

# Food Establishment Inspection Report

Score: 98

Establishment Name: HARRIS TEETER FOOD STAND #155 DELI

Establishment ID: 3034020226

Location Address: 420 STRATFORD RD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: HARRIS TEETER, INC.

Telephone: (336) 723-2305

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/23/2022 Status Code: A

Time In: 1:55 PM Time Out: 3:55 PM

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 2

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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
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	
<b>Employee Health .2652</b>					
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
<b>Good Hygienic Practices .2652, .2653</b>					
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
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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
<b>Approved Source .2653, .2655</b>					
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
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
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
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> OUT/N/A	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
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
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
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	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
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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
<b>Proper Use of Utensils .2653, .2654</b>					
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
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
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"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	1	0	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					2



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARRIS TEETER FOOD STAND #155 DELI

Establishment ID: 3034020226

Location Address: 420 STRATFORD RD

☒ Inspection ☐ Re-Inspection Date: 09/23/2022

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27103

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

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: s155mgr003@harristeeter.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: HARRIS TEETER, INC.

Email 2:

Telephone: (336) 723-2305

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	131	Supreme pizza	Retail - max	43			
Quat sanitizer	3 comp sink - ppm	200	Rotisserie chicken	Retail - max	47			
Chicken tenders	Cooling - 2:05	60	Chicken taco kit	Retail - max	43			
Chicken tenders	Cooling - 2:42	52	Sample roll	Sushi retail	41			
Rotisserie chicken	Final	188	Crab salad	Sushi make unit	41			
Wings	Final	210	Crab sticks	Sushi make unit	40			
Thigh	Final	206	Baby shrimp	Sushi make unit	43			
Rotisserie chicken	Holding - retail	153	Meatballs	Sliding door reach-in	45			
Wings	Holding - retail	168	Tuna salad	Sliding door reach-in	43			
Broccoli and cheese soup	Salad bar - holding	146	Ham	Deli case	41			
Chili	Salad bar - holding	145	Turkey	Deli case	39			
Salmon	Sushi reach-in	30	Swiss cheese	Deli case	40			
Smoked salmon	Sushi reach-in	43						
Crab bowl	Sushi reach-in	59						
Chicken wings	Walk-in cooler	39						
Ribs	Walk-in cooler	39						
Rotisserie chicken	Walk-in cooler	38						
Pizza sauce	Sandwich line	38						
Sliced tomatoes	Sandwich line	38						
Roast beef	Sandwich line	41						

First  
Person in Charge (Print & Sign): Elizabeth

Last  
Fasolo

First

Regulatory Authority (Print & Sign): Christy

Last  
Whitley

REHS ID: 2610 - Whitley, Christy

Verification Required Date:

REHS Contact Phone Number: (336) 703-3157

Authorize final report to  
be received via Email:

*Eash a Fash*

*Christy Whitley REHS*

*Annaled*



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:** HARRIS TEETER FOOD STAND #155 DELI

**Establishment ID:** 3034020226

**Date:** 09/23/2022 **Time In:** 1:55 PM **Time Out:** 3:55 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Everette Crews		Food Service		01/16/2024

### 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.

- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Several food items stored above 41F to include: sliding door cooler under deli line - meatballs (45F), tuna salad (43F), chicken (42F), sliced turkey (45F), sliced chicken (45F); in sushi make unit baby shrimp (43F), cream cheese sticks (44-45F), shrimp (44-50F); in sushi reach-in - crab bowls (58-59F), smoked salmon (43F); in retail - 3 rotisserie chickens (42-47F), 3 trays of ribs (43-47F), two supreme pizzas (42-43F), and one chicken taco kit (43F). Time/temperature control for safety food shall be held cold at 41F and below. CDI: Person-in-charge voluntarily discarded ribs, and rotisserie chickens. Sushi items were taken to walk-in freezer to cool. Items were placed into holding taken to cooler to cool.
- 28 7-201.11 Separation - Storage (P) One spray bottle of sanitizer hanging on shelving at sushi station above seaweed wraps, and one sanitizer bottle on deli make line with nozzle over sauces. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Person-in-charge moved spray bottles to a separate area.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Replace missing sliding stainless cabinet door. Repair stainless sliding doors to be on tracks of cabinets. Leak is present in sliding door cooler under sandwich line, with a bucket over half full of water. Equipment shall be maintained cleanable and in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repeat. Floors in between fryers and prep sink area are chipped/damaged and no longer easily cleanable. These floors need to be resurfaced to be smooth and easily cleanable.