

Food Establishment Inspection Report

Score: 94

Establishment Name: HARRIS TEETER 346 DELI

Establishment ID: 3034022815

Location Address: 2835 REYNOLDA RD

City: WINSTON SALEM

State: NC

Zip: 27106

County: 34 Forsyth

Permittee: HARRIS TEETER LLC

Telephone: (336) 761-0734

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

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

☒ Inspection ☐ Re-Inspection

Date: 06/15/2021

Status Code: A

Time In: 10:00 AM

Time Out: 3:00 PM

Total Time: 5 hrs 0 min

Category #: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 5

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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	0	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	0	0	0			
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 6										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0													
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0	0													
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
Consumer Advisory .2653																				
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of

DHHS is an equal opportunity employer. Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARRIS TEETER 346 DELI

Location Address: 2835 REYNOLDA RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

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

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

Permittee: HARRIS TEETER LLC

Telephone: (336) 761-0734

Establishment ID: 3034022815

☒ Inspection ☐ Re-Inspection Date: 06/15/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: jhawley@harristeeter.com

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
sushi rice	pH = 3.6	0.0						
shrimp	sushi prep	36.0						
philly steak	sub prep (top)	36.0						
sliced tomato	sub prep (top)	33.0						
chicken breast	sub prep (base) DISCARDED	43.0						
cheese	sub prep (base) DISCARDED	44.0						
philly steak	2 door work top	41.0						
turkey chub	Boar's Head case	38.0						
fried chicken	initial final cook	125.0						
fried chicken	FINAL COOK after re-dropping	196.0						
rotisserie chicken	walk-in cooler	38.0						
taco meal kit	self svc	41.0						
sushi	self svc	40.0						
rotisserie chicken	island case	153.0						
sub	island case	40.0						
sausage	pizza prep	37.0						
cheese	Bev Air cheese cooler	38.0						
hot water	prep sink, deli	128.0						
hot water	3 comp sink, pizza area	122.0						
quat sani	dispensers - deli and pizza (nm)	200.0						

Person in Charge (Print & Sign): Chivon First Last
James

Regulatory Authority (Print & Sign): Aubrie First Last
Welch

James

Aubrie Welch

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services

Page 1 of _____

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 3/2013

• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARRIS TEETER 346 DELI

Establishment ID: 3034022815

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.

- 2 2-103.11 (M) Person in Charge-Duties - PF Employee asked was unable to name the 5 reportable illnesses and symptoms, a copy of the employee health agreement was not located during the inspection. Ensure food employees are informed of their responsibility to report required symptoms, illnesses and exposure. PF CDI - REHS provided a copy of Employee Health agreement and recommended that a copy is posted in each department.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT- Sheet pans with food debris, 1 lever-type scoop with sticker residue. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI - placed at 3 comp sink for re-washing.
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P Food debris/residue on thermometer probe. Equipment food contact surfaces and utensils shall be cleaned: before using or storing a food temperature measuring device. CDI - discussion with employee, REHS provided alcohol wipes to clean thermometer.
- 16 3-401.11 Raw Animal Foods-Cooking - P- Final cooking temperature of fried chicken measured 125-148F internally. Poultry shall be cooked to a minimum of 165F. CDI- Chicken was dropped back in fryer and measured 196F; discussion with employee and PIC. The entire cook time was observed per the procedure; it is unclear why the chicken did not meet final cook temp. Per PIC, employee checks final cook and re-drops chicken when needed. (Note: further discussion with PIC regarding chicken cooking procedure, a copy of the procedure was provided - it states that chicken is to be cooked to 180F. PIC explained that all staff are trained to check cook temps and re-drop chicken if necessary; this is part of training.)
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P grilled and fried chicken in base of sub cooler were 43F. Potentially hazardous foods shall be maintained at 41F or below. CDI- PIC voluntarily discarded and called in a work order.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Chicken in walk-in cooler dated 06/07, exceeding 7 day date marking disposition. A TCS food shall be discarded if it exceeds the time and temperature combination specified in 3-501.17(A). CDI - Chicken voluntarily discarded.
3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Philly steak meat, grilled chicken breast, sliced tomatoes, shredded lettuce, deli meats in sub cooler were not date marked. Sliced tomatoes in pizza prep cooler were not dated. Per PIC, foods in deli are kept for 2+ days. Ready to eat, potentially hazardous food prepared/opened and held in an establishment for > 24 hours must be date marked. CDI- foods discarded/dated appropriately.
- 32 3-401.13 Plant Food Cooking for Hot Holding - PF Sautéed mushrooms 90F, tofu and vegetables 95F - these were temped at beginning of inspection, and per employee, they had just been cooked. Cook fruits and vegetables to a minimum of 135F when the food will be moved to hot holding. -Pf CDI - foods placed back in oven.
- 36 6-501.111 Controlling Pests - C Approx.three live flies present in pizza area. The premises shall be maintained free of insects, rodents, and other pests.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Pizza peel stored on top of pizza oven, with buildup and debris. Scoops in rice with handles of scoops contacting the rice. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a food that is not potentially hazardous, in the food with their handles above the top of the food; on a clean portion of the food preparation table only if the in-use utensils and the food-contact surface of the food preparation table or equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Damaged metal trim pieces at sushi cooler and sub cooler need to be reattached/resealed to eliminate the gap present. Inside of sushi prep and sub prep are rusting, esp. the white metal shelving. 2 sliding doors of Boar's Head case are damaged - one with missing handle, one with part of black frame missing. Re-seat sliding door on prep table by fryers. Chipping paint/rust present on black "self leveling" rack in walk-in cooler. Replace missing end caps on wire shelving units, such as short unit in pizza prep area. Equipment shall be maintained in a state of repair and condition that meets Food Code.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - REPEAT- Cleaning is needed throughout, including but not limited to: commonly touched surfaces like handles on Turbo Chef oven, reach-in coolers; inside coolers including the fan guards (esp. sub cooler with significant dust buildup), bakery shelves and speed racks of carbon buildup, tracks on deli case of crumbs, on gas lines behind flat top grill in Asian cooking station, wrapping station in pizza area. Nonfood-contact surfaces shall be free of dust, dirt, debris, and food residue. Increase cleaning in these areas especially in crevices and harder to clean areas.

- 51 6-501.18 Cleaning of Plumbing Fixtures - C Clean fixtures as needed, including the base of urinal. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Clean floor drains, clean floor under equipment and in corners, including near swinging doors. Physical facilities shall be cleaned as often as necessary to keep them clean.
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C In deli, grout is low between tiles. Physical facilities shall be maintained in good repair.

GENERAL COMMENTS:

Per 4-501.114 (C)(1), A quaternary ammonium compound solution shall have a minimum temperature of 75F.

Date marking - if packaging on deli meats says "keep refrigerated," you are restricted to 7 days including day of opening unless you can provide documentation from the manufacturer that shows the product is safe for a longer time period - this includes prosciutto, hard salami, pancetta, capocollo, etc.

Food Safety Samuel Pegram exp. 1/11/26