Food Establishment Inspection Report

Establishment Name: HAF	RRIS TEETER SEAFOOD 250	Establishment ID: 3034020451
Location Address: 971 S MAI City: KERNERSVILLE Zip: 27284 Co Permittee: HARRIS TEETER Telephone: (336) 992-9735	State: North Carolina unty: 34 Forsyth	Date: 11/28/2022 Status Code: A Time In: 11:11 AM Time Out: 12:11 PM Category#: III
⊗ Inspection	O Re-Inspection	FDA Establishment Type: Seafood Department
Wastewater System: Municipal/Community Water Supply:	On-Site System	No. of Risk Factor/Intervention Violations: 0 No. of Repeat Risk Factor/Intervention Violations: 0
	On-Site Supply	

F	Ris	k fa	ctor	s: C	e Illness Risk Factors an ontributing factors that increase the interventions: Control measures to	e chance of developing fo	odb	orne	illness					G	ood	Ret	ail P	Good Retail P ractices: Preventative measures to countries and physical objects
С	or	np	lia	nce	e Status			OUT	CD	I R	V	R	С	or	mpl	iar	nce	Status
Su	ıpe	rvis	ion			.2652							Sa	afe	Foo	d ar	d W	ater .2653, .20
1	ìX	OUT	N/A		PIC Present, demonstrates k	nowledge, &	1		0				30	IN	оит	1)X (4		Pasteurized eggs used where
-				\dashv	performs duties	anagar	+		+	+	+	\dashv	31	Ж	ОUТ			Water and ice from approved
	ш	OUT			Certified Food Protection M		1	Ш	0			_	32	IN	оит	NXA		Variance obtained for special
En	npl	oye	e He	alth		.2652	_					_		L			Ш	methods
3	X	OUT			Management, food & condition knowledge, responsibilities &		2	1	0				F	000	Ter	npe	ratur	e Control .2653, .2
4	X	оит		\dashv	Proper use of reporting, res		3	1.5	0	+		\dashv	33	iM	оит			Proper cooling methods used
\neg	Н	оит		T	Procedures for responding	o vomiting &	1	0.5	0	\top		\neg						equipment for temperature co
	Ш				diarrheal events			0.0	<u> </u>			_		_	ОUТ		_	Plant food properly cooked fo
			gier	nic P	Practices	.2652, .2653	14	0.5		_		_		,,,		_	N/O	Approved thawing methods u
$\overline{}$		OUT OUT		\dashv	Proper eating, tasting, drink No discharge from eyes, no		_	0.5	_	+	+	-	į —		ОUТ	_	Ш	Thermometers provided & ac
_			(ant				0.0				-					catio	
		OUT	ıg c	ont	amination by Hands Hands clean & properly was	.2652, .2653, .2655, .265	_	2	0	_		-	37	X	ОUТ			Food properly labeled: original
\neg	Ĥ			\dashv	No bare hand contact with R		4	2	-	+	+	\dashv	P	rev	entic	on o	f Fo	od Contamination .2652, .
9	X	OUT	N/A	N/O	approved alternate procedure		4	2	0				20	M	оит			Insects & rodents not present
0	M	оит	N/A	\dashv	Handwashing sinks supplied	d & accessible	2	1	0	\top	\top	\dashv	36	~	001			animals
Ap	ppr	ove	d Sc	ourc	e	.2653, .2655			_				39	IN	оχ(т			Contamination prevented duri
11	M	оит		Т	Food obtained from approve	ed source	2	1	0	\top	Т		i		ļ.,			preparation, storage & display
