

Food Establishment Inspection Report

Score: 94.5

Establishment Name: HARRIS TEETER DELI 250

Establishment ID: 3034011193

Location Address: 971 S MAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: HARRIS TEETER INC

Telephone: (336) 992-9735

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/24/2023 Status Code: A

Time In: 11:00 AM Time Out: 1:30 PM

Category#: III

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 3

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"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
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"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN OUT	Food-contact surfaces: cleaned & sanitized	3	0	X X
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"/> OUT/N/A/N/O	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	1.5	0
20	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cold holding temperatures	3	0	X X
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	0	X
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	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"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> OUT/N/A	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"/> OUT/N/A	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	X
34	<input checked="" type="checkbox"/> IN OUT/N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT/N/A	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"/> IN OUT	Personal cleanliness	1	0	X
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"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN OUT	Non-food contact surfaces clean	1	0.5	X X
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"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
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	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5.5



Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARRIS TEETER DELI 250
 Location Address: 971 S MAIN STREET
 City: KERNERSVILLE State: NC
 County: 34 Forsyth Zip: 27284
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: HARRIS TEETER INC
 Telephone: (336) 992-9735

Establishment ID: 3034011193
☒ Inspection ☐ Re-Inspection Date: 03/24/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: s250mgr003@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
hot water	3 comp #1	147	salmon	self-service sushi cooler	38	pizza sauce	pizza make unit	40
hot water	3 comp #2	149	BBQ wings	self-service retail cooler #3	38	sausage	bottom of pizza make unit	40
sanitizer	3 comp #1	200	buffalo wings	self-service retail cooler #3	39	cheese	bottom of pizza make unit	40
sanitizer	3 comp #2	200	cheese	large deli cooler	40			
sanitizer	spray bottle	200	ham	large deli cooler	38			
deli ham	walk in cooler	40	turkey	large deli cooler	38			
turkey	walk in cooler	40	roast beef	large deli cooler	40			
chicken legs	walk in cooler	40	cheese	large deli cooler	39			
fried chicken cooling 11:25 am	walk in freezer started 9:45 am	56	cheese	sandwich make unit	39			
rotisserie chicken cooling 11:25 am	walk in freezer 9:00 am	47	turkey	sandwich make unit	40			
fried chicken cooling 11:45 am	walk in freezer	40	roast beef	sandwich make unit	39			
rotisserie chicken 11:45 am	walk in freezer	40	sliced tomato	sandwich make unit	40			
rotisserie chicken	final cook	177	cut lettuce	sandwich make unit	41			
air	upright cooler	42	BBQ pork	bottom of sandwich make unit	40			
air	retail cooler	43	cheese	bottom of sandwich make unit	40			
fried chicken	self-service retail cooler #2	40	turkey	bottom of sandwich make unit	40			
rotisserie chicken	self-service retail cooler #2	40	crab	sushi make unit	40			
fried chicken	self-service retail hot holding	155	salmon	sushi make unit	40			
rotisserie chicken	self-service retail hot holding	147	pH 3.89	sushi rice	0			
ribs	self-service retail display cooler	40	cheese	pizza make unit	40			

First

Person in Charge (Print & Sign): Ailene

First

Regulatory Authority (Print & Sign): John

Last

Reynolds

Last

Dunigan

[Signature]

[Signature]

REHS ID: 3072 - Dunigan, John

Verification Required Date: 03/27/2023

REHS Contact Phone Number: (336) 703-3128

Authorize final report to
be received via Email:

[Signature]



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Page 1 of _____ Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: HARRIS TEETER DELI 250

Establishment ID: 3034011193

Date: 03/24/2023 **Time In:** 11:00 AM **Time Out:** 1:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Ailene Reynolds	21559203	Food Service	03/12/2019	03/12/2024

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.

- 16 4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf) REPEAT. One metal pans stored clean had a sticky residue and were not clean to sight or touch. Two metal pans had visible sticker residue and labels present on the pans stored in the clean dish area. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: The metal pans were returned to the 3 comp sink to be rewashed.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT. The salads in the self service retail cooler for salads were between 44F-46F. Maintain Time / Temperature Control for Safety Food, Hot and Cold Holding foods in cold holding at 41F or less. CDI: PIC voluntarily discarded salads.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Five containers of prepped salads located in self service retail cooler did not have a discard or preparation date. Ready to eat potentially hazardous foods shall be labeled with the preparation date or discard date after being held for more than 24 hours. CDI: All of the salads were voluntarily discarded.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) The self-service retail cooler on the floor where the salads were being held was not holding food at 41F and below. The ambient air was 43F. The upright cooler near the pizza station is not able to hold food at 41F and below. The ambient air was 42F. Verification is required for repair of the upright cooler and the retail cooler by Monday 3/27/23. Contact John Dunigan at (336)-703-3128 or dunigajm@forsyth.cc. The person in charge stated that they do not plan to use the retail cooler until it is fixed. The upright cooler currently does not have any TCS food inside. It is all raw uncut vegetables.
- 40 2-303.11 Prohibition - Jewelry (C) REPEAT. Two food employees actively working with food was wearing a wrist watch on their wrist. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 2-402.11 Effectiveness - Hair Restraints (C) One food employee was actively working with food and not wearing a hair restraint on their long beard. Food employees shall wear hair restraints such as hats, hair coverings, or nets to effectively keep their hair from contacting exposed food clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT with improvement. Additional cleaning needed on the outside of the pizza oven. Nonfood Contact Surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 54 5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability (C) The handwashing sink near the pizza prep station needs a waste receptacle. If disposable towels are used at handwashing lavatories, a waste receptacle shall be located at each lavatory or group of adjacent lavatories.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Floor cleaning needed in the storage closet near the sushi station. Physical facilities shall be cleaned as often as necessary to keep them clean.