Food Establishment Inspection Report

Establishment Name: WA	LMART DELI	Establishment ID: 3034020391					
Location Address: 4550 KES City: WINSTON SALEM	TER MILL RD State: North Carolina	04/40/0000					
Zip: 27103 Co		Date: 01/13/2022 Time In: 11:12 AM	_Status Code: A _Time Out: _2:22 PM				
Permittee: WALMART INC							
Telephone:		Category#: III	Dali Danastraant				
⊗ Inspection	○ Re-Inspection	FDA Establishment Type	: Deli Department				
Wastewater System:			•				
Municipal/Community	On-Site System	No. of Risk Factor/Interven	ention Violations: 2				
Water Supply:		No. of Repeat Risk Factor	/Intervention Violations:				
Municipal/Community	On-Site Supply						

Compliance Status				or injury		Г	CDI	R	VF		
Supervision .2652											
1	×	оит	Г		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	M	оит	N/A		Certified Food Protection Manager	1		0			
Employee Health .2652											
	Ė	Ť	П		Management, food & conditional employee;	L					
3	ĮХ	оит			knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	X	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
G				nic I	Practices .2652, .2653						
6	ìΧ	оит			Proper eating, tasting, drinking or tobacco use	1	0.5	-	\Box		
7	X	оит	L		No discharge from eyes, nose, and mouth	1	0.5	0			L
P	ev	enti	ng (Cont	tamination by Hands .2652, .2653, .2655, .265	6					
8	X	оит			Hands clean & properly washed	4	2	0			
9	X	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	IN	о х (т	N/A	П	Handwashing sinks supplied & accessible	2	Х	0		Х	
Α	opr	ove	d S	ourc	ee .2653, .2655			_			
_	-	оит	_		Food obtained from approved source	2	1	0			_
12	/ `	OUT	-	NXO	Food received at proper temperature	2	1	0			\vdash
13	-	OUT	_		Food in good condition, safe & unadulterated	2	1	0			
14	ŕ	оит		N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Р	ote	ectio	n fi	rom	Contamination .2653, .2654						_
15		оит	_		Food separated & protected	3	1.5	0			
16	٠,	оит	-	14/0	Food-contact surfaces: cleaned & sanitized	3	1.5	0			
_	_		-	Н	Proper disposition of returned, previously served,	+		Ė		_	\vdash
17	X	оит			reconditioned & unsafe food	2	1	0			
Potentially Hazardous Food Time/Temperature .2653											
		оит			Proper cooking time & temperatures	3	1.5	0			
19	ıχ	оит	N/A	N/O	Proper reheating procedures for hot holding	3	1.5	0			
20	IN	OUT	N/A	иXo	Proper cooling time & temperatures	3	1.5	0			
21	-	о)х(т	_	-	Proper hot holding temperatures	+	1.5	0	Х	Χ	
22	-	оит	-	-	Proper cold holding temperatures	3	1.5	0			
23	X	OUT	N/A	N/O	Proper date marking & disposition	3	1.5	0			
24	IN	оит	ıχ	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
С	ons	sum	er A	dvi	sory .2653						
25	IN	оит	ΝX		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	gh	ly S	usc	epti	ble Populations .2653						
26	IN	оит	• X ⁄		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
С	ner	nica	1		.2653, .2657						
27	IN	оит	N)XA		Food additives: approved & properly used	1	0.5	0			
		_	N/A	-	Toxic substances properly identified stored & used	2	1	0	-		_

