

# Food Establishment Inspection Report

Score: 93

Establishment Name: AMERICAN DELI

Establishment ID: 3034012839

Location Address: 3311 NORTH PATTERSON AVENUE

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: TRIAD AMERIDEL LLC

Telephone: (336) 842-5712

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 11/23/2022 Status Code: A

Time In: 11:15 AM Time Out: 1:00 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 10

No. of Repeat Risk Factor/Intervention Violations: 1

## 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
<b>Supervision .2652</b>					
1	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	1	X	
<b>Employee Health .2652</b>					
3	IN <input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	X
4	IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0
5	IN <input checked="" type="checkbox"/>	Procedures for responding to vomiting & diarrheal events	1	0.5	X
<b>Good Hygienic Practices .2652, .2653</b>					
6	IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	1	0.5	X
7	IN <input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	IN <input checked="" type="checkbox"/>	Hands clean & properly washed	4	2	0
9	IN <input checked="" type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN <input checked="" type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0
<b>Approved Source .2653, .2655</b>					
11	IN <input checked="" type="checkbox"/>	Food obtained from approved source	2	1	0
12	IN <input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	IN <input checked="" type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0
14	IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	IN <input checked="" type="checkbox"/>	Food separated & protected	3	1.5	X
16	IN <input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1.5	X
17	IN <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	IN <input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0
19	IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0
20	IN <input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.5	0
21	IN <input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1.5	X
22	IN <input checked="" type="checkbox"/>	Proper cold holding temperatures	3	0	X
23	IN <input checked="" type="checkbox"/>	Proper date marking & disposition	3	1.5	0
24	IN <input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	IN <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	IN <input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	IN <input checked="" type="checkbox"/>	Toxic substances properly identified stored & used	2	1	X
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	IN <input checked="" type="checkbox"/>	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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	IN <input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	IN <input checked="" type="checkbox"/>	Water and ice from approved source	2	1	0
32	IN <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	IN <input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN <input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0
35	IN <input checked="" type="checkbox"/>	Approved thawing methods used	1	0.5	X
36	IN <input checked="" type="checkbox"/>	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	IN <input checked="" type="checkbox"/>	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	IN <input checked="" type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0
39	IN <input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0
40	IN <input checked="" type="checkbox"/>	Personal cleanliness	1	0.5	0
41	IN <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	X	0.5	X
42	IN <input checked="" type="checkbox"/>	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	IN <input checked="" type="checkbox"/>	In-use utensils: properly stored	1	0.5	0
44	IN <input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	IN <input checked="" type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0
46	IN <input checked="" type="checkbox"/>	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	IN <input checked="" type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	X
48	IN <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN <input checked="" type="checkbox"/>	Non-food contact surfaces clean	1	0.5	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	IN <input checked="" type="checkbox"/>	Hot & cold water available; adequate pressure	1	0.5	0
51	IN <input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0
52	IN <input checked="" type="checkbox"/>	Sewage & wastewater properly disposed	2	1	0
53	IN <input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	IN <input checked="" type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	X	0.5	X
55	IN <input checked="" type="checkbox"/>	Physical facilities installed, maintained & clean	1	0.5	X
56	IN <input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					7



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: AMERICAN DELI  
 Location Address: 3311 NORTH PATTERSON AVENUE  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27105  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: TRIAD AMERIDEL LLC  
 Telephone: (336) 842-5712

Establishment ID: 3034012839  
☒ Inspection ☐ Re-Inspection Date: 11/23/2022  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: II  
 Email 1: kim.sean.s@gmail.com  
 Email 2: adynasty30@gmail.com  
 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
hot water	3 comp sink	119						
chlorine sanitizer	3 comp sink	100						
chlorine sanitizer	bucket	0						
chlorine sanitizer	bucket 2	200						
philly cheesesteak	final cook	175						
chicken philly	final cook	190						
wings	final cook	206						
tenders	hot holding	118						
tenders	reheated	196						
burgers	hot holding	179						
lettuce	make unit	44						
diced tomatoes	make unit	44						
sliced tomatoes	make unit	44						
sliced cheese	make unit	41						
chicken	make unit	41						
turkey	reach in	41						
slaw	reach in	41						
sliced tomatoes	walk in cooler	41						
lettuce	walk in cooler	41						

