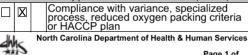
Food Establishment Inspection Report Score: 98 Establishment Name: PUBLIX #1574 DELI Establishment ID: 3034012512 Location Address: 3150 GAMMON LANE X Inspection Re-Inspection Date: 06/08/2021 State: NC City: CLEMMONS Status Code: A County: 34 Forsyth Zip: 27012 Time In:11:00 AM Time Out: 1:40 PM Total Time: 2 hrs 40 min Permittee: PUBLIX NORTH CAROLINA, LP Telephone: (336) 766-2069 Category #: IV FDA Establishment Type: Deli Department No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 X equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X Approved thawing methods used 1 0.5 0 ..... Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container 210 - -X 8 Handwashing sinks supplied & accessible 210 🗆 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🛛 210 - -21000 10 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 210 -40 | XI | □ | 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized 42 🗆 🛭 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 1 0.5 0 | | | | 43 🛛 🗀 Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 3 1.5 0 🗆 🗆 □ | ☑ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 10.50 - -3 15 X X 🗆 47 X 1 0.5 0 Non-food contact surfaces clean Physical Facil 3 1.5 0 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -X 49 X Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 \_\_\_\_ & cleaned |24| □ | □ | 🛛



Chemical

X 

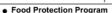
.2653, .2657

Food additives: approved & properly used

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,





Total Deductions:

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



1 0.5 0

1 0.5 0 - -

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10.50 | | | | |

210 -

X

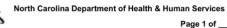
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012512 Establishment Name: PUBLIX #1574 DELI Date: 06/08/2021 Location Address: 3150 GAMMON LANE X Inspection Re-Inspection City: CLEMMONS State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27012 Water sample taken? Yes X No Category #: IV Wastewater System: 

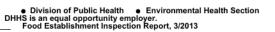
Municipal/Community 

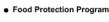
On-Site System Email 1: publixlicensing@publix.com Water Supply: Municipal/Community On-Site System Permittee: PUBLIX NORTH CAROLINA, LP Email 2: Telephone: (336) 766-2069 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Item Location Location Temp Item Location Temp 41.0 161.0 shredded lettuce sub prep (top left) final rinse large dish machine 40.0 161.0 sliced deli meats sub prep (drawer) final rinse large dish machine 38.0 130.0 sliced tomato sub prep (top right) hot water both 3 comp sinks sliced deli meats 47.0 0.0 Food Safety Chad Knapp 7/27/2025 2 dr work top (DISCARDED) 41.0 turkey chub Boar's Head case 41.0 cambozola cheese hutch 41.0 manchego recipe case 39.0 fried chicken walk-in cooler blue cheese 41.0 walk-in cooler crumbles 39.0 cooked pasta chicken walk-in romaine lettuce 45.0 salad bar (DISCARDED) 41.0 mixed greens salad bar blue cheese 45.0 salad bar (DISCARDED) 41.0 salad bar turkev 41.0 quinoa salad salad bar 41.0 sub self svc case 41.0 GNG meal self svc case chicken noodle 160.0 soup bar soun 41.0 feta antipasti olive bar 3 comp sinks, spray bottle 200.0 quat sani

Person in Charge (Print & Sign):	First		Last	Cent Veres	
Regulatory Authority (Print & Sign): Aubrie	First	Welch	Last	Abric When bens	
REHS ID: 2519 - \	Welch, Aubrie			Verification Required Date:	-

REHS Contact Phone Number: (336) 703-3131









## Comment Addendum to Food Establishment Inspection Report

Establishment Name: PUBLIX #1574 DELI Establishment ID: 3034012512

## 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

- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P On salad bar, cantaloupe was 45F, cut romaine lettuce was 44-45F, blue cheese crumbles were 45F. Other foods in the salad bar temped at 41F and below; it is unknown why these items were off temperature. Potentially hazardous foods held cold shall be maintained at 41F or below. CDI foods were voluntarily discarded, discussion about monitoring temperatures. Metal pans may be more effective to maintain cold foods at 41F or below.
- 31 3-501.15 Cooling Methods PF In work top cooler, deli meats sliced this morning at approx. 7:00 in tightly wrapped plastic were 46-48F when temped after 11:00. Cooling shall be accomplished in accordance with the time and temp criteria (from ambient temp, cooling shall be completed within 4 hours) by using an approved method, such as: separating into smaller/thinner portions, using rapid cooling equipment, using containers that facilitate heat transfer, or other effective methods. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be loosely covered, or uncovered if protected from overhead contamination, during the cooling period to facilitate heat transfer. CDI deli meats voluntarily discarded. Per PIC, the procedure is to place deli meats in blast chiller after slicing.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing C 2 graters stored in cabinet with decorations. Metal baskets containing cleaned scoops, squirt bottle lids, etc. stored directly adjacent to floor squeegee hanging on wall (dish area). Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Trim around refrigerated drawers for sub prep cooler is beginning to rust. Left door on work top cooler (on right) does not remain closed/sealed when the door on right side is closed (per PIC, a work order has already been placed for this issue). The final rinse gauge on the dish machine is not accurate during inspection, it showed final rinse temps of 108F 116F, but actual rinse temps at utensil surface per REHS maximum registering thermometer showed 160-161F. Equipment shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions C Clean as needed, such as: ceiling vent at dish area where there is dust accumulation; drainpipes under chicken prep sink, floor around equipment/in hard to reach areas, such as around CO2 tanks. Physical facilities shall be cleaned as often as necessary to keep them clean.