Food Establishment Inspection Report

Score: 94.5

Establishment Name: WALMART 1849 DELI
Establishment ID: 3034020525

Location Address: 320 E HANES MILL ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM
State: NC

Date: 0 6 / 1 8 / 2 0 1 8 **Status Code:** A

Zip: 27105 **County:** 34 Forsyth

Time In: 1 0 : 1 0 ☒ am ☐ pm Time Out: 0 1 : 5 5 ☐ am ☒ pm

Permittee: WALMART INC

Total Time: 3 hrs 45 minutes

Category #: III

Telephone: (336) 377-9194

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

FDA Establishment Type: Deli Department

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

No. of Risk Factor/Intervention Violations: 5
No. of Repeat Risk Factor/Intervention Violations: 3

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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Supervision					.2652						
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
Employee Health					.2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☒	☐			Handwashing sinks supplied & accessible	2	1	0	☐	☐	☐
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☒	☒	
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food Time/Temperature					.2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☐	☐	☐	☒	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☐	☒	☐	☐	Proper hot holding temperatures	☒	1.5	0	☒	☒	
20	☐	☒	☐	☐	Proper cold holding temperatures	3	1.5	☒	☒		
21	☐	☒	☐	☐	Proper date marking & disposition	3	1.5	☒	☒	☒	
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☐	☒	☐		Toxic substances properly identified stored, & used	2	1	☒	☒		
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing 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.

	IN	OUT	N/A	N/O	Compliance Status	OUT			CDI	R	VR
Safe Food and Water					.2653, .2655, .2658						
28	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☐	☐		☒	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐		☒	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	☒	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☒	
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	1	0.5	☒	☐	☐	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 5.5

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: WALMART 1849 DELI

Establishment ID: 3034020525

Location Address: 320 E HANES MILL ROAD

☒ Inspection ☐ Re-Inspection   Date: 06/18/2018

City: WINSTON SALEM   State: NC

Comment Addendum Attached? ☐   Status Code: A

County: 34 Forsyth   Zip: 27105

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

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

Email 1: darelhodges@gmail.com

Permittee: WALMART INC

Email 2:

Telephone: (336) 377-9194

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Ham	display case	38	FSP	R. Frye10/23/18	0	Hot water	3 compartment sink	126
Ham	display case	35	Chckn brst	walk in cooler	38	Quat	3 compartment sink	200
Cnd beef	display case	38	Rot chicken	hot holding	136	Quat	spray bottle	200
Chkn tend	final cook	180	Rot chkn	display case	42	Pop shrimp	hot holding	96
Pasta sld	display case	40	Frd chkn	display case	42	Pop chkn	hot holding	113
Mash pot	display case	40	Air tempt	small display case	38	Frd chkn	hot holding	113
Pot wedge	hot holding	148	Meatloaf	display case	40	Pop shrimp	hot holding	117
Chicken	hot holding	138	Rot chkn	hot holding	146	Rot chkn	display case	46

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.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. Fryer basket, strainer (also had whitish paint from the wall by the 3 compartment sink), tong, spatula, spoon, long spatula, knife, and stacks of medium metal pans were soiled (food debris and/or residue). Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the 3 compartment sink.

✓ Spell

19   3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Repeat. Popcorn shrimp 96 F and popcorn chicken 113 F in hot holding unit (display case). Popcorn shrimps 117 F to 142 F, popcorn chickens 126 F to 133 F, and fried chickens 113 F to 126 F in the hot holding unit by registers. Items were made around 9:30am today. Hot holding potentially hazardous food shall be maintained at 135 F or greater. CDI: All items were removed by person in charge.

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P 0 points. Rotisserie chicken 45 F to 46 F in the display case (middle). Cold holding potentially hazardous foods shall be maintained at 45 F or less (January 1, 2019 will be 41 F or less). CDI: Chicken was taken to the walk in cooler. Spoke with person in charge about the load limit for the display case.

Lock Text ○

Person in Charge (Print & Sign):   *First* Tara   *Last* Hall

Regulatory Authority (Print & Sign): *First* Jill   *Last* Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 7

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✓
Spell

21   3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Repeat. 0 points. Mediterranean salad labeled expired by June 17, 2018. Food shall be discarded if it is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds 42 F to 45 F for 4 days OR 41 F or less for 7 days. CDI: Person in charge removed from the display case.

26   7-201.11 Separation-Storage - P 0 points. Quat sanitizer spray bottle hanging on shelf above an open single-use chicken bucket used to store single-use dividers. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI: Quat spray bottle stored on rack with other chemicals.

42   4-901.11 Equipment and Utensils, Air-Drying Required - C 0 points. Metal pans (large and medium) stacked wet on cart. Sanitized equipment and utensils shall be completely air-dried prior to stacking.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Caulk separated and/or missing (may have been cut) causing food debris in the gaps inside the hot holding unit/display case in deli area. Peeling paint and rusting on shelving in the walk in cooler. Equipment shall be maintained in good repair.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C 0 points. Whitish paint coming off on the FRP by the 3 compartment sink. Wall, floor, wall coverings, and floor coverings shall be easily cleanable and smooth.

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Spell ✓

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Spell ✓

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