

Food Establishment Inspection Report

Score: 90.5

Establishment Name: MCALISTERS DELI #1187

Establishment ID: 3034012460

Location Address: 368 EAST HANES MILL RD

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: SD-2 LLC

Telephone: (336) 377-0199

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/27/2022 Status Code: A

Time In: 10:15 AM Time Out: 1:55 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	X
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Food separated & protected	3	1.5	X
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	X	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN OUT	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper reheating procedures for hot holding	3	X	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	X	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN OUT/N/A	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> IN OUT	Single-use & single-service articles: properly stored & used	1	0.5	X
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	<input checked="" type="checkbox"/> IN OUT	Warewashing facilities: installed, maintained & used; test strips	1	X	0
49	<input checked="" type="checkbox"/> IN OUT	Non-food contact surfaces clean	1	X	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN OUT	Plumbing installed; proper backflow devices	2	X	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> IN OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X
54	<input checked="" type="checkbox"/> IN OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	X
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	1	X	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					9.5



Comment Addendum to Food Establishment Inspection Report

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Permittee: SD-2 LLC

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☒ Inspection ☐ Re-Inspection Date: 09/27/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: deli1187@mymcalisters.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
country potato soup	reheat (after 2 hours passed) 57-90	75						
chicken tortilla soup "	118-133	125						
broccoli soup	"	106						
mac and cheese	" 132-146	140						
chili	" 140-156	148						
mac and cheese	"	90						
veg soup	hot hold	167						
rotel	"	172						
country potato soup "/heated		168						
broc soup	"/"	173						
chili	hot hold/heat	164						
chicken salad	sandwich make unit	41						
tomato	"	40						
deli meats	"	38						
potato salad	3 door work top cooler	33						
deli meats	salad cooler	38						
roasted peppers	"	38						
potatoes	drawer-hot hold	178						
deli meats	walk in cooler 37-40	38						

First
Person in Charge (Print & Sign): Christopher

First
Regulatory Authority (Print & Sign): Nora

Last
Wiley

Last
Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 10/07/2022

REHS Contact Phone Number: (336) 703-3161

Authorize final report to
be received via Email: _____



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, 10/2021

● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: MCALISTERS DELI #1187

Establishment ID: 3034012460

Date: 09/27/2022 **Time In:** 10:15 AM **Time Out:** 1:55 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Christopher Wiley		Food Service		10/27/2026

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.

- 6 2-401.11 Eating, Drinking, or Using Tobacco (C)- Employee drink stored on shelf above ice scoop. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination.
- 15 3-304.15 (A) Gloves, Use Limitation (P) Employee rinsed single use glove off at 3 comp sink. If used, single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI - REHS intervened, gloves removed.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) REPEAT- Pans containing food are not being washed between uses and were heavily soiled with food build up from previous usage underneath the food. Pan for holding cooked, unwrapped potatoes was soiled and potatoes were about to be placed into pan. Food contact surfaces shall be clean to sight and touch. CDI - Pans changed out, education. REHS intervention and potatoes were placed back in oven while pan was cleaned.
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P)- Cutting boards and spatulas are being washed at end of night. per PIC. Clean food contact surfaces at least each 4 hours when held at room temperature and used with TCS foods. CDI-Education and discussed procedure change.
4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P)- Sink and surface sanitizer measured 0 in the sanitize vat containing dishes. Maintain sanitizer at correct concentrations. CDI-Sanitizer let out of vat and sanitizer ran from dispenser into a sink and tested. Sanitizer is dispensing at correct concentration. Education needed to employees about proper use of sanitizer.
- 19 3-403.11 Reheating for Hot Holding (P)- Multiple foods that would have needed to reach 165F within 2 hours of removal from temperature control did not, including: chicken tortilla soup, broccoli soup, mac and cheese, chili. Mac and cheese in a bag and freshly opened country potato soup did not reach the required 135F within 2 hours. Reheat foods within 2 hours of removal from temperature control to the required temperatures. CDI- Foods discarded by PIC. Various methods discussed to rapidly heat foods.
- 20 3-501.14 Cooling (P)- REPEAT- Cooked peppers on speed rack from previous day measured 62F. It was stated these peppers are removed from oven and placed on speed rack. There is no step in place for peppers to go into cooler to completely cool as required to 41F within a total of 6 hours. Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. CDI-Peppers discarded by PIC.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- REPEAT- Cooked peppers on line were dated today, and contained peppers cooked on previous day mixed with peppers cooked on another day prior. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-Peppers discarded. Ensure that datemarking is following the food and foods prepared on previous days and mixed with fresh foods are retaining the datemark of the original and oldest food. Pans need to be changed as well.
- 28 7-201.11 Separation - Storage (P)- Container of unused quat concentrate sitting on shelf above 3 comp sink with clean dishes. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI-Relocated to chemical storage.
- 33 3-501.15 Cooling Methods (Pf)- REPEAT- Peppers were not cooling to 41F overnight at room temperature. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI-Peppers discarded.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C)//4-904.11 Kitchenware and Tableware - Preventing Contamination (C)-REPEAT-One stack of coffee cups and one stack of drink cups stored behind front counter with lip contact parts exposed. Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, covered or inverted, and shall be kept in the original