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Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,											
and physical objects into foods.											
С	or	npl	iar	nce	Status		OUT	Г	CDI	R	۷R
Safe Food and Water .2653, .2655, .2658											
30	IN	оит	n)(A		Pasteurized eggs used where required	1	0.5	0		П	
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	1) (A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	N/A	ı) ∕⁄o	Plant food properly cooked for hot holding	1	0.5	0			
35	IN	оит	N/A	1)X (0	Approved thawing methods used	1	0.5	0			
36	X	оит			Thermometers provided & accurate	1	0.5	0			
Food Identification .2653											
37	X	оит			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	×	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	оит			Personal cleanliness	1	0.5	0		П	
41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	IN	оит	ŊĄ		Washing fruits & vegetables	1	0.5	0			
Pı	гор	er Us	se o	f Ute	ensils .2653, .2654						
43	M	оит			In-use utensils: properly stored	1	0.5	0			
44	IN	о)∢ т			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X		х	
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	оит			Gloves used properly	1	0.5	0			
Ut	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	M	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о) (т			Non-food contact surfaces clean	1	0,45	0		X	
Pi	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
$\overline{}$	•	оит			Plumbing installed; proper backflow devices	2	1	0			
52	M	оит		Ш	Sewage & wastewater properly disposed	2	1	0		Ц	
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
		OUT		Ц	Garbage & refuse properly disposed; facilities maintained	1	0.5	1			
55	IN	о х (т	_	\vdash	Physical facilities installed, maintained & clean	X	0.5	0		Х	
56	IN	о)(т			Meets ventilation & lighting requirements; designated areas used	1	0.5	X			
					TOTAL DEDUCTIONS:	5.	5				





Score: 94.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020391 Establishment Name: WALMART DELI Location Address: 4550 KESTER MILL RD Date: 01/13/2022 X Inspection Re-Inspection State: NC City: WINSTON SALEM Comment Addendum Attached? Status Code: A Zip: 27103 County: 34 Forsyth Water sample taken? Yes X No Category #: III Wastewater System:

Municipal/Community

On-Site System Email 1: Water Supply: Municipal/Community On-Site System Permittee: WALMART INC Email 2: Telephone: Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 142.0 Hot Dogs hot holding 152.0 Rotisserie Chicken hot holding 148.0 Chicken Sandwich hot holding 101.0 Fried Chicken hot holding 100.0 Ranch Wings hot holding 105.0 Chicken Tenders hot holding 178.0 Gravy hot holding 178.0 hot holding Mashed Potatoes Boneless BBQ hot holding 128.0 Winas General Tso's 130.0 hot holding Winas 38.0 deli case Turkey 36.0 Chicken deli case 34.0 Ham deli case 36.0 Roasted Turkey deli case 40.0 Rotisserie Chicken walk-in cooler 41.0 Fried Chicken walk-in cooler 118.0 3-compartment sink Hot Water 200.0 Quat Sani 3-comparment sink 000 Carla 9-22-22 **FSP**

First Last

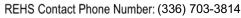
Person in Charge (Print & Sign): Deja Tolliver

First Last

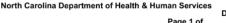
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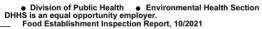
REHS ID: 2795 - Murphy, Victoria

Verification Required Date:



Regulatory Authority (Print & Sign): Victoria









Comment Addendum to Inspection Report

Establishment Name: WALMART DELI Establishment ID: 3034020391

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.

- 10 5-202.12 Handwashing Sinks, Installation-REPEAT-C: The back hand washing sink measured at a temperature of 82 F and the front hand washing sink measured at a temperature of 85 F. A handwashing sink shall be equipped to provide water at a temperature of at least 100 F through a mixing valve or combination faucet.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-REPEAT-P: The following items measured a temperatures below 135 F: (hot holding case) fried chicken (101 F-108 F), ranch wings (100 F), potatoe wedges (100 F), chicken tenders (105 F), boneless bbq wings (128 F), and general tso's (130 F). Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: chicken tenders and potatoes wedges had been in the unit less than 2 hours and reheated to temperatures of (185 F-192 F). All other items were discarded.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-REPEAT-C: Clean dishes stored on soiled shelving above 3-compartment sink. Utensils shall be stored in a clean, dry location.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed on clean dish shelf and shelves in the walk-in cooler. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods-C: Replace base panel on wall beside walk-in freezer./replace floor panel beside deli case/recaulk around toilets in women's restroom. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed on walls in preparation area and floors under and around equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 56 6-303.11 Intensity Lighting-C: Lighting in the walk-in freezer measured at 4 ft candles due to a light being out. The light intensity shall be: At least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning.

Additional Comments

One side of the hot holding case was incapable of holding temperature. The hot holding case measured at 167 F. A work order was placed to repair the side of the unit that wasn't work during the inspection.