

Food Establishment Inspection Report

Score: 97

Establishment Name: OLIVE TREE DELI (THE)

Establishment ID: 3034011989

Location Address: 580 SOUTH STRATFORD ROAD
 City: WINSTON SALEM State: North Carolina
 Zip: 27103 County: 34 Forsyth
 Permittee: THE OLIVE TREE DELI OF NC, INC.
 Telephone: (336) 723-4224

Date: 11/30/2022 Status Code: A
 Time In: 3:06 PM Time Out: 5:30 PM
 Category#: IV
 FDA Establishment Type: Fast Food Restaurant

- Inspection Re-Inspection
- Wastewater System:**
 Municipal/Community On-Site System
- Water Supply:**
 Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 1
 No. of Repeat Risk Factor/Intervention Violations: 1

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	<input checked="" type="checkbox"/>		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	OUT	<input checked="" type="checkbox"/>	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"/>	OUT				Food-contact surfaces: cleaned & sanitized	3	1.5	0	
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"/>	IN	OUT	N/A	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	IN	OUT	N/A	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
20	<input checked="" type="checkbox"/>	IN	OUT	N/A	<input checked="" type="checkbox"/>	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	OUT	N/A	N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	X
24	<input checked="" type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657										
27	<input checked="" type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		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	<input checked="" type="checkbox"/>		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	<input checked="" type="checkbox"/>		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	OUT	<input checked="" type="checkbox"/>		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	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
35	<input checked="" type="checkbox"/>	IN	OUT	N/A	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0.5	0	
36	<input checked="" type="checkbox"/>	OUT				Thermometers provided & accurate	1	0.5	0	
Food Identification .2653										
37	<input checked="" type="checkbox"/>	OUT				Food properly labeled: original container	2	1	0	
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"/>	IN	OUT	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/>	OUT				Personal cleanliness	1	0.5	0	
41	<input checked="" type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/>	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"/>	IN	OUT	<input checked="" type="checkbox"/>		In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	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"/>	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	OUT	<input checked="" type="checkbox"/>		Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>	
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"/>	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	N/A			Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
54	<input checked="" type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>	X
55	<input checked="" type="checkbox"/>	OUT				Physical facilities installed, maintained & clean	1	0.5	0	
56	<input checked="" type="checkbox"/>	IN	OUT	<input checked="" type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0	X
TOTAL DEDUCTIONS:							3			



Comment Addendum to Food Establishment Inspection Report

Establishment Name: OLIVE TREE DELI (THE)
 Location Address: 580 SOUTH STRATFORD ROAD
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: THE OLIVE TREE DELI OF NC, INC.
 Telephone: (336) 723-4224

Establishment ID: 3034011989
 Inspection Re-Inspection Date: 11/30/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: arianaminerali@gmail.com
 Email 2: eruil1970@icloud.com
 Email 3: _____

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Coleslaw	make unit top	38	Chlorine sanitizer	3 compartment sink (ppm)	100			
Sliced tomato	make unit top	39						
Shredded lettuce	make unit top	39						
Potato salad	make unit top	38						
Cheedar cheese	make unit top	33						
Sour cream	make unit top	40						
Turkey	make unit top	40						
Raw chicken	make unit bottom	40						
Hot dog	make unit bottom	40						
Lettuce	make unit bottm	40						
Pasta	make unit bottom	40						
Chicken breast	steamwell	181						
Chili	steamwell	180						
Meat sauce	steamwell	185						
Pinto beans	steamwell	181						
Taco meat	walk in cooler	40						
Lettuce	walk in cooler	40						
Turkey	walk in cooler	40						
Roast beef	walk in cooler	40						
Hot water	3 compartment sink	140						

First
 Person in Charge (Print & Sign): ariana
First
 Regulatory Authority (Print & Sign): Elizabeth

Last
minerali
Last
Manning




REHS ID: 3136 - Manning, Elizabeth
 REHS Contact Phone Number: (336) 703-3135

Verification Required Date: _____
 Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: OLIVE TREE DELI (THE)

Establishment ID: 3034011989

Date: 11/30/2022 **Time In:** 3:06 PM **Time Out:** 5:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Nora Calderon Alaverz		Food Service		03/30/2026

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.

- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf)(REPEAT)- In the walk in cooler a container of beef strips that had been in the cooler over 24 hours were not dated marked. Ready to eat food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held for a maximum of 7 days. The day of preparation shall be counted as Day 1 . CDI- Education was given and PIC labeled item.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises- Upon arrival a box of canned black beans and a container of plain flour were stored on the floor. Food shall be protected from contamination by storing food in a clean dry place, and at least six inches off the floor.
- 41 4-901.12 Wiping Cloths, Air Drying Locations- A soiled wiping cloth was stored on a stack of clean plates. Wiping cloths if wet shall be stored in a sanitizing solution. CDI: Plates were taken to the 3 compartment sink to be washed.
- 3-304.14(B) Hold in-use wiping cloths in sanitizer between uses. Two buckets of chlorine sanitizer holding wiping cloths measured at 0 ppm. Cloths in-use for wiping counters and other equipment surfaces shall be: Held between uses in a chemical sanitizer solution at a concentration specified by the manufactures label. CDI: Buckets were remade and chlorine sanitizer measured 50 ppm.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) A metal bowl is being stored and used as a scoop in a container of flour. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: In food that is not time/temperature control for safety food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Two clean containers were stored on the floor by the clean utensil rack. Cleand equipmentand utensils, laundered linens, and single-service and single-use articles shall be stored:(1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. CDI: Containers were taken back to the 3 compartment sink to be washed.
- 49 4-601.11 Non-food contact surfaces and utensils shall be clean to sight and touch. Additional cleaning is needed on gaskets and inside of make units. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 54 5-501.114 Using Drain Plugs (C)(REPEAT) Drain plug is missing on dumpster. Drains in receptacle and waste handling units for the refuse, recyclables, and returnable shall have drain plugs in place.
Establishment has reached out to dumpster company and is waiting for drain plug.
- 56 6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C)(REPEAT) Two employee phones were observed on food prep surfaces. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles protected from contamination. CDI: All items were moved to their designated area.

Additional Comments