

# Food Establishment Inspection Report

Score: 96

Establishment Name: LOWES FOODS #182 DELI

Establishment ID: 3034020594

Location Address: 5180 REIDSVILLE SRD

City: WALKERTOWN State: North Carolina

Zip: 27051 County: 34 Forsyth

Permittee: LOWES FOOD STORES INC

Telephone: (336) 595-7448

Inspection  Re-Inspection  Educational Visit

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 03/18/2024 Status Code: A

Time In: 11:05 AM Time Out: 1:15 PM

Category#: IV

FDA Establishment Type: Deli Department

No. of Risk Factor/Intervention Violations: 3

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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
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		
<b>Employee Health .2652</b>					
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	
<b>Good Hygienic Practices .2652, .2653</b>					
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	X	0	X
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	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	X	0	X
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <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"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	X	X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	X	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	X	
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	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
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 <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	X	0	X
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>4</b>



# Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 595-7448

Establishment ID: 3034020594  
 Inspection  Re-Inspection Date: 03/18/2024  
 Educational Visit Status Code: A  
 Comment Addendum Attached?  Category #: IV  
 Email 1:  
 Email 2:  
 Email 3:

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pasta/Deli Case	38	Chicken/Walk In Cooler	40	Hot Water/3 comp sink	121
Krab Salad/Deli Case	40	Soup/Walk In Cooler	39	Sanitizer Quat/3 comp sink	200
Chicken Salad/Deli Case	38	Chicken/Walk In Cooler	37		
Orzo/Deli Case	38	Chicken Wing/Case	41		
Potato/ Deli Case	36	Ambient/Case	34		
Carrots/Hot Bar	150	Ambient/Case	34		
Apple/Hot Bar	148	Rotisserie Chicken/Hot	169		
Gravy/Hot Bar	153	Rotisserie Chicken/Cold	39		
Mashed Potato/Hot Bar	178	Macaroni/Grab N Go	39		
Macaroni/Hot Bar	171	Soup/Salad Bar	192		
Chicken/Hot Bar	169	Soup/Salad Bar	195		
Greens/Hot Bar	154	SOup/Salad Bar	198		
Fried Chicken/Hot Bar	168	LEttuce/Salad Bar	41		
Fried Chicken /Final Cook	195	Chicken/Salad Bar	39		
Fried Chicken/Final Cook	200	Hardboil Egg/Salad Bar	36		
Cheese/Drawer	39	TUrkey/Salad Bar	35		
Ham/Drawer	36	Cottage/Salad Bar	35		
Ham/Drawer	38	Pasta/Salad Bar	36		
Turkey/Drawer	36	Succotash/Salad Bar	39		
Roast Beef/Drawer	39	Chicken Salad/Salad Bar	35		

Person in Charge (Print & Sign): *Shawn*  
 Regulatory Authority (Print & Sign): *Glen*

*Last*  
 Chaffin  
*Last*  
 Pugh

*Shawn Chaffin*

*Glen Pugh*

REHS ID: 3016 - Pugh, Glen Verification Dates: Priority: \_\_\_\_\_ Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_  
 REHS Contact Phone Number: (336) 703-3164 Authorize final report to be received via Email: \_\_\_\_\_



# Comment Addendum to Inspection Report

**Establishment Name:** LOWES FOODS #182 DELI

**Establishment ID:** 3034020594

**Date:** 03/18/2024 **Time In:** 11:05 AM **Time Out:** 1:15 PM

## Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Terry Warren	2153292	Food Service		03/10/2027

## 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.

- 8 2-301.14 When to Wash (P) - FOOD EMPLOYEES shall clean their hands and exposed portions of their arms: (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks.  
\*\*\*Employee was handling raw chicken with gloved hands then changed gloves to work with clean equipment / other tasks without washing hands first. CDI discussed with employee and had her wash her hands.
- 16 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) - (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE.  
\*\*\*Blast chiller thermometer probes stored in chiller have food residue on them. These probes must be cleaned after use before storing in door. CDI discussed frequency with staff and blast chiller thermometers to be cleaned.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - (A) A FOOD specified in 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen; (2) Is in a container or PACKAGE that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A).  
\*\*\*Canned stuffed grape leaves date marked to expire on April 1st, 2024. This date exceeds the 7 day shelf life of heat treated plant foods. CDI discussed with staff and grape leaves were discarded. A correction to the system label maker will need to be made for future date marking. No points will be assessed due to this being the only date marking issue and it was an issue in the system as employees did date the product.
- 41 3-304.14 (B) Wiping Cloths, Use Limitations (C) - Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution.  
\*\*\*Cloths in use for wiping tables are not being held in between chemical sanitizer solutions.
- 44 4-903.11 (A) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - Cleaned EQUIPMENT and UTENSILS shall be stored: (1) In a clean, dry location.  
\*\*\*Cabinet/Shelves where deli display vessels are stored has debris build up and needs to be cleaned. Utensil drawers at prep tables have food debris build up and need to be cleaned.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.  
\*\*\*Please clean the following items: -Inside hot box; -Inside blast chiller; -Inside utensil drawers.