12	IN	оит		N)X(0	Food received at proper ten	perature	2	1	0			7	-		ОUТ	-	Н	Personal cleanliness Wiping cloths: properly used
3	×	OUT			Food in good condition, safe	e & unadulterated	2	1	0				i—	-	OUT	_	Н	1 0
4	ìX	OUT	N/A	N/O	Required records available:	hellstock tags,	2	1	0				1		оит	_	ш	Washing fruits & vegetables
_					parasite destruction			Ш				_					f Ute	ensils .2653, .20
					Contamination	.2653, .2654	_					_	43	×	ОUТ	_	Ш	In-use utensils: properly store
_	-	OUT	N/A	N/O	Food separated & protected		3	1.5		\perp	_	_	44	M	оит	1		Utensils, equipment & linens: dried & handled
5	X	OUT		\dashv	Food-contact surfaces: clea		3	1.5	0	+	+	_					Н	
7	X	OUT			Proper disposition of returned, reconditioned & unsafe food	previously served,	2	1	0				45	M	оит			Single-use & single-service a stored & used
Po	ter	ntial	lv H	azaı	rdous Food Time/Temperature	.2653							46	M	оит		Н	Gloves used properly
8	IN	OUT	ŊΆ	N/O	Proper cooking time & temp	eratures	3	1.5	0	Т	Т	7	i	-	_	_	Fau	ipment .2653, .2
9	IN	OUT	₩	N/O	Proper reheating procedure	s for hot holding	3	1.5	0				H	T	T		,-	-
		OUT			Proper cooling time & temp		3	1.5	_				47	Ne	оит			Equipment, food & non-food of approved, cleanable, properly
		OUT			Proper hot holding tempera		3	1.5					7,	~				constructed & used
	' '				Proper cold holding tempera		3	1.5	_	_		_					Н	Warewashing facilities: install
3	X	OUT	N/A	N/O	Proper date marking & disp		3	1.5	0		_	_	48	M	ОUТ	1		used; test strips
4	IN	оит	Ŋ X A	N/O	Time as a Public Health Con records	trol; procedures &	3	1.5	0				49	IN	οχ(т		Н	Non-food contact surfaces cle
C	ne	uma	۰ A	dvis		.2653	+	ш						_		_	ilitie	s .2654, .2
_	_	_	_	uvis	Consumer advisory provided		Т	П	Т	_	Т	-		_	оит			Hot & cold water available; ac
25	IX.	оит	N/A		undercooked foods	ioi raw	1	0.5	0						ООТ			Plumbing installed; proper ba
Hie	ghl	y Sı	ISC	eptib	ole Populations	.2653									ОUТ			Sewage & wastewater proper
	П	OUT		Ī	Pasteurized foods used; profoffered		3	1.5	0					<u> </u>	охт			Toilet facilities: properly const
	Ш	_			ollered			Ш										& cleaned
		nica OUT		_	Food additives: approved &	.2653, .2657	1	0.5	0	_			54	M	оит	1		Garbage & refuse properly dis maintained
		OUT		+	Toxic substances properly ide		2	-		+	+	\dashv	55	IN	о х (т		\forall	Physical facilities installed, m
_			_	e wi	th Approved Procedures	.2653, .2654, .2658									ОПТ		П	Meets ventilation & lighting re
	IN.	оит	N)XA	\top	Compliance with variance, sp	ecialized process,	2	1	0		T		F				Ш	designated areas used
.5	.IN	001	.Ad		reduced oxygen packaging of	riteria or HACCP plan		1		\perp	\perp		L					тот
												_						