protective package or stored by using other means that afford protection from contamination until used.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Pin missing from left lid on sandwich make unit and needs repair. Top hot holding drawer was stated to be not working. Left steam unit/rethermalizer with crack and leaks. Lemon cutter with missing and rusting screws on back. On service line: the base for tea machine that coffee maker is sitting on is corroded. Maintain equipment in good repair.
- 4-202.11 Food-Contact Surfaces - Cleanability (Pf)- Many multi-use food containers are broken and cracked, including lids, colander, and pans. Multi use food contact surfaces shall be smooth and free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. VERIFICATION required by October 7 that these have been removed from facility/discarded and replaced. If they were to be discarded during inspection, the facility would not have enough pans to operate and change pans as required.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf)- Test strips not available for the newly installed sink and surface sanitizer. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. Obtain test strips by October 7 for VERIFICATION. Contact information provided.
- 4-501.14 Warewashing Equipment, Cleaning Frequency (C)- Cleaning needed in vats of the 3 comp sink. Warewashing machine shall be cleaned: before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function, and, if used, at least every 24 hours.
- 4-501.18 Warewashing Equipment, Clean Solutions (C)- Wash and rinse solutions soiled with food debris and chunks. Keep the wash, rinse, and sanitize solutions clean.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT-Cleaning needed on the following: under steam tables on both sides of pass through window; front service counter under equipment; under lemonade dispenser; other equipment as needed. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 51 5-205.15 (B) Good repair - Repair leaky pipes under 3 comp sink that appear to be the cause of floor wetness. Floor sink at 3 comp is cracked and in need of a dome strainer. A plumbing system shall be maintained in good repair.
- 53 6-302.11 Toilet Tissue, Availability (Pf)- Toilet tissue absent at toilet in ladies room. Supply toilet tissue at each toilet in the facility. CDI-Provided.
- 54 5-501.113 Covering Receptacles (C)- One door open on dumpster. Maintain closed.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT- Replace missing ceiling tiles near can wash. Repair or replace damaged threshold at back door. Smooth caulk at hand sinks and at drink/ice inserts at front counter. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C)- Clean walls at storage in ice machine room, behind lemonade dispenser, and by the menu board. Clean floors throughout kitchen, especially under equipment where there is heavy build up. Maintain facilities clean.

Additional Comments

Grade card was hidden behind sign and relocated during inspection to a visible location that meets rule.
Recommend obtaining a thin probe thermometer. Dial stem thermometer is accurate and probe does measure temperature at the tip.
PIC stated that a dish machine is to be installed in the next 30 days. Contact the plan review team at the department at :
FLIPLANREVIEW@FORSYTH.CC before installation to obtain approval.