Food Establishment Inspection Report

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Location Address: 971 S MAIN ST						
City:KERNERSVILLE	State: North Carolina					
Zip: 27284	County: 34 Forsyth					
Permittee: HARRIS TEET	TER INC					
Telephone: (336) 992-973	35					
⊗ Inspection	Re-Inspection					
Wastewater System:						
⊗ Municipal/Community O On-Site System						
Water Supply:						
🛇 Municipal/Community	y 🔿 On-Site Supply					

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 OUT CDI R VR **Compliance Status**

S	upe	rvis	ion		.2652				
1	×	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0	
2	X	ουτ	N/A		Certified Food Protection Manager	1		0	
Er	mp	loye	e H	ealti	h .2652				
3	×	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0	
4	X	ουτ			Proper use of reporting, restriction & exclusion	3	1.5	0	
5	X	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0	
G	000	d Hy	gie	nic F	Practices .2652, .2653	_			
6	Ņ	оит			Proper eating, tasting, drinking or tobacco use	1	0.5	0	
7	X	оит			No discharge from eyes, nose, and mouth	1	0.5	0	
Pr	ev	entir	ng (Cont	amination by Hands .2652, .2653, .2655, .265	6			
8	X	оит			Hands clean & properly washed	4	2	0	T
9	M	оит	N/A	N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0	
10	M	оит	N/A		Handwashing sinks supplied & accessible	2	1	0	
A	ppr	ove	d Se	ourc	e .2653, .2655				
11	الل	оит			Food obtained from approved source	2	1	0	T
<u> </u>	<u>ب م</u>	оит		Ň	Food received at proper temperature	2	1	0	
13	M	оит			Food in good condition, safe & unadulterated	2	1	0	
14	×	оит	N/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0	
Pr	ote	ectio	n fi	om	Contamination .2653, .2654				
15	١X	оит	N/A	N/O	Food separated & protected	3	1.5	0	T
16	M	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0	-
		оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
P	ote	ntial	ly F	laza	rdous Food Time/Temperature .2653				
					Proper cooking time & temperatures	3	1.5	0	Т
19	IN	оит	ŊXA	N/O	Proper reheating procedures for hot holding	3	1.5	0	
20	IN	оит	N/A	NXO	Proper cooling time & temperatures	3	1.5	0	
21	IN	оит	Ň	N/O	Proper hot holding temperatures	3	1.5	0	
22	X	оит	N/A	N/O	Proper cold holding temperatures	3	1.5	0	
23	X	ουτ	N/A	N/O	Proper date marking & disposition	3	1.5	0	
24	IN	оит	Ŋ¥A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0	
C	ons	sume	er A	dvis	sory .2653				
25	X	оит	N/A		Consumer advisory provided for raw/ undercooked foods	1	0.5	0	
Hi	gh	ly Si	usc	eptil	ble Populations .2653				
26	IN	оит	r } ≪		Pasteurized foods used; prohibited foods not offered	3	1.5	0	
С	her	nica	I		.2653, .2657				
27	IN	оит	N)A		Food additives: approved & properly used	1	0.5	0	
28	X	оит	N/A		Toxic substances properly identified stored & used	2	1	0	
C	onf	orm	anc	e wi	ith Approved Procedures .2653, .2654, .2658				
29		оит			Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0	
	-	· · · · ·			North Carolina Department of Health &				

Establishment ID: 3034020451

Date: 08/02/2022	Status Code: A
Time In: 9:05 AM	_Time Out:10:30 AM
Category#: III	
FDA Establishment Type:	Seafood Department

No. of Risk Factor/Intervention Violations: 0 No. of Repeat Risk Factor/Intervention Violations: 0

					Good Retail Practices						
	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	emic	als,	
					and physical objects into foods.	_		_			
С	or	npl	iar	nce	Status		OUT	Г	CDI	R	۷
Sa	ıfe	Foo	d an	d Wa	ater .2653, .2655, .2658						
30	IN		Ň		Pasteurized eggs used where required	1	0.5	0			
31	X	ουτ			Water and ice from approved source	2	1	0			
32	IN	оит	×		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	nper	ratur	e Control .2653, .2654						
33	X	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оυт	¢¥(A	N/O	Plant food properly cooked for hot holding	1	0.5	0			
35	X	ουτ	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	X	OUT			Thermometers provided & accurate	1	0.5	0			
Fo	ood	Ide	ntifie	catio	n .2653						
37	X	OUT			Food properly labeled: original container	2	1	0			
Pr	eve	entic	on o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	M	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	IN	% (⊤			Contamination prevented during food preparation, storage & display	2	1	x	x		
40	M	оυт			Personal cleanliness	1	0.5	0			
41	M	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	IN	оυт	NXA.		Washing fruits & vegetables	1	0.5	0			
Pr	ор	er U	se o	fUte	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	M	оит			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equi	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	оит			Non-food contact surfaces clean	1	0.5	0			
PI	nys	ical	Faci	ilities	s .2654, .2655, .2656						Ĩ
50		OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51					Plumbing installed; proper backflow devices	2	1	0			
		OUT			Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	0)4(т			Physical facilities installed, maintained & clean	1	0X5	0		Х	
	~				Meets ventilation & lighting requirements;						
56	M	оυт			designated areas used	1	0.5	0			



