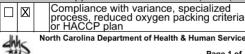
Food Establishment Inspection Report Score: 98 Establishment Name: FOOD LION DELI #2554 Establishment ID: 3034020551 Location Address: 1430 RIVER RIDGE RD X Inspection Re-Inspection Date: 07/12/2021 City: CLEMMONS State: NC Status Code: A County: 34 Forsyth Zip: 27012 Time In: 12:35 PM Time Out: 2:15 PM Total Time: 1 hrs 40 min Permittee: FOOD LION, LLC Telephone: (336) 712-1644 Category #: II FDA Establishment Type: Deli Department No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply 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. Public Health Interventions: Control measures to prevent foodborne illness or injury. OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X 1 0.5 0 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification 3 1.5 0 X 35 🛛 🗀 Food properly labeled: original container X 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🛛 210 - -21000 10 X 38 Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 🗆 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 40 | XI | □ | 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 3 1.5 0 🗆 🗆 ☐ ☐ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 10.50 - -3 1.5 0 20 □ □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil 3 1.5 0 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 🗆 X Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 ____ & cleaned |24| 🗆 | 🗆 | 🛭 Garbage & refuse properly disposed; facilities maintained



Chemical

|25| 🗆 | 🗆 | 🔯

X Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Total Deductions:

1 0.5 0

1 0.5 0 - -

.2653, .2657

Food additives: approved & properly used

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

52 🛛

53

54 💢

1 0.5 0

210 -

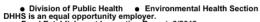
X

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020551 Establishment Name: FOOD LION DELI #2554 Location Address: 1430 RIVER RIDGE RD Date: 07/12/2021 X Inspection Re-Inspection City: CLEMMONS State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27012 Water sample taken? Yes X No Category #: II Email 1: Water Supply: Municipal/Community On-Site System Permittee: FOOD LION, LLC Email 2: Telephone: (336) 712-1644 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 41.0 fried chicken walk-in cooler 39.0 cheese deli case 170.0 boneless wing wing bar 145.0 chicken wing wing bar 41.0 boneless wing retail case 139.0 fried chicken retail hot case 166.0 rotisserie chicken retail hot case 41.0 rotisserie chicken retial case 42.0 retail case cold cuts 115.0 hot water prep sink 3 comp sink and spray bottle 400.0 quat sani 0.0 Food Safety Rachel Lovelady 11/12/25 First Last Person in Charge (Print & Sign): Sandra Edwards First Last Regulatory Authority (Print & Sign): Aubrie Welch

REHS Contact Phone Number: (336) 703-3131 North Carolina Department of Health & Human Services

REHS ID: 2519 - Welch, Aubrie

Page 1 of _





• Food Protection Program

Verification Required Date:

Comment Addendum to Food Establishment Inspection Report

Establishment Name: FOOD LION DELI #2554 Establishment ID: 3034020551

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.
- 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 mon water and cleaning of trash caps; today, several chemical containers. 2 boxes, dust page etc. are in the mop sink. Unused

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.