First  
 Person in Charge (Print & Sign): Keauna

Last  
 Williams

First  
 Regulatory Authority (Print & Sign): Lauren

Last  
 Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: \_\_\_\_\_

REHS Contact Phone Number: (336) 703-3144

Authorize final report to  
 be received via Email: \_\_\_\_\_

Keauna Williams  
Lauren Pleasants



North Carolina Department of Health & Human Services

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 • 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:** AMERICAN DELI

**Establishment ID:** 3034012839

**Date:** 11/23/2022 **Time In:** 11:15 AM **Time Out:** 1:00 PM

### 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.

- 1 2-102.11 (A), (B) and (C) (1), (4) - (16)- (PF): There was no certified food protection manager on duty and over 5 priority items were out of compliance. Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this Code. The person in charge shall demonstrate this knowledge by: (A) Complying with this Code by having no violations of priority items during the current inspection; or (B) Being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program; or (C) Responding correctly to the inspector's questions as they relate to the specific food operation. CDI: Education and packets of information were given to and explained with the PIC.
- 2 2-102.12 (A) Certified Food Protection Manager- (C): There was no certified food protection manager on duty during the inspection. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. Person in charge has class and exam scheduled, so no points taken.
- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (P) - Establishment does not have current employee health reporting agreement that includes the addition of on-typhoidal Salmonella. Food employees are required to report to the person in charge information about their health and activities as they relate to foodborne illnesses, including the 5 symptoms of foodborne illness and the 6 reportable illnesses. CDI- Copy of new policy provided by REHS.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event - (PF): There is no diarrheal or vomiting plan or clean up kit in the establishment. Food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: Clean-up plan template provided by REHS.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) - Food employee was preparing cheese slices while chewing gum. Gum is considered a food. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils, linens, unwrapped single-service and single-use articles, or other items needing protection can not result. CDI- Person in charge directed employee to dispose of gum.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - In the make unit, raw shrimp stored behind mayonnaise. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display with ready-to eat foods, and arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI- Pans switched.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (C) - Ice machine shield with light buildup. Ice machines shall be cleaned per manufacturer's instructions at a frequency necessary to preclude the accumulation of soil or mold.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Pan of chicken tenders under the heat lamp measured 118-128F. TCS foods shall be maintained hot at 135F or above. CDI- Tenders dropped back into fryer and measured 196F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: REPEAT- In the make unit, lettuce, diced tomatoes, and sliced tomatoes 44F. Potentially hazardous food shall be maintained at 41 F or below. CDI: Education provided about overstacking containers as portions in the bottom of the pans were 41F. Make unit lid closed.
- 28 7-201.11 Separation - Storage (P) - Bulk bottle of hand sanitizer stored on a shelf above single-service tableware. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating them by spacing or partitioning, or locating them below the aforementioned items. CDI- Sanitizer moved to the bottom shelf with other chemicals.
- 35 3-501.13 Thawing (Pf) - Fish thawing in prep sink in metal pan of water. TCS food shall be thawed under refrigeration at 41F or less, completely submerged under running water at a temperature of 70F or below, as part of the cooking process. CDI- Cold water turned on.
- 41 3-304.14 Wiping Cloths, Use Limitations-REPEAT-(C): Wiping cloths were held in a sanitizer solution of 0 ppm on the cook line. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in chemical sanitizer solution at the concentration specified on manufacturer's label. CDI- Bucket remade to 200 ppm.

- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) - Pans stacked wet on clean dish shelving. Allow cleaned and sanitized utensils and equipment to air dry. Do not towel dry.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Floors in walk-in cooler are rusting, Door on upright freezer has places that are rusted. Lower shelf of prep table in the cook line is rusted. Replace torn gasket on the left door of the make unit. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces-REPEAT-C: Cleaning is needed on floor in walk-in cooler, ceiling and fans in the walk in cooler, spray nozzle at 3 compartment sink, and cabinets under drink station. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris.
- 54 5-501.113 Covering Receptacles-REPEAT-(C):Doors and lid of dumpsters were left open. Receptacles and waste handling for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids and doors.
- 501.115 Maintaining Refuse Areas and Enclosures-(C): REPEAT- Clean leaves and other debris from around dumpster to prevent rodent harborage. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-C: Floor tiles missing by floor drain in women's restroom. Wood is being used as a base for shelf legs. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions-C: REPEAT- Wall cleaning is needed underneath the 3 compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean.