

Food Establishment Inspection Report

Score: 93.5

Establishment Name: LOWES FOOD 149

Establishment ID: 3034020297

Location Address: 3372 ROBINHOOD RD

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: LOWES FOODS INC.

Telephone: (336) 659-4943

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 04/16/2024 Status Code: A

Time In: 9:15 AM Time Out: 12:30 PM

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> OUT/N/A/N/O				
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"/> IN				
Food-contact surfaces: cleaned & sanitized		3	0	X	
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"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> 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"/> IN				
Proper cold holding temperatures		3	0	X	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> OUT/N/A/N/O				
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"/> OUT/N/A				
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/N/A				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN				
Approved thawing methods used		1	0.5	X	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN				
Food properly labeled: proper original container		2	1	X	
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"/> OUT				
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"/> OUT				
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"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN				
Utensils, equipment & linens: properly stored, dried & handled		1	0	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"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
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		X	0.5	0	X
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"/> IN				
Plumbing installed; proper backflow devices		2	1	X	X
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"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> IN				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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County: 34 Forsyth **Zip:** 27106
Wastewater System: Municipal/Community On-Site System
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Permittee: LOWES FOODS INC.
Telephone: (336) 659-4943

Establishment ID: 3034020297
 Inspection Re-Inspection **Date:** 04/16/2024
 Educational Visit **Status Code:** A
Comment Addendum Attached? **Category #:** IV
Email 1: lfs149mca@lowesfoods.com
Email 2:
Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Boneless Wings/cooling @ 9:41	130.0	Havarti Dill Cheese/deli case	38.0		
Boneless Wings/cooling @ 10:33	65.0	Lacey Baby Swiss/deli case	36.0		
Fried Chicken/final cook	207.0	Bone-in Honey Turkey/deli lowboy	32.0		
Rotisserie Chicken/final cook	204.0	Bologna/deli lowboy	32.0		
Baked Chicken/final cook	202.0	Cooked Ham/deli lowboy	34.0		
Collards/cooked for hot holding	195.0	Lettuce/salad bar	45.0		
Cauliflower Au Gratin/cooked for hot holding	150.0	Feta Cheese/salad bar	48.0		
Broccoli and Cheese Soup/hot holding	162.0	Chicken Salad/salad bar	39.0		
Chicken Noodle Soup/hot holding	183.0	BBQ Wings/retail display case	46.0		
Sushi Rice/ph	4.1	Boneless Buffalo Wings/retail display case	46.0		
Shrimp Salad/sushi station	36.0	Shredded Chicken (donation)/walk-in cooler	40.0		
Shrimp Tempura/sushi station	22.0	Buffalo Chicken Wings (donation)/walk-in cooler	38.0		
Salmon/sushi station	32.0	Collards/walk-in cooler	41.0		
Provolone/sammy make-unit	52.0	Hot Water/3-compartment sink	132.0		
Roast Beef/sammy pizza/sandwich/salad station	41.0	Quat Sani/3-compartment sink	200.0		
Lettuce/sammy pizza/sandwich/salad station	40.0				
Loaded Potato Salad/deli case	40.0				
Grape Chicken Salad/deli case	40.0				
Succotash/deli case	36.0				
Pea Salad/deli case	35.0				

Person in Charge (Print & Sign): *First* Blake *Last* Shores
Regulatory Authority (Print & Sign): *First* Victoria *Last* Murphy




REHS ID: 2795 - Murphy, Victoria **Verification Dates:** Priority **Priority Foundation:** Core:

REHS Contact Phone Number: (336) 703-3814 **Authorize final report to be received via Email:** _____

Comment Addendum to Inspection Report

Establishment Name: LOWES FOOD 149

Establishment ID: 3034020297

Date: 04/16/2024 **Time In:** 9:15 AM **Time Out:** 12:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Christopher Shores		Food Service	12/12/2023	12/12/2028

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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-P: The following items were stored soiled in the clean dish area: 3 pans, 4 knives and 1 pizza cutter . Food-contact surfaces shall be clean to sight and touch. CDI: All items were placed in the warewashing area to be cleaned. *taken to half credit due to vast improvement from previous inspection*
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-P: The following item measured at temperatures above 41 F: (salad bar) lettuce (45 F), spring mix (45 F), feta cheese (48 F). (Sammy make-unit) provolone (52 F), (display case) bbq wings (46 F) and boneless wings (46 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: All items were discarded.
- 35 3-501.13 Thawing-PF: Two bags of imitation crab were observed thawing in standing water. Except as specified in (D) of this section, TCS food shall be thawed:(A) Under refrigeration that maintains the food temperature at 5 C (41 F) or less; (B) Completely submerged under running water:(1) At a water temperature of 21 C (70 F) or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of ready-to-eat food to rise above 5 C (41 F). CDI: The PIC placed items in the walk-in cooler to continue thawing.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-C: Label bottles of sauces in the sushi station. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Vegetable slicers were stored with a employee's keys in the sushi station. Cleaned equipment and utensils, and laundered linens shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT: Recaulk around boars head case and hot case/replace door sweep on walk-in cooler door/replace rusting wheel castors and melted wheels/repair/replace the blast chiller. Equipment shall be maintained cleanable and in good repair./4-501.12 Cutting Surfaces-REPEAT-C: Replace cutting board in sushi station. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: tracks and interior of deli cases ,interior of hot hold cabinet, shelving and rolling racks inside walk-in cooler, walls and ceilings of the walk-in cooler, gaskets of the sushi station, and outer surfaces of equipment. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 System Maintained in Good Repair-REPEAT-C: Increase the water pressure at the back handwashing sink. A plumbing system shall be maintained in good repair. *different violation than noted on previous inspection*
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Pitting is occurring on the floors throughout the kitchen area, regrout around the floor drain in the chicken area. Physical facilities shall be maintained in good repair./6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Cleaning is needed to/on all floors, floor drains ,walls, and ceilings throughout the establishment . Physical facilities shall be cleaned as often as necessary to maintain them clean
- 56 6-305.11 Designation - Dressing Areas and Lockers-C: Employee keys were stored on the rack with the vegetable slicers in the sushi station. (B) Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.