

Food Establishment Inspection Report

Score: 98

Establishment Name: PUBLIX #1574 DELI

Establishment ID: 3034012512

Location Address: 3150 GAMMON LANE

☒ Inspection ☐ Re-Inspection

City: CLEMMONS

State: NC

Date: 06/08/2021

Status Code: A

Zip: 27012

County: 34 Forsyth

Time In: 11:00 AM

Time Out: 1:40 PM

Permittee: PUBLIX NORTH CAROLINA, LP

Total Time: 2 hrs 40 min

Telephone: (336) 766-2069

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: 1

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. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0	0			32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0	0			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0	0			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	0	0			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0	0			
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 2										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1	0													
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
Consumer Advisory .2653																				
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 06/08/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: publixlicensing@publix.com
 Email 2:
 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
shredded lettuce	sub prep (top left)	41.0	final rinse	large dish machine	161.0			
sliced deli meats	sub prep (drawer)	40.0	final rinse	large dish machine	161.0			
sliced tomato	sub prep (top right)	38.0	hot water	both 3 comp sinks	130.0			
sliced deli meats (DISCARDED)	2 dr work top	47.0	Food Safety	Chad Knapp 7/27/2025	0.0			
turkey chub	Boar's Head case	41.0						
cambozola	cheese hutch	41.0						
manchego	recipe case	41.0						
fried chicken	walk-in cooler	39.0						
blue cheese crumbles	walk-in cooler	41.0						
cooked pasta	chicken walk-in	39.0						
romaine lettuce (DISCARDED)	salad bar	45.0						
mixed greens	salad bar	41.0						
blue cheese (DISCARDED)	salad bar	45.0						
turkey	salad bar	41.0						
quinoa salad	salad bar	41.0						
sub	self svc case	41.0						
GNG meal	self svc case	41.0						
chicken noodle soup	soup bar	160.0						
feta antipasti	olive bar	41.0						
quat sani	3 comp sinks, spray bottle (nm)	200.0						

Person in Charge (Print & Sign):
 First Last

Carol K...

Regulatory Authority (Print & Sign): Aubrie Welch
 First Last

Aubrie Welch

REHS ID: 2519 - Welch, Aubrie

Verification Required Date:

REHS Contact Phone Number: (336) 703-3131



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 Food Establishment Inspection Report, 3/2013



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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.

- 20 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.

- 53 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.