

Food Establishment Inspection Report

Score: 96.5

Establishment Name: WALMART DELI

Establishment ID: 3034020391

Location Address: 4550 KESTER MILL RD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: WALMART INC

Telephone: _____

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/21/2022 Status Code: A

Time In: 2:15 PM Time Out: 5:00 PM

Category#: III

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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	IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/>				
	PIC Present, demonstrates knowledge, & performs duties	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>	
2	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/>				
	Certified Food Protection Manager	1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0	
4	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Proper use of reporting, restriction & exclusion	3	1.5	0	
5	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Procedures for responding to vomiting & diarrheal events	1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Proper eating, tasting, drinking or tobacco use	1	0.5	0	
7	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	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 <input type="checkbox"/>				
	Hands clean & properly washed	4	2	0	
9	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/>				
	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0	
10	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/>				
	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Food obtained from approved source	2	1	0	
12	IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>				
	Food received at proper temperature	2	1	0	
13	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Food in good condition, safe & unadulterated	2	1	0	
14	IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O <input type="checkbox"/>				
	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/>				
	Food separated & protected	3	1.5	0	
16	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Food-contact surfaces: cleaned & sanitized	3	1.5	0	
17	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>				
	Proper cooking time & temperatures	3	1.5	0	
19	IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>				
	Proper reheating procedures for hot holding	3	1.5	0	
20	IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>				
	Proper cooling time & temperatures	3	1.5	0	
21	IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/>				
	Proper hot holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
22	IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/>				
	Proper cold holding temperatures	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	
23	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/>				
	Proper date marking & disposition	3	1.5	0	
24	IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O <input type="checkbox"/>				
	Time as a Public Health Control; procedures & records	3	1.5	0	
Consumer Advisory .2653					
25	IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>				
	Consumer advisory provided for raw/undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/>				
	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657					
27	IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/>				
	Food additives: approved & properly used	1	0.5	0	
28	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/>				
	Toxic substances properly identified stored & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/>				
	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	IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/>				
	Pasteurized eggs used where required	1	0.5	0	
31	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Water and ice from approved source	2	1	0	
32	IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/>				
	Variance obtained for specialized processing methods	2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
34	IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>				
	Plant food properly cooked for hot holding	1	0.5	0	
35	IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/>				
	Approved thawing methods used	1	0.5	0	
36	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Thermometers provided & accurate	1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Insects & rodents not present; no unauthorized animals	2	1	0	
39	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Contamination prevented during food preparation, storage & display	2	1	0	
40	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Personal cleanliness	1	0.5	0	
41	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Wiping cloths: properly used & stored	1	0.5	0	
42	IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/>				
	Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	In-use utensils: properly stored	1	0.5	0	
44	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	
45	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Single-use & single-service articles: properly stored & used	1	0.5	0	
46	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0	
48	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0	
49	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Non-food contact surfaces clean	1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/>				
	Hot & cold water available; adequate pressure	1	0.5	0	
51	IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/>				
	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>	
52	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Sewage & wastewater properly disposed	2	1	0	
53	<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/>				
	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
54	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Garbage & refuse properly disposed; facilities maintained	1	0.5	0	
55	IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/>				
	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT <input type="checkbox"/>				
	Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 4550 KESTER MILL RD
 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: WALMART INC
 Telephone: _____

Establishment ID: 3034020391
 Inspection Re-Inspection Date: 06/21/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: III
 Email 1: _____
 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
Macaroni	hot holding	162.0						
Baked Beans	hot holding	164.0						
Jalepeno Poppers	hot holding	172.0						
General Tso's Chicken	hot holding	142.0						
BBQ Boneless Wings	hot holding	157.0						
Ranch Wings	hot holding	161.0						
Hot Wings	hot holding	168.0						
Hot Dogs	stand alone hot holding case	125.0						
Corn Dogs	stand alone hot holding case	128.0						
Egg Rolls	stand alone hot holding case	125.0						
Roast Turkey	deli case	37.0						
Ham	deli case	39.0						
Buffalo Chicken	deli case	39.0						
Roast Beef	deli case	39.0						
All American Sub	walk-in cooler	40.0						
Ambient	walk-in cooler	38.6						
Hot Water	3-compartment sink	128.0						
Quat Sani	3-compartment sink	300.0						
Serv Safe	Carla 9-22-22	000.0						

Person in Charge (Print & Sign): *Deja* *Tolliver* *Deja M. Tolliver*
 Regulatory Authority (Print & Sign): *Victoria* *Murphy* *Victoria*

REHS ID: 2795 - Murphy, Victoria Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3814



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 Inspection Report

Establishment Name: WALMART DELI

Establishment ID: 3034020391

Date: 06/21/2022 **Time In:** 2:15 PM **Time Out:** 5:00 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.

- 1 2-103.11 Person in Charge-PF: The following items measured below 135 F: hotdogs (125 F-128 F), corndogs (128 F), eggroll (125 F). (I) Employees are properly maintaining the temperatures of potentially hazardous food during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures. CDI: Per PIC the corndogs and egg rolls had not be in hot holding for an hour. The egg rolls and corndogs were reheated to a temperature above 165 F. PIC discarded hot dogs
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding-REPEAT-P: The following items measured a temperatures below 135 F: (stand alone hot holding case) hot dogs (125 F-128 F), corndogs (128 F), eggroll (125 F). Potentially hazardous food shall be maintained at a temperature of 135 F and above. CDI: Per PIC the corndogs and egg rolls had not be in hot holding for an hour. The egg rolls and corndogs were reheated to a temperature above 165 F. PIC discarded hot dogs. *taken to half credit due to an improvement from previous inspection*
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: A quarter piece of bologna in the deli case measured at 47 F. Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: Item was discarded. *left at zero points due to all other items being in compliance*
- 51 5-205.15 (B) System Maintained in Good Repair-C: There was a leak observed at the prep sink. A plumbing fixture shall be maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-C: Replace base panel on wall beside walk-in freezer./replace floor panel beside deli case/recalk around toilets in women's restroom. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed on walls in preparation area and floors under and around equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.