

Food Establishment Inspection Report

Score: 97

Establishment Name: OLIVE TREE DELI (THE)

Establishment ID: 3034011989

Location Address: 580 SOUTH STRATFORD ROAD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: THE OLIVE TREE DELI OF NC, INC.

Telephone: (336) 723-4224

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 11/30/2022 Status Code: A

Time In: 3:06 PM Time Out: 5:30 PM

Category#: IV

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 1

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	<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	
Employee Health .2652					
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
Good Hygienic Practices .2652, .2653					
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
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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
Approved Source .2653, .2655					
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
Protection from Contamination .2653, .2654					
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
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN 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"/> IN 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"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN 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
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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	<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"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	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"/> IN	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN	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
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
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"/> IN	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3



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: 11/30/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: arianaminerali@gmail.com
 Email 2: eril1970@icloud.com
 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
Coleslaw	make unit top	38	Chlorine sanitizer	3 compartment sink (ppm)	100			
Sliced tomato	make unit top	39						
Shredded lettuce	make unit top	39						
Potato salad	make unit top	38						
Cheedar cheese	make unit top	33						
Sour cream	make unit top	40						
Turkey	make unit top	40						
Raw chicken	make unit bottom	40						
Hot dog	make unit bottom	40						
Lettuce	make unit bottom	40						
Pasta	make unit bottom	40						
Chicken breast	steamwell	181						
Chili	steamwell	180						
Meat sauce	steamwell	185						
Pinto beans	steamwell	181						
Taco meat	walk in cooler	40						
Lettuce	walk in cooler	40						
Turkey	walk in cooler	40						
Roast beef	walk in cooler	40						
Hot water	3 compartment sink	140						

First
 Person in Charge (Print & Sign): ariana
 First
 Regulatory Authority (Print & Sign): Elizabeth

Last
 minerali
 Last
 Manning


Elizabeth Manning

REHS ID: 3136 - Manning, Elizabeth
 REHS Contact Phone Number: (336) 703-3135

Verification Required Date:

Authorize final report to
 be received via Email:



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: OLIVE TREE DELI (THE)

Establishment ID: 3034011989

Date: 11/30/2022 **Time In:** 3:06 PM **Time Out:** 5:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Nora Calderon Alaverz		Food Service		03/30/2026

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.

- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf)(REPEAT)- In the walk in cooler a container of beef strips that had been in the cooler over 24 hours were not dated marked. Ready to eat food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held for a maximum of 7 days. The day of preparation shall be counted as Day 1 . CDI- Education was given and PIC labeled item.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises- Upon arrival a box of canned black beans and a container of plain flour were stored on the floor. Food shall be protected from contamination by storing food in a clean dry place, and at least six inches off the floor.
- 41 4-901.12 Wiping Cloths, Air Drying Locations- A soiled wiping cloth was stored on a stack of clean plates. Wiping cloths if wet shall be stored in a sanitizing solution. CDI: Plates were taken to the 3 compartment sink to be washed.
- 3-304.14(B) Hold in-use wiping cloths in sanitizer between uses. Two buckets of chlorine sanitizer holding wiping cloths measured at 0 ppm. Cloths in-use for wiping counters and other equipment surfaces shall be: Held between uses in a chemical sanitizer solution at a concentration specified by the manufactures label. CDI: Buckets were remade and chlorine sanitizer measured 50 ppm.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) A metal bowl is being stored and used as a scoop in a container of flour. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Two clean containers were stored on the floor by the clean utensil rack. Cleand equipmentand utensils, laundered linens, and single-service and single-use articles shall be stored:(1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. CDI: Containers were taken back to the 3 compartment sink to be washed.
- 49 4-601.11 Non-food contact surfaces and utensils shall be clean to sight and touch. Additional cleaning is needed on gaskets and inside of make units. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 54 5-501.114 Using Drain Plugs (C)(REPEAT) Drain plug is missing on dumpster. Drains in receptacle and waste handling units for the refuse, recyclables, and returnable shall have drain plugs in place.
Establishment has reached out to dumpster company and is waiting for drain plug.
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C)(REPEAT) Two employee phones were observed on food prep surfaces. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles protected from contamination. CDI: All items were moved to their designated area.

Additional Comments