

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: LOWES FOOD 165 DELI

Establishment ID: 3034020421

Location Address: 2890 REYNOLDA ROAD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 20 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 09 : 55  am  pm Time Out: 01 : 05  am  pm

Permittee: LOWES FOOD STORES INC.

Total Time: 3 hrs 10 minutes

Telephone: (336) 725-7759

Category #: IV

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: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices .2652, .2653</b>								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source .2653, .2655</b>								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination .2653, .2654</b>								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	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
<b>Safe Food and Water .2653, .2655, .2658</b>								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	13	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	13	0	
<b>Physical Facilities .2654, .2655, .2656</b>								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	13	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					<b>7.5</b>			



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 County: 34 Forsyth Zip: 27106  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: LOWES FOOD STORES INC.  
 Telephone: (336) 725-7759

Establishment ID: 3034020421  
 Inspection  Re-Inspection Date: 08/20/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 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
ServSafe	Lin Oo 1/9/24	00	rotisserie	cold display	44	canteloupe	salad bar	47
hot water	3 comp sink	123	tenders	final cook	188	honeydew	salad bar	44
quat sani	ppm 3 comp sink	200	pot pie	final cook	195	shrimp	sushi cooler	39
twice baked	cooling 10:05	108	breasts	final cook	205	chili	hot holding	169
twice baked	cooling 10:37	94	rice	pH 3.86	0	potato salad	display case	41
twice baked	cooling 11:11	54	bologna	drawers	39	baked apples	hot holding	175
empanada	display case	45	turkey	drawers	39	mac cheese	hot holding	160
quesadilla	display case	49	romaine	salad bar	41	rotisserie	hot holding	170

## 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.

- 7 3-301.11 Preventing Contamination from Hands - P - Food employee was chopping lettuce for salads without wearing gloves. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI - Lettuce was discarded and employee donned single-use gloves. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - In walk-in freezer, open bag of raw chicken stored over boxes of ready-to-eat foods. Once commercial packages are opened, store according to cooking temperatures with ready-to-eat foods on top and raw poultry on the bottom. CDI - Chicken moved to bottom shelf. 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT - The following utensils soiled with greasy food residue: 5 scoops, several stacks of metal pans on shelving, metal pans at pizza make unit, several knives, pusher of Hobart machine. Food-contact surfaces shall be clean to sight and touch. CDI - Items taken to 3 compartment sink to be washed, rinsed, and sanitized.

Lock Text

Person in Charge (Print & Sign): Ashley *First* Hannah *Last*  
 Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

*Ashley Hannah*  
*Lauren Pleasants*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3144



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 18 3-501.14 Cooling - P - In walk-in cooler, twice baked potatoes and rosemary chicken were not cooling at time and temperature criteria of 135-70F within 2 hours. TCS foods shall be cooled from 135-70F within 2 hours, and from 135-41F within a total of 6 hours. CDI - Potatoes and chicken placed in walk-in freezer to cool rapidly. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - At salad bar, honeydew measured 44F and canteloupe 47F. In display case, empanadas 45F and quesadillas 49F. In retail case, ham sandwich 46F, drumsticks 67F, rotisserie chicken 44F. In walk-in cooler, shredded chicken 42F. TCS foods shall be maintained cold at 41F or below. Be sure to fully cool foods to 41F before placing in display coolers. CDI- all items taken to walk-in cooler to cool to 41 before being placed in their designated coolers.
- 31 3-501.15 Cooling Methods - PF - REPEAT - Green beans 57F in walk-in cooler with tightly wrapped foil. Wrapped ham sandwich in display 46F. Prepped salads and chicken cooling with tight-fitting plastic lids. Chicken and twice baked potatoes cooling in deep containers. Foods shall be cooled within the time and temperature criteria specified under 3-501.14 using one or more of the following methods: small thin portions, shallow pans, containers that facilitate heat transfer, ice water baths with frequent stirring, adding ice as an ingredient, rapid chilling equipment, or other effective methods. If protected from overhead contamination, foods may be uncovered or vented to facilitate heat escape from containers. CDI - Green beans and salads vented to cool. Chicken and potatoes transferred to sheet pans and placed in walk-in freezer.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Clean knives stored in a soiled container. Clean utensils shall be stored in a clean, dry location, where they are not exposed to splash, dust, or other contamination. CDI - Knives and container taken to 3 compartment sink to be cleaned. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - In walk-in freezer, repair back left corner panels that are separating at the seam. Repair or replace nonfunctioning blast chiller. Equipment shall be maintained in good repair.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C - In 3 compartment sink, rinse water and sanitizer solution were visibly soiled with food residue and a greasy film. The wash, rinse, and sanitize solutions shall be maintained clean. CDI - Vats of rinse water and sanitizer were emptied and refilled with clean solutions. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT - Cleaning needed on shelving for metal pans by fryers, canned goods shelving, in grooves and tracks of hot holding and deli display coolers, on handle of spray nozzle at 3 compartment sink, on fans in walk-in cooler, and on lower shelves of prep tables. Nonfood-contact surfaces shall remain free of dust, dirt, food residue, and other debris.



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- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - REPEAT - Floor of can wash with deep pits, and there is a hole in the wall next to the basin. Floors, walls, and ceilings shall be smooth and easily cleanable. // 6-501.12 Cleaning, Frequency and Restrictions - C - Floor cleaning needed under most equipment and along perimeter of floors and walls. Floor cleaning needed under 3 compartment sink at floor drain and behind hood equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 54 6-303.11 Intensity-Lighting - C - REPEAT - Increase lighting at rice cooker hood that measured 30-33 foot candles. In areas of food preparation, lighting shall be 50 foot candles. 0 pts.



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✓  
Spell

