

Food Establishment Inspection Report

Score: 94.0

Establishment Name: INGLES DELI 131
Location Address: 2 SWEETWATER RD
City: ROBBINSVILLE **State:** North Carolina
Zip: 28771 **County:** GRAHAM
Permittee: INGLES MARKETS INCORPORATED
Telephone: 828 479 6748
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply

Establishment ID: 038020008
 Inspection Re-Inspection
Date: 10/18/2021 **Status Code:** A
Time in: _____ **Time out:** _____
Category#: 3
FDA Establishment Type: _____
No. of Risk Factor/ Intervention Violations: 6
No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness

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	Compliance Status		OUT	CDI	R	VR
Supervision .2652						Safe Food and Water .2653, .2655, .2658					
1	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0	X		30	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	1	0.5	0	
PIC Present; Demonstration - Certification by accredited program and perform duties						Pasteurized eggs used where required					
2	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0			31	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
Certified Food Protection Manager						Water and ice from approved source					
Employee Health .2652						Food Temperature Control .2653, .2654					
3	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0		32	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	2	0.5	0	
Management, employees knowledge; responsibilities & reporting						Variance obtained for specialized processing methods					
4	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	3	1.5	0		33	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Proper use of reporting, restriction & exclusion						Proper cooling methods used; adequate equipment temperature control					
5	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	1	0.5	0		34	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	1	0.5	0	
Procedures for responding to vomiting & diarrheal events						Plant food properly cooked for hot holding					
Good Hygienic Practices .2652, .2653						Food Identification .2653					
6	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	1	0.5	0	X	35	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	1	0.5	0	
Proper eating, tasting, drinking, or tobacco use						Approved thawing methods used					
7	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0		36	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
No discharge from eyes, nose, and mouth						Thermometers provided & accurate					
Preventing Contamination by Hands .2652, .2653, .2655, .2656						Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
8	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	4	2	0		37	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
Hands clean & properly washed						Food properly labeled: original container					
9	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	4	2	0		38	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
No bare hand contact with RTE foods or preapproved alternate procedure properly followed						Insects & rodents not present; no unauthorized animals					
10	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0		39	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0	
Handwashing sinks supplied & accessible						Contamination prevented during food preparation, storage & display					
Approved Source .2653, .2655						Proper Use of Utensils .2653, .2654					
11	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	2	1	0		40	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Food obtained from approved source						Personal cleanliness					
12	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O	2	1	0		41	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Food received at proper temperature						Wiping cloths: properly used & stored					
13	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0		42	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0.5	0	
Food in good condition, safe & unadulterated						Utensils and Equipment .2653, .2654, .2663					
14	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	2	1	0		43	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Required records available: shellstock tags, parasite destruction						In-use utensils: properly stored					
Protection from Contamination .2653, .2654						Physical Facilities .2654, .2655, .2656					
15	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0	X	44	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Food separated & protected						Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used					
16	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	3	1.5	0	X	45	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Food-contact surfaces: cleaned & sanitized						Warewashing facilities: installed, maintained, & used; test strips					
17	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	2	1	0		46	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	1	0.5	0	
Proper disposition of returned, previously served, reconditioned, & unsafe food						Non-food contact surfaces clean					
Potentially Hazardous Food Time/Temperature .2653						Consumer Advisory .2653					
18	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0		25	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0.5	0	
Proper cooking time & temperatures						Consumer advisory provided for raw or undercooked foods					
19	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0		Highly Susceptible Populations .2653					
Proper reheating procedures for hot holding						Pasteurized foods used; prohibited foods not offered					
20	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O	3	1.5	0		Chemical .2653, .2657					
Proper cooling time & temperatures						Food additives: approved & properly used					
21	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0	X	27	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	1	0.5	0	
Proper hot holding temperatures						Toxic substances properly identified stored, & used					
22	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0		Conformance with Approved Procedures .2653, .2654, .2658					
Proper cold holding temperatures						Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan					
23	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0		Total Deductions: 6.0					
Proper date marking & disposition											
24	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	3	1.5	0							
Time as a public health control: procedures & records											



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 038020008
 Inspection **Re-Inspection**
 Visit
 Verification
 Name Change
 Status Change
 Pre-Opening Visit
 Other _____

Date: 10/18/2021
Status Code: A
Category#: 3

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs/HH	104	Chicken Thigh/Walk in	39	collard greens/ reheat 30 min	155
Bologna/HH	68	Mac salad/deli cooler	37		
Chicken tender/ Walk in	40	Sliced ham/deli cooler	37		
Pork Loin/FCT	177	BBQ chicken/ display	37		
Sliced chicken/deli cooler	38	hashbrowns/HH	68		
Pimento cheese/ Display	39	Gravy/HH	104		
Sausage/HH	65	raw pork/walk in	39		
Chicken/HH	70	chicken salad/ deli cooler	38		

Observations and Corrective Actions

Item Number **Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the fo**

- 01 NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 2-102.11; Employee in the back could not properly answer question when asked. He was new to the back of the deli. CDI manager of the store was able to come back onto the deli and answer questions when asked. Someone that is always present in the back shall be able to demonstrate knowledge of proper food safety.

- 05 NOT IN COMPLIANCE 2-501.11; Establishment shall have a vomit and diarrheal event policy in place. None was present. No points taken as it is 1st inspection after food code 2017 adoption
- 06 NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 2-401.11; Food employee drinks shall be placed in an area that cannot contaminate food prep areas and/or food utensils. Employee drink was found on the clean side of the 3-comp sink next to clean dishes. CDI by PIC who moved to correct areas.
- 15 NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 3-302.11; Foods shall be separated and arranged according to final cook temperatures. Raw pork was found over pickles in the walk in cooler. CDI by PIC who rearranged
- 16 NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 4-601.11; Food contact surfaces shall be cleaned and sanitized after use. Slicers were found to be dirty from the night before. CDI by PIC who broke down slicers to be cleaned before next use.
- 21 NOT IN COMPLIANCE; CORRECTED DURING INSPECTION 3-501.16; TCSF foods shall be hot held at 135 degrees or above. The hot holding unit was not turned on properly and the doors were not on causing temperatures of the food to be between 104-65 degrees. CDI by PIC who threw away all foods and turned up unit to hold proper temperatures

Additional Comments

Person in charge (Print & Sign) _____
Regulatory Authority (Print & Sign): ALLI , GRAY

Verification Required Date: _____
REHS ID: 2765
REHS Contact Phone Number: --