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Comment Addendum to Food Establishment Inspection Report

Establishment Name: HARRIS TEETER	SEAFOOD 250	Establishment ID: 3034020451			
Location Address: <u>971 S MAIN ST</u> City: KERNERSVILLE	State:NC	X Inspection Re-Inspection	Date: 08/02/2022 Status Code: A		
County: 34 Forsyth	Zip: 27284	Water sample taken? Yes X No	Category #: III		
Wastewater System: 🛛 Municipal/Community 🗌 Water Supply: 🕅 Municipal/Community		Email 1:s250mgr001@harristeeter.com			
Permittee: HARRIS TEETER INC		Email 2:			
Telephone: <u>(336) 992-9735</u>		Email 3:			
	Temperature (bservations			

	16	inperature Obser	Temperature Observations							
Effective	January 1, 2	2019 Cold Holdin	ng is now 41 degre	es or less	_					
Location	Temp Item	Location	Temp Item	Location	Temp					
3 comp	128									
3 comp	200									
spray bottle	200									
front self-service display cooler #1	36									
front self-service display cooler#1	40									
front self-service display	36									
front self-service display	40									
large display cooler	38									
large display cooler	38									
large display cooler	38									
large display cooler	38									
large display cooler	38									
ME-60-SP	0									
walk in cooler #2	38									
walk in cooler #2	37									
03/12/2024	0									
	Location 3 comp 3 comp 3 comp spray bottle front self-service display cooler #1 front self-service display cooler#2 front self-service display cooler #2 front self-service display cooler #2 large display cooler large display cooler large display cooler large display cooler large display cooler ME-60-SP walk in cooler #2	Location 3 compTemp 128Item 1283 comp200spray bottle200front self-service display cooler #136front self-service display cooler #140front self-service display cooler #236front self-service display cooler #236large display cooler38large display cooler38walk in cooler #237aa	Location 3 compTempItemLocation3 comp200spray bottle200front self-service display conler #136front self-service display conler #140front self-service display conler #236front self-service display conler #236front self-service display conler #236front self-service display conler #236front self-service display conler #236large display cooler38large display cooler38walk in cooler #237aa	Location 3 compTemp Item 128LocationTemp Item3 comp200spray bottle200front self-service display conler #136front self-service display conler #236front self-service display conler #236large display cooler38large display cooler38walk in cooler #237	3 comp1283 comp200spray bottle200front self-service display cooler #136front self-service display cooler #140front self-service display cooler #236front self-service display cooler #236front self-service display cooler #236large display cooler38large display cooler37					

<i>First</i> Person in Charge (Print & Sign): Harry	<i>Last</i> Hankins	H
First	Last	T D
Regulatory Authority (Print & Sign): John	Dunigan	An Jun pr
REHS ID:3072 - Dunigan, John	Verification Required Date:	
REHS Contact Phone Number: (336) 703-3128	Authorize fina be received v	
North Carolina Department of Health & Human Services Page 1 of	Division of Public Health Fnvironm DHHS is an equal opportunity employer. Food Establishment Inspection Report, 10.	NCR8

Establishment Name: HARRIS TEETER SEAFOOD 250

Establishment ID: 3034020451 Date: 08/02/2022 Time In: 9:05 AM Time Out: 10:30 AM

		Certifications	S	
Name	Certificate #	Туре	Issue Date	Expiration Date
Ailene Reynolds		Food Service	03/12/2019	03/12/2024
Violations cite	Observed in this report must be correct	vations and Corrected within the time frames below		8-405.11 of the food code.

39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) One container of frozen salmon was stored on the floor in the walk in cooler. Food shall be protected from contamination by storing the food at least 15 cm (6 inches) above the floor.

55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT. Repair peeling epoxy on floor throughout. Remove rust from the floor underneath the bag holding device near the walk in cooler. Physical facilities shall be maintained in good repair.