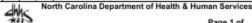
Food Establishment Inspection Report Score: 100 Establishment Name: SAMS CLUB DELI AREA Establishment ID: 3034020435 Location Address: 930 HANES MALL BLVD Date: 11/23/2020 City: WINSTON SALEM Status Code: A State: NC Time In: 10:30 AM Time Out: 11:30 AM County: 34 Forsyth Zip: 27103 Total Time: 1 hrs 0 min WAL WART STORES/SAMS EAST INC Permittee: Category #: III Telephone: FDA Establishment Type: Deli Department Wastewater System: 

Municipal/Community 

On-Site System No. of Risk Factor/Intervention Violations: 0 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 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 Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties ماماماق 28 | | | | | | | Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🛛 🗆 3190 - -Variance obtained for specialized processing 30 | | | | | | | X Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🛛 🗀 Proper eating, tasting, drinking, or tobacco use 32 0 0 0 Plant food properly cooked for hot holding 5 🛛 П No discharge from eyes, nose or mouth Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 a a a Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🖾 🗆 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🛛 🗀 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🛛 🗆 Proper disposition of returned, previously served, dried & handled 15 🛛 reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Tlme/Temperature stored & used □ □ □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 17 🗆 □ □ Proper reheating procedures for hot holding 3130 - -Equipment, food & non-food contact surfaces 45 🛛 🗀 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П □ □ □ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & Proper hot holding temperatures 3150 - -46 🛛 🗆 3130 - -Proper cold holding temperatures |47| ⊠ | □ Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o 49 X 🗆 Consumer Advisory 2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 50 🛛 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not |24| □ | □ | 🖾 Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements; 26 🛛 🗀 Toxic substances properly identified stored, & used 54 🛛 🗀 designated areas used Conformance with Approved Procedures 2653 2654 2658 Total Deductions:



27 🗆 🗆 🖾

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Comment Addendum to Food Establishment Inspection Report

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Establishment Name: SAMS CLUB DELI AREA					Establishment ID: 3034020435				
Location Address: 930 HANES MALL BLY City: WINSTON SALEM County: 34 Forsyth Wastewater System: Municipal/Community Water Supply: Municipal/Community Permittee: WAL WART STORES/SAMS Telephone:			State: NC Zip: 27103 On-Site System On-Site System		Inspection				
			Ton	nperature C		ne			
Item Rotisserie	Location	tive Janu Temp 181	ary 1, 2	Location	·	now 4 Temp 300	1 degrees o	or less Location	Temp
Rotisserie	final cook  hot holding	152	FSP	3-compartr Lisa Golias		000.0			
Chef Salad	display case	41							
Street Tacos Chicken	display case display case	38 40							
Meatloaf	display case	40							
Rotisserie	walk-in cooler	39							
Hot Water	3-compartment	159							

Person in Charge (Print & Sign): Chet

First Last Naperkowski

First

Last

Regulatory Authority (Print & Sign): Victoria

3-compartment

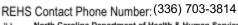
Hot Water

Murphy

REHS ID: 2795 - Murphy, Victoria

Verification Required Date:







## Comment Addendum to Food Establishment Inspection Report

Establishment Name: SAMS CLUB DELI AREA Establishment ID: 3034020435

## **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.

6-501.12 Cleaning, Frequency and Restrictions - C: Cleaning needed on walls in the rotisserie packing area. Physical facilities shall be clean as often as necessary to keep them clean.