

Food Establishment Inspection Report

Score: 84.5

Establishment Name: OLIVE TREE DELI (THE)

Establishment ID: 3034011989

Location Address: 580 SOUTH STRATFORD ROAD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 27 / 2015 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 09 : 15 am pm

Time Out: 03 : 00 am pm

Permittee: THE OLIVE TREE DELI OF NC, INC.

Total Time: 5 hrs 45 minutes

Telephone: (336) 723-4224

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Fast Food Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 13

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

| 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 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Pasteurized eggs used where required | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plant food properly cooked for hot holding | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 34 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Identification .2653 | | | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 38 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 39 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 43 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 45 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 49 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 50 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 51 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 53 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| Total Deductions: | | | | | | | 15.5 | | | |



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: OLIVE TREE DELI (THE)
Location Address: 580 SOUTH STRATFORD ROAD
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27103
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: THE OLIVE TREE DELI OF NC, INC.
Telephone: (336) 723-4224

Establishment ID: 3034011989
 Inspection Re-Inspection **Date:** 03/27/2015
Comment Addendum Attached? **Status Code:** A
Category #: IV
Email 1: aminerali@live.com
Email 2:
Email 3:

Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|------------|-----------------|------|-------------|---------------|------|-----------|----------------|------|
| servsafe | Ariana Minerali | 00 | omelet mix | make unit | 50 | raw | walk-in cooler | 38 |
| sliced | on counter | 52 | feta cheese | make unit | 49 | deli ham | walk-in cooler | 39 |
| shredded | in prep sink | 50 | shredded | make unit | 48 | ranch | upright fridge | 42 |
| grits | hot hold | 152 | raw | cooler drawer | 44 | hot water | dishmachine | 130 |
| gravy | hot hold | 185 | deli ham | cooler drawer | 45 | chlorine | dishmachine | 100 |
| chili | hot hold | 199 | tomatoes | cooler drawer | 40 | | | |
| beans | hot hold | 193 | tuna salad | cooler drawer | 41 | | | |
| tenderloin | final cook | 188 | eggs | ice bath | 44 | | | |

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 2-102.12 Certified Food Protection Manager - C: PIC not on duty at beginning on inspection. (A) At least one EMPLOYEE who has supervisory and management responsibility and the authority to direct and control FOOD preparation and service shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an American National Standards Institute (ANSI)-ACCREDITED PROGRAM. The certified food manager shall be on site during all hours of food preparation. Manager with certification was called and arrived on premises during the inspection.

- 2 2-103.11 (M) Person in Charge-Duties - PF: 0 pts. No employee health policy due to larceny. The person in charge shall ensure that food employees and conditional employees are informed of their responsibility to report in accordance with law, to their person in charge, information about their health and activities as they relate to disease that are transmissible through food. Manager was able to identify some symptoms and diseases. Gather policy and have for next inspection.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C: 0 pts. One employee drink stored on ice bin cover. Two employee drinks stored on counter above single-service articles. Employee drinks shall be enclosed with a lid and straw to prevent contamination of hands when tasting and be stored such that contamination of single-service articles or equipment cannot occur. CDI: All drinks discarded.



Person in Charge (Print & Sign): .Ariana *First* Minerali *Last*

[Handwritten Signature]

Regulatory Authority (Print & Sign): Michelle Bell *First* Carla Day *Last*

[Handwritten Signatures]

REHS ID: 2405 - Day, Carla

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3144



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- 6 2-201.14 When to Wash - P: Two employees washed hands then recontaminated hands by turning off the faucets without using a papertowel. One food employee cracking eggs for orders continued cooking eggs and handling omelet ingredients without returning to the handsink to wash hands. One employee touched face with hands and was stopped to return to handsink to wash hands before contamination occurred. Employees shall wash hands at any time during becoming contaminated and before donning gloves when changing tasks. CDI: Employees washed hands after being shown appropriate steps and turned faucet off using papertowel. New procedure with eggs was discussed and omelet mix was put on ice bath with ladle.
- 7 3-301.11 Preventing Contamination from Hands - P,PF: Food employee touched four pieces of toast and biscuit ingredients with barehands. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Toast discarded. Employee used deli paper instead of hands.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF: 0 pts. Two ketchup bottles sitting in the establishment's only handsink in the kitchen upon arrival. A handwashing sink may not be used for purposes other than handwashing. CDI: Bottles removed.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: Individually wrapped steaks stored in freezer above vegetables. Case of eggs stored above vegetables in walk-in cooler. Raw hamburger patties stored above tortillas in cooling drawers with open bottoms. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding and display from cooked ready-to-eat food and arranging each type of food in equipment so that cross contamination of one type with another is prevented. CDI: Steaks in freezer moved with beef. Case of eggs moved with other case of eggs. Meet re-organized in cooler drawers.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: Prep sink for soaking shredded lettuce soiled in corners. Buffalo chopper blade soiled. 6 small pans and 3 large pans had some food residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: Items re-washed and prep sink cleaned.
- 18 3-501.14 Cooling - P: 0 pts. Cooked ham, green peppers, and grilled onions mixture at 50F. Item had been grilled and then placed in make unit before cooling to 45F or below. CDI: Mixture moved to freezer.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: Omelet mixture in make unit at 50F, tomatoes sitting on counter at 49F, lettuce in prep sink at 49F. Potentially hazardous food shall be maintained at 45F or less. CDI: All potentially hazardous foods moved to walk-in cooler.



