ Re-Inspection Date: 07/12/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: II
 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
fried chicken	walk-in cooler	41.0						
cheese	deli case	39.0						
boneless wing	wing bar	170.0						
chicken wing	wing bar	145.0						
boneless wing	retail case	41.0						
fried chicken	retail hot case	139.0						
rotisserie chicken	retail hot case	166.0						
rotisserie chicken	retail case	41.0						
cold cuts	retail case	42.0						
hot water	prep sink	115.0						
quat sani	3 comp sink and spray bottle (nm)	400.0						
Food Safety	Rachel Lovelady 11/12/25	0.0						

Person in Charge (Print & Sign): Sandra Edwards Sandra Edwards
 Regulatory Authority (Print & Sign): Aubrie Welch Aubrie Welch REHS
 REHS ID: 2519 - Welch, Aubrie Verification Required Date:

REHS Contact Phone Number: (336) 703-3131



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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 6-301.11 Handwashing Cleanser, Availability - PF Soap dispenser at hand sink closest to fryers was empty. Each handwashing sink shall be provided with a supply of hand cleaning liquid. REPEAT. CDI - hand soap placed at sink. This hand sink needs to remain supplied with hand soap to avoid a deduction on next inspection.

- 36 6-501.111 Controlling Pests - C Mouse droppings present in base of 2-door cooler used for storage. The premises shall be maintained free of insects, rodents, and other pests. Their presence shall be eliminated by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; eliminating harborage conditions.

- 38 2-303.11 Prohibition-Jewelry - C Employee wearing watch. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. CDI - discussion with PIC, watch removed.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Ice buildup on right side of deli meat case at grate, and also at left side of evaporator box in base of this unit. Loose seal/strip on right sliding door of deli meat case. Equipment shall be maintained in a state of repair and condition that meets Food Code.

- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning is needed, including: fan guards in walk-in cooler (dust buildup), dunnage racks and walls in walk-in cooler, top of oven (grease), handles of ovens, bases of fryers, tracks/base of deli meat case, diamond plate flooring in walk-in freezer. Non-food contact surfaces of equipment shall be cleaned at a frequency to prevent accumulation of soil residues. REPEAT.

- 49 5-205.15 (B) System maintained in good repair - C Front hand sink drips, please repair. A plumbing system shall be maintained in good repair.

- 53 6-501.12 Cleaning, Frequency and Restrictions - C Clean as needed, such as tile wall near cooking equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.
6-501.114 Maintaining Premises, Unnecessary Items and Litter - C Clean/organize the mop sink room - the mop sink needs to be accessible for disposal of mop water and cleaning of trash cans; today, several chemical containers, 2 boxes, dust pan, etc. are in the mop sink. Unused equipment - 2 door cooler as well as 2 proofers - is being used for storage. Clean/organize to facilitate cleaning. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used.