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Compliance Status Safe Food and Water 2653, 2655, 2658 30 N Ourf N Pasteurized eggs used where required 1 0.5 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing methods 2 1 0 1 Variance obtained for specialized processing 2 1 0 1 Variance obtained for specialized processing 2 1 0 1 Variance obtained for specialized processing 2 1 0 1 Variance obtained for specialized processing 2 1 0 1 Variance obtained for specialized processing 2 1 0 1 Variance obtained for specialized processing 2 1 0 1 Variance obtained for specialized processing 2 1 0 1 Variance obtained for specialized processing 2 1 0 1 Variance obtained for specialized processing 2 1 0 1 Variance obtained for specialized processing 2 1 0 1 Variance obtained for specialized pr												_
Safe Food and Water 2653, 2655, 2658		G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, cł	nemica	als,	
Safe Food and Water 2653, 2655, 2658 30 N OuT XA Pasteurized eggs used where required 1 0.5 0 0	_			:		,	Π	<u> </u>	_	001		VD
30 N Out Make Pasteurized eggs used where required	C	or	npı	ıan	ıce	Status		OU	ı	CDI	К	VK
31	Sa	afe	Food	an	d W	ater .2653, .2655, .2658						
32 N OuT	30	IN	OUT	Ŋ (A		Pasteurized eggs used where required	1	0.5	0			
Proper cooling methods used; adequate equipment for temperature control 1	31	X	OUT			Water and ice from approved source	2	1	0			
Proper cooling methods used; adequate equipment for temperature control 1 0.5 0 34 in out NA in out NA in No Plant food properly cooked for hot holding 1 0.5 0 36 in out NA in No Approved thawing methods used 1 0.5 0 56 in in No Approved thawing methods used 1 0.5 0 56 in in No Approved thawing methods used 1 0.5 0 56 in in No Approved thawing methods used 1 0.5 0 56 in in North No Approved thawing methods used 1 0.5 0 56 in in North	32	IN	оит)X A			2	1	0			
equipment for temperature control	F	ood	Ten	nper	atur	re Control .2653, .2654						
35 X Out NA No Approved thawing methods used 1 0.5 0	33	Ж	оит				1	0.5	0			
Thermometers provided & accurate	34	IN	оит	n)X(A	N/O	Plant food properly cooked for hot holding	1	0.5	0			
Food Identification 2653 37 X our Food properly labeled: original container 2 1 0	35	X		N/A	N/O		1		0			
Second Prevention of Food Contamination 2 1 0 0 1 0 0 0 0 0 0	_		_			•	1	0.5	0			
Prevention of Food Contamination 2652, 2653, 2654, 2655, 2657 38	F	ood	lder	ntific	atio	on .2653						
Insects & rodents not present; no unauthorized animals 2	37	X	OUT			Food properly labeled: original container	2	1	0			
animals animals animals contamination prevented during food preparation, storage & display preparation, storage & storage a display preparation, storage & display preparation, storage & display preparation, storage & refuse properly disposed; facilities preparation, storage & storage & refuse properly disposed; facilities preparation, storage & storage & refuse properly disposed; facilities preparation, storage & storage & refuse properly disposed; facilities preparation, storage & storage & refuse properly disposed; facilities preparation animal storage & refuse prepar	Pi	reve	entio	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
Preparation, storage & display 2	38	M	оит				2	1	0			
Wiping cloths: properly used & stored	39	IN	о) (т				2	х	0		Х	
A2 X OUT N/A Washing fruits & vegetables 1 0.5 0	_	×	_				1	0.5	0			
Proper Use of Utensils 2653, .2654 43 M out In-use utensils: properly stored 1 0.5 0 Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 Single-use & single-service articles: properly stored & used 1 0.5 0 Utensils and Equipment Closs, .2654, .2663 2654, .2655, .2654, .2663 27 M out Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used 48 M out Warewashing facilities: installed, maintained & 1 0.5 0 Warewashing facilities: installed, maintained & 1 0.5 0 Physical Facilities 2654, .2655, .2656 50 M out NA Hot & cold water available; adequate pressure 1 0.5 0 To out Plumbing installed; proper backflow devices 2 1 0 Sewage & wastewater properly disposed 2 1 0 To out Sewage & wastewater properly disposed 1 0.5 M Tollet facilities: properly constructed, supplied & cleaned Garbage & refuse properly disposed; facilities maintained & 1 0.5 0 M out Ma Hot & cleaned Garbage & refuse properly disposed; facilities maintained & clean X 0.5 0 Meets ventilation & lighting requirements; designated areas used	_	<u> </u>				1 0 1 1 7 7	1	0.5	0			
In-use utensils: properly stored 1 0.5 0	42	×	оит	N/A		Washing fruits & vegetables	1	0.5	0	<u> </u>		
Utensils, equipment & linens: properly stored, dried & handled 1 0.5 0 Single-use & single-service articles: properly stored & used 1 0.5 0 Gloves used properly 1 0.5 0 Utensils and Equipment 2653, 2654, 2663 Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used Warewashing facilities: installed, maintained & 1 0.5 0 Warewashing facilities: installed, maintained & 1 0.5 0 Physical Facilities 2654, 2655, 2656 NOUT NIA Hot & cold water available; adequate pressure 1 0.5 0 NOUT Plumbing installed; proper backflow devices 2 1 0 Sewage & wastewater properly disposed 2 1 0 Toilet facilities: properly constructed, supplied & cleaned Garbage & refuse properly disposed; facilities maintained & 1 0.5 0 Mout Physical facilities installed, maintained & clean X 0.5 0 X Meets ventilation & lighting requirements; designated areas used	Pı	rop	er Us	se o	f Ute	ensils .2653, .2654						
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Stored & used 1 0.5 0 Cloves used properly 1 0.5 0 Utensils and Equipment 2653, .2654, .2663 Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used Warewashing facilities: installed, maintained & 1 0.5 0 Warewashing facilities: installed, maintained & 1 0.5 0 Warewashing facilities: installed, maintained & 1 0.5 0 Physical Facilities 2654, .2655, .2656 NOUT NIA Hot & cold water available; adequate pressure 1 0.5 0 Plumbing installed; proper backflow devices 2 1 0 Sewage & wastewater properly disposed 2 1 0 Sawage & wastewater properly disposed 2 1 0 Toilet facilities: properly constructed, supplied & cleaned Garbage & refuse properly disposed; facilities maintained Toilet facilities installed, maintained & clean X 0.5 0 Meets ventilation & lighting requirements; designated areas used	44	M	оит				1	0.5	0			
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47 X out approved, cleanable, properly designed, constructed & used 48 X out Warewashing facilities: installed, maintained & 1 0.5 0 49 IN XT Non-food contact surfaces clean 1 0.5 X Physical Facilities 2654, 2655, 2656 50 X out NA Hot & cold water available; adequate pressure 1 0.5 0 51 X out Plumbing installed; proper backflow devices 2 1 0 52 X out Sewage & wastewater properly disposed 2 1 0 53 IN XT NA Toilet facilities: properly constructed, supplied & cleaned Caleaned Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 IN XT Physical facilities installed, maintained & clean X 0.5 0 X Meets ventilation & lighting requirements; designated areas used 1 0.5 0	U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
Used; test strips 1	47	×	оит			approved, cleanable, properly designed,	1	0.5	0			
Physical Facilities .2654, .2655, .2656 50 M Out N/A Hot & cold water available; adequate pressure 1 0.5 0 51 M Out Plumbing installed; proper backflow devices 2 1 0 52 M Out Sewage & wastewater properly disposed 2 1 0 53 IN OXT N/A Toilet facilities: properly constructed, supplied 8 cleaned 1 0.5 X 54 M Out Garbage & refuse properly disposed; facilities 1 0.5 0 55 IN OXT Physical facilities installed, maintained & clean X 0.5 0 Meets ventilation & lighting requirements; 1 0.5 0	48	M	оит				1	0.5	0			
Hot & cold water available; adequate pressure 1 0.5 0 0 0 0 0 0 0 0 0	49	IN	о) (т			Non-food contact surfaces clean	1	0.5	X			
Sewage & wastewater properly disposed 1 0.5 X Sewage & refuse properly disposed 1 0.5 X Sewage & refuse properly disposed 1 0.5 X Sewage & refuse properly disposed; facilities 1 0.5 X Sewage & refuse properly dispo	PI	hys	ical	Faci	litie	s .2654, .2655, .2656						
52 M out Sewage & wastewater properly disposed 2 1 0 53 IN OXT NA Toilet facilities: properly constructed, supplied & cleaned 1 0.5 M 54 M out Garbage & refuse properly disposed; facilities maintained 1 0.5 0 55 IN OXT Physical facilities installed, maintained & clean X 0.5 0 X 56 M out Meets ventilation & lighting requirements; designated areas used 1 0.5 0	50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
Toilet facilities: properly constructed, supplied \$\frac{1}{8}\$ cleaned \$\frac{1}{1}\$ 0.5 \$\frac{1}{8}\$ OUT Garbage & refuse properly disposed; facilities maintained \$\frac{1}{1}\$ 0.5 0 \$\frac{1}{8}\$ OUT Physical facilities installed, maintained & clean \$\frac{1}{8}\$ 0.5 0 \$\frac{1}{8}\$ OUT Meets ventilation & lighting requirements; designated areas used \$\frac{1}{1}\$ 0.5 0		•				3	-	1	0			
Solve Section 2	52	M	оит		Ш	, .	2	1	0		Ц	
maintained 1 0.5 0	53	IN	о)(т	N/A		& cleaned	1	0.5	X			
Meets ventilation & lighting requirements; 1 0.5 0 1 0.5 0						maintained		-	⊢			
designated areas used 1 0.5 0	55	IN	о х (т			Physical facilities installed, maintained & clean	X	0.5	0		X	
	56	M	оит			designated areas used	-	0.5	0			
TOTAL DEDUCTIONS: 2	L					TOTAL DEDUCTIONS:	2					





