Food Establishment Inspection Report

Establishment Name: LOV	VES FOODS #182 DELI	Establishment ID: 3034020594					
Location Address: 5180 REID City: WALKERTOWN Zip: 27051 Co	SVILLE SRD State: North Carolina unty: 34 Forsyth	Date: 05/19/2022	_Status Code: A				
Permittee: LOWES FOOD S		Time In: 1:05 PM	_Time Out: 3:05 PM				
Telephone: (336) 595-7448		Category#: IV					
	○ Re-Inspection	FDA Establishment Type	: Deli Department				
Wastewater System:	On-Site System	No. of Risk Factor/Intervention Violations: 2 No. of Repeat Risk Factor/Intervention Violations: 0					
	On-Site Supply						

Water Supply: ⊗ Municipal/Community ○ On-Site Supply									No. of Repeat Risk Factor/Intervention Violations: 0																
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								Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemical and physical objects into foods.																	
Compliance Status OUT CDI R VR						2	Compliance Status					OUT CDI			П										
Sı	ıpe	en	isio	on			2652								Safe Food and Water .2653, .2655, .2658										
1	X	0	JT N	/A	PIC Present, d	emonstrates kr	nowledge, &	1		0				7			оит		Á		0.	5 0)		
	Н	⊢	JT N	_		Protection Ma	nager	+		0				\dashv	31	X	оит	1		Water and ice from approved source 2	1	1 ()	\downarrow	
_	ш	_	_	Heal			2652	1		U				-	32	IN	оит	190	A	Variance obtained for specialized processing methods 2	1	1 0	0		
	Г	П	$\overline{}$	Tiear		food & conditio		T.	_					-	E.	000	LTor	<u></u>	ratur	re Control .2653, .2654	_	_	\vdash		
	X	L	\perp		knowledge, res			2	1	0				4	-	l	1 161	ПР	latui		Т	т	+		
4		-	-	-		reporting, resti	riction & exclusion	+	1.5	\vdash				-	33	X	оит	Г		Proper cooling methods used; adequate equipment for temperature control	0.	5 0)		
5	X	0	JΤ		diarrheal even		, voilining &	1	0.5	0					34	ìХ	оит	N/	A N/O		0.	5 0)	\pm	
				ienic	Practices		2652, .2653	_							i—		_	-	A N/O			5 0		\Box	
6					Proper eating, No discharge		ng or tobacco use		0.5					4	36	X	ОUТ	r	Ш	Thermometers provided & accurate 1	0.	5 0)	_L	
7	_	_	_						0.5	U				-	<u> </u>				icatio						
8				Col	tamination by Har Hands clean 8		.2652, .2653, .2655, .265 ned	4	2	١	_			-	37	X	оит	<u></u>	Ш	Food properly labeled: original container 2	1	1 ()	_L	
	Ĥ	\vdash	$\overline{}$		No boundard		E foods or pre-	\top		\vdash				\dashv	P	reve	entic	on (of Foo	od Contamination .2652, .2653, .2654, .2656, .2657					
9 10				/A N/0		nate procedure	properly followed	2	1	0				-	38	IN	о) (т	г		Insects & rodents not present; no unauthorized animals 2	1	1)	×		
	_	_	_	Soul	rce		.2653, .2655	_							39	M	оит	r		Contamination prevented during food	١.	۱,			
11	X	0	JT	Т	Food obtained	I from approve	d source	2	1	0				1	<u> </u>					preparation, storage & display 2 Personal cleanliness 1			0	4	
12			- 1	ŊΧ				2	1						-	-	OUT	_	+		-	5 0 5 0		+	
13	X	0	JT	_			& unadulterated	2	1	0				4	-		OUT	+-	A .		-	5 0	-	+	
14	IN	o	JT Ŋ	XAN/C	Required recor		nellstock tags,	2	1	0					!	_	_	_		ensils .2653, .2654	0.	5 10	_		
Pr	ote	ec:	tion	fron	Contamination		.2653, .2654	_		ш				1	i		ОПТ			In-use utensils: properly stored	Τo	.5 0	0		
		_			Food separate		.2000, 12007	3	1.5	0			П	-				-		Utensils, equipment & linens: properly stored,	10.		+	\dagger	
16							ed & sanitized		1.5					1	44	JAI	оит			dried & handled	0.	.5 0)		
17	X	0	JT		Proper dispositi reconditioned &		previously served,	2	1	0					45	×	оит	-		Single-use & single-service articles: properly stored & used 1	0.	.5 0)		
					ardous Food Time		2653	_							46	M	оит			Gloves used properly 1	0.	.5 0)	\perp	
					Proper cooking Proper reheati			3	1.5 1.5					4	U	ten	sils	and	l Equ	ipment .2653, .2654, .2663					
					Proper cooling				1.5		_			-						Equipment, food & non-food contact surfaces	Τ	Т	T	\neg	
					Proper hot hol				1.5		X			1	47	M	оит	Г		approved, cleanable, properly designed, constructed & used	0.	.5 ()		
					Proper cold ho			3	1.5									\vdash	+		+	+	+	+	
	-	-	-	-	Proper date m			3	1.5	X	Х			-	48	M	оит	Г		Warewashing facilities: installed, maintained & used; test strips	0.	.5 0)		
24	IN	0	JT Ŋ	XA N/C	records	lic Health Conti	ol; procedures &	3	1.5	0					49	IN	οχ(т	-		Non-food contact surfaces clean 1	0	5 0)	\top	
Co	ons	su	mer	Adv	isory		.2653								Р	hys	ical	Fa	cilitie	es .2654, .2655, .2656					
25	_	_	_		Consumer adv		or raw/	1	0.5	0				7			оит		A	Hot & cold water available; adequate pressure 1		.5 (\Box	
	Ш	L	_		undercooked fo			ľ		Ľ				-			OUT		П	Plumbing installed; proper backflow devices 2		1 (4	
	$\overline{}$	Ť	$\overline{}$	一	Pasteurized for		.2653 hited foods not	T						-	-		оит	-	+	Sewage & wastewater properly disposed 2 Toilet facilities: properly constructed, supplied	1	1 ()	+	
26	IN	0	JT Ŋ	*	offered	Jas useu, prom	Ditod 100d3 110t	3	1.5	0					53	×	оит	N/	A	& cleaned 1	0.	.5 0)		
	nen						.2653, .2657								54	IN	οχ(т	г		Garbage & refuse properly disposed; facilities	0	.5 2	×		
27 28					Food additives	• • • • • • • • • • • • • • • • • • • •	oroperly used ntified stored & used	2	0.5					-			οχ(т		+	maintained 1 Physical facilities installed, maintained & clean 1		.5 R		+	
	_	_	_	_				12	1	U									+	Meets ventilation & lighting requirements;	+		+	+	
29		Т	\neg			th variance, sp	.2653, .2654, .2658 ecialized process, teria or HACCP plan	2	1	0					56	×	оит			designated areas used 1	0.	.5 0)	_	
		L			.caacea oxyge	packaging tr	tona or rintoor plan	<u></u>		Щ		_			\sqsubseteq					TOTAL DEDUCTIONS: 1					