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Spell

- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF: REPEAT: Feta and cottage cheese and deli meat not datemarked. When held in the establishment for more than 24 hours, ready-to-eat potentially hazardous food shall be marked with the date of preparation or disposal and kept in refrigeration of 41F or less for 7 days or for 4 days in refrigeration of 41-45F. CDI: PIC datemarked items.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P: Pan of chili marked 3-19-15 still in walk -in cooler. Ready-to-eat potentially hazardous foods dated shall be discarded when the time period has lapsed. CDI: Chili discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: Repeat: Eggs allowed to be cooked to order, but no consumer advisory present on menus. Consumers must be informed that consuming undercooked foods may lead to foodborne illness by providing a disclosure and reminder on menus. Disclosure shall include a description of the animal-derived foods or identification of the foods by asterisking them to a footnote that states the items may be served raw or undercooked and the reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states that consumption of undercooked items may lead to foodborne illness.
- 26 7. -204.11 Sanitizers, Criteria-Chemicals - P: 0 pts. Sanitizer bucket for storing wet wiping cloths measuring above 200 ppm chlorine. Chlorine sanitizer concentration shall be between 50-200ppm for storing wet wiping cloths. CDI: Sanitizer discarded and bucket filled with 200 ppm chlorine solution.
- 34 4-502.11 (B) Good Repair and Calibration - PF: One dial thermometer was not functioning. One dial thermometer was ten degrees inaccurate. Food temperature measuring devices shall be calibrated in accordance with manufacturer's instructions as often as necessary to ensure their accuracy. CDI: One discarded; one calibrated.//4-302.12 Food Temperature Measuring Devices - PF: No thin diameter probe thermometer. A thermometer suitable for measuring thin items shall be provided.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: Repeat: Spanakopita stored on pan in freezer uncovered. Keep items covered in storage to prevent contamination from premises. CDI: Covered.//3-307.11 Miscellaneous Sources of Contamination - C: Employee food stored in plastic bags on shelves of walk-in cooler above food for pay. Employee food shall be stored below and segregated from consumer food. CDI: Food moved and placed in closed bin.
- 38 2-303.11 Prohibition-Jewelry - C: REPEAT: Food employee wearing watch preparing food. Except for a plain ring, while preparing food, food employees may not wear jewelry on their arms and hands. //2-402.11 Effectiveness-Hair Restraints - C: Food employees handling food with no hair restraints. Food employees shall wear hair restraints such as hats and hair nets to keep their hair from contacting exposed food, equipment, utensils, linens, etc.
- 39 . 3-304.14 Wiping Cloths, Use Limitation - C: REPEAT: Three wet wiping cloths lying on prep surfaces. When not in-use, wet wiping clothes shall be stored submerged in sanitizer and stored off the floor and where it cannot contaminate equipment, linens, or single-service articles. CDI: Cloths were placed in sanitizer and bucket moved from floor to lower shelf.



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- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Clean linens on shelf under dry ingredients and uncovered. Keep clean linens covered during storage.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: 0 pts. Two small stacks of to-go containers not inverted. When storing single-service articles, keep inverted or covered. CDI: Containers inverted.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: 0 pts. One reach in refrigerator storing non-potentially hazardous foods holding at 52F. Equipment shall be maintained in good repair. Repair refrigerator to hold proper temperature.//4-501.12 Cutting Surfaces - C: Two cutting boards with deep groves. Replace.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C. : 0 pts. Cabinet under beverage station soiled. Clean as necessary to prevent accumulation.
- 50 5-403.12 Other Liquid Wastes and Rainwater - C: 0 pts. Drain pipe from ice machine not centered over drain and causing liquid to run into floor. Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to law. Center pipe over drain.
- 51 5-501.17 Toilet Room Receptacle, Covered - C: REPEAT: 0 pts. No covered trash receptacle in women's restroom. Any restroom used by females shall have a covered waste receptacle for the disposal of feminine hygiene products.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C. : 0 pts. Lid damaged on dumpster. Dumpster facilities must be maintained in good repair. PIC says an order for another one has been placed.



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- 53 6-501.12 Cleaning, Frequency and Restrictions - C: 0 pts. Walls have accumulation of grease deposits in some areas. Clean as frequently as needed to maintain them clean.//6-501.16 Drying Mops - C: Mops found with head up. Stored mops inverted when drying.
- 54 6-303.11 Intensity-Lighting - C: REPEAT: Lighting low at all food prep areas at 30-40 ftd, in walk-in at 6 ftd and by grill at 35-42 ftd. Increase lighting to meet 50 ftd in food prep areas and 10 ftd in walk-in cooler.