Score: 98

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020451 Establishment Name: HARRIS TEETER SEAFOOD 250 Date: 11/28/2022 Location Address: 971 S MAIN ST X Inspection Re-Inspection State: NC City: KERNERSVILLE Comment Addendum Attached? X Status Code: A Zip: 27284 County: 34 Forsyth Water sample taken? Yes X No Category #: III Wastewater System:

Municipal/Community

On-Site System Email 1:s250mgr001@harristeeter.com Municipal/Community On-Site System Water Supply: Permittee: HARRIS TEETER INC Email 2: Telephone: (336) 992-9735 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 133 hot water 3 comp #1 200 sanitizer quat 3 comp #1 133 hot water 3 comp #2 200 3 comp #2 sanitizer quat 200 sanitizer quat spray hose #1 200 sanitizer quat spray hose #2 39 tuna walk in cooler #2 39 walk in cooler #2 white fish 39 tuna large display cooler 39 crab cakes large display cooler 39 large display cooler salmon 39 crab legs large display cooler Shell fish tag 0 Eliot ME 03903/ ME-60-SP Carver 39 large display cooler shrimp 38 self-service retail cooler crab meat 38 self-service retail cooler shrimp First Last Clark Person in Charge (Print & Sign): Jaquelyn D

Last Dunigan

Regulatory Authority (Print & Sign): John

REHS ID:3072 - Dunigan, John

Verification Required Date:

REHS Contact Phone Number: (336) 703-3128

Authorize final report to

be received via Email:





Comment Addendum to Inspection Report

Establishment Name: HARRIS TEETER SEAFOOD 250 Establishment ID: 3034020451

Date: 11/28/2022 Time In: 11:11 AM Time Out: 12:11 PM

Name	Certificate #	Туре	Issue Date	Expiration Date
Jaquelyn D Clark	21781295	Food Service	10/19/2021	10/19/2026

- 39 3-305.11 Food Storage Preventing Contamination from the Premises (C) REPEAT. Three containers of shrimp were stored in a milk cart on the floo in the walk in freezer. Food shall be protected from contamination by storing the food at least 15 cm (6 inches) above the floor.
- 49 4-602.13 Nonfood Contact Surfaces (C) One handle at the front self service freezer need additional cleaning. Additional cleaning needed on the fan blade guards in the walk in coolers and walk in freezer. Nonfood Contact Surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Cleaning needed on the handwashing sinks for the employee women's toilet room. Cleaning needed on the urinal in the men's employee toilet room. Plumbing Fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) REPEAT. Repair peeling epoxy on floor throughout. All floor drains are beginning to rust. Remove rust from the floor underneath the bag holding device near the walk in cooler. Physical facilities shall be maintained in good repair.
 - 6-501.12 Cleaning, Frequency and Restrictions (C) Additional cleaning needed on the floors in the employees toilet rooms. Physical facilities shall be cleaned as often as necessary to keep them clean.