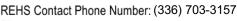
Score: 99

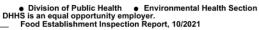
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Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020594 Establishment Name: LOWES FOODS #182 DELI Location Address: 5180 REIDSVILLE SRD Date: 05/19/2022 X Inspection Re-Inspection City: WALKERTOWN State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27051 Water sample taken? Yes X No Category #: IV Email 1: Water Supply: Municipal/Community On-Site System Permittee: LOWES FOOD STORES INC Email 2: Telephone: (336) 595-7448 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 35 00 Blast chiller **CFPM** Terry Warren 10-25-22 Chicken pie 131 38 Hot water 3 comp sink Buffalo chicken 6 drawer 300 37 Quat sanitizer 3 comp sink - ppm Turkey 6 drawer 200 41 Ham Salad bar Chicken thigh Final 39 41 Chicken strips Walk-in cooler Salad bar Egg 40 35 Chicken Walk-in cooler Watermelon Salad bar 40 38 Corn Walk-in cooler Tuna salad Salad bar 37 201 Bolonga Deli display Baked potato soup Salad bar Chicken noodle 33 187 Salad bar Roast beef Deli display soun 35 Slaw Side display 38 Side display Orzo 32 Pasta salad Side display 138 Rotisserie chicken Hot hold retail 140 Baked chicken Hot hold display 111 Wings Hot hold display 153 Hot hold display Rice 148 Okra Hot hold display 152 Wedges Hot hold display 35 Pizza display Greek pizza 38 Make unit reach-in Feta

	First		Last	
Person in Charge (Print & Sign): Terry		Warren		
	First			Q . A. 1010 M 2511
Regulatory Authority (Print & Sign): Christy		Whitley		Christyn hilly Kus

REHS ID: 2610 - Whitley, Christy Verification Required Date:









Comment Addendum to Inspection Report

Establishment Name: LOWES FOODS #182 DELI Establishment ID: 3034020594

Date: 05/19/2022 Time In: 1:05 PM Time Out: 3:05 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.

- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) One container of breaded chicken wings in hot holding case measuring 111-122F. Time/temperature control for safety foods shall be held at 135F and above. CDI: Food employee voluntarily discarded.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Wrapped chub of deli ham stored in 6 drawer unit with discard date of 5-11, and had yet to be discarded. A food shall be discarded if it: (1) Exceeds the temperature and time combination (IF held at 41F and below for 7 days) except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination. CDI: Person-in-charge voluntarily discarded chub of ham.
- 38 6-202.13 Insect Control Devices, Design and Installation (C) One fly light is mounted above chicken breading / chicken prep sink and one fly light is mounted above wrapping station. Insect control devices shall be installed so that: (1) The devices are not located over a food preparation area; and (2) Dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils and linens; and unwrapped single-service and single-use articles.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) The following areas require additional cleaning: interior and exterior of blast chiller, shelving in dry storage, tracks of deli cases, exterior of sandwich make unit and behind lid, inside hot holding cabinet, and shelving below prep tables. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 54 5-501.113 Covering Receptacles (C) Repeat. Large trash dumpster is not currently being used due to repair and construction dumpster lacking lid is in place until dumpster can be repaired/replaced. Maintain lids and doors on receptacles tight fitting.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Additional floor cleaning is needed around/under three compartment sink and floor sink under, around hot hold cabinet, walk-in cooler, men's and women's restrooms. Physical facilities shall be cleaned as often as necessary to be maintained.