

Food Establishment Inspection Report

Score: 92.5

Establishment Name: FRESH MARKET, THE #12 DELI

Establishment ID: 3034020686

Location Address: 3275 ROBINHOOD ROAD

☒ Inspection ☐ Re-Inspection

City: WINTSON SALEM

State: NC

Date: 09 / 25 / 2020 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 10 : 25 ^{am} _{pm} Time Out: 03 : 05 ^{am} _{pm}

Permittee: THE FRESH MARKET, INC.

Total Time: 4 hrs 40 minutes

Telephone: (336) 760-2519

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Deli Department

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	X	X
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	X	0	X
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing 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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			X	1	0	X
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	X	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			X	03	0	X
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	X	0	X
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	X	0	
Total Deductions:										7.5



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☒ Inspection ☐ Re-Inspection Date: 09/25/2020

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: SMStore012@thefreshmarket.net

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
sausage	prep cooler (prep rm)	41	pH	sushi rice = 3.9	00	bologna	cold cut case	34
salmon	chx walk-in	34	crab salad	sushi cooler (top)	39	pork loin	hot case	135
ambient air	deli prep room	41	brown rice	sushi cooler (base)	40	rotiss. chx	hot case	152
hot water	3 comp sink (prep rm)	130	mac n cheese	3 door work top (back)	40	lemon feta	olive bar	38
quat sani	3 comp sink (prep rm)	400	pasta salad	3 door work top (R side)	37	ambient air	Little Big Meal case	37
rice	walk-in cooler	34	coconut chx	deli case	39	hot water	deli prep sink	120
cooked chx	overflow walk-in	40	crab salad	"	40	quat sani	deli (ppm)	300
kale salad	"	38	rollantini	"	40	Food Safety	Amanda Baker 2/17/25	00

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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Slicer blade, metal pan/serving dish with food debris/residue. 1 rectangular metal pan with white film still attached. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI - soiled items placed at 3 comp sink for re-washing. REPEAT from previous inspections, however improvement noted, so full points not deducted.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Salmon fillets in prep room 47-49F, sliced tomatoes 55F, cooked chicken breast 44F. Only one employee was prepping foods in this area, but chicken, salmon, misc salad ingredients, 2 types of lettuce, at least 3 types of cold cuts were all out in the prep room. The prep room is refrigerated, with an ambient air temp of 41F, but this is not adequate to maintain potentially hazardous foods at 41F or less. Except during preparation, cooking, or cooling, potentially hazardous food shall be maintained at 41F or less. CDI - salmon discarded, chicken and tomatoes prepped this morning were placed back in prep cooler. Discussion about limiting amount of foods out at one time to better control temperatures.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Opened bag of sausage, opened package of soft mozzarella in prep room were not dated. Spicy angelhair pasta in deli case was not dated. All ready to eat, potentially hazardous foods prepared/opened in an establishment and held for >24 hours must be date marked. CDI - sausage and mozzarella discarded, spicy angelhair was a "filler" placed in the case yesterday evening; it was added to the date marking binder with appropriate date. REPEAT, but improvement noted. / 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P 2 opened chubs of beef bologna, one dated 9/13, other 9/16. Once Text potentially hazardous foods exceed approved time (7 days including day of opening/prep), they must be discarded. CDI - bologna discarded.

Person in Charge (Print & Sign): Amanda Baker

Regulatory Authority (Print & Sign): Aubrie Welch

Amanda Baker
Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: / /

REHS Contact Phone Number: (336) 830 - 4460



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The evaporator box under the compressor in the prep room is damaged, causing water to steadily drip onto the floor. Sliding door on right side of sushi cooler is damaged (per manager, new door is on order). Some smallwares need replacement, such as cracked plastic container. Shelving is still missing in the work top coolers in the deli; these need to be replaced to increase air flow around food products. Equipment shall be maintained in a state of repair and condition that meets Food Code.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C Buildup present in sink compartments in prep room. The compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils...and drainboards shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure the equipment performs its intended function; and if used, at least every 24 hours.
- 47 4-602.13 Nonfood Contact Surfaces - C Thorough, detail cleaning is needed throughout the deli and deli prep room, including but not limited to: faucets, sprayers (esp at prep room 3 comp sink), speed rack, inside prep coolers, deli cases (hot and cold) esp. the tracks, prep table in deli prep room, fan guards on compressors in walk-in coolers, wrapping stations (crumbs/buildup, esp in crevice by plastic rolls). Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Floor and wall cleaning is needed, particularly the wall to right of chicken walk-in where growth is present, floor drains, under equipment and in corners. Physical facilities shall be cleaned as often as necessary to keep them clean. REPEAT.
6-101.11 Surface Characteristics-Indoor Areas - C Recently repaired floor in deli is showing damage at seams, creating some gaps/crevices where debris is accumulating. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted.
- 54 6-403.11 Designated Areas - C Employee coat on cutting board in deli prep room next to opened food packages. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles can not occur. CDI - coat moved to locker located in separate area of store.
- 6-303.11 Intensity-Lighting - C Lighting in chicken walk-in measured 3.5 foot candles. The light intensity shall be at least 10 foot candles in walk-in refrigeration units.



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✓
Spell



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