

Food Establishment Inspection Report

Score: 92.5

Establishment Name: LOWES FOODS #184 (DELI)

Establishment ID: 4092013502

Location Address: 5400 APEX PEAKWAY

City: APEX State: North Carolina

Zip: 27502 County: 92 Wake

Permittee: LOWES FOODS STORES INC.

Telephone: (919) 363-5376

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 11/14/2024 Status Code: A

Time In: 1:45 PM Time Out: 3:45 PM

Category#: IV

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 4

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"/> IN <input checked="" type="checkbox"/> T/N/A				
Handwashing sinks supplied & accessible		2	X	0	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
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"/> OUT/N/A/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 <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper hot holding temperatures		3	1.5	X	X
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper cold holding temperatures		X	1.5	0	X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T/N/A/N/O				
Proper date marking & disposition		3	X	0	X
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> T/N/A/N/O				
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"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Wiping cloths: properly used & stored		1	X	0	X
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"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	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"/> IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	X	0	X
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	X	0	
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"/> IN <input checked="" type="checkbox"/> T				
Plumbing installed; proper backflow devices		2	1	X	
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"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	X	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					7.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: LOWES FOODS STORES INC.
 Telephone: (919) 363-5376

Establishment ID: 4092013502
 Inspection Re-Inspection Date: 11/14/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: IV
 Email 1: lfs184cm2@lowesfoods.com
 Email 2:
 Email 3: lfs184sm@lowesfoods.com

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rotisserie chicken /Hot hold display	146 - 148				
Fried chicken/Mashed potatoes /Hot holding unit	140 - 148				
Rice/Beans/Hot holding unit	143 - 150				
Redskin potatoes /Hot holding unit	118 - 126				
Chicken salad/Potato salad /Display case	40 - 41				
Deli wraps/Coleslaw /Display case	40 - 41				
Cubed ham /Reach-in below counter	40				
Turkey/Ham /Deli case	39 - 40				
Ham/Roast beef/Cheese /Deli drawer	40 - 41				
Chicken /Walk-in	39				
Pasta salad/Chicken salad /Walk-in	39 - 40				
Ham /Walk-in	39				
Boiled eggs/Cubed ham /Salad bar	44 - 46				
Cut lettuce /Salad bar	47				
Cut melon/Salad bar	43 - 50				
Chicken salad/Salad bar	46				
Soups /Salad bar hot hold	150 - 160				
Mac n Cheese/Chicken /Cold hold display	37 - 39				
Sushi /Sushi case	39				
Sandwiches /Grab n go case	40				

Person in Charge (Print & Sign): *First* Javon *Last* Benford
 Regulatory Authority (Print & Sign): *First* Matthew *Last* Saliba

[Signature]

[Signature]

REHS ID: 3079 - Saliba, Matthew Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____
 REHS Contact Phone Number: (919) 500-6269 Authorize final report to be received via Email: *[Signature]*



Comment Addendum to Inspection Report

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Date: 11/14/2024 **Time In:** 1:45 PM **Time Out:** 3:45 PM

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.

- 10 6-301.12; Priority Foundation; Two of three handwashing sinks were without paper towels. Each handwashing sink shall have disposable towels or a hand drying device. CDI- towels replaced.
- 21 3-501.16(A)(1); Priority; Red potatoes in the hot holding display unit measured under 135F. Maintain TCS foods in hot holding at 135F or above. CDI- potatoes were brought to be reheated in the oven. These were in the hot hold unit less than 4 hours according to PIC. All other items observed sufficiently hot. No points taken today.
- 22 3-501.16 (A)(2) and (B); Priority; Several TCS foods (time/temperature controlled for safety foods) at the salad bar were observed well above proper temperature (see temp chart). TCS foods shall be maintained at 41F or below in refrigeration. CDI- all product was voluntarily discarded. A work order was placed for the salad bar. Do not store TCS foods here until unit is maintaining proper temperature. Full points taken for repeat violation.
- 23 3-501.18; Priority; Cut turkey with a discard date stamp of 11/13 was observed in the deli drawer unit. Ready-to-eat, TCS foods shall be discarded when they have exceeded their 7 day time window. The day of initial opening from a commercial package shall count as day 1. CDI- turkey voluntarily discarded.
- 41 3-304.14(E); Core; Several sanitizer buckets were stored on top of equipment/shelving containing single-use articles and directly on top of blast chiller. Store sanitizer containers used for wet wiping cloths off the floor and to prevent contamination of food, equipment, and utensils. CDI- buckets moved to appropriate locations.
- 47 4-501.11; Core; Walk-in freezer door is broken causing extensive ice accumulation inside the unit around the entrance. This prevents easy cleaning and poses contamination risk to food. The metal frame of the sliding glass door to hot hold display unit is missing/broken. Equipment shall be kept in good repair. Repair/replace doors. Full point may be taken for repeat violations.
- 49 4-601.11 (B) and (C); Core; Extensive food debris observed inside bottom of deli display units. Dusty fan covers inside reach-in unit below deli counter and walk-in cooler. Food residue observed in and around sliding glass door frame of hot hold display unit. Oily residue present on storage shelf near fryer. The nonfood-contact surfaces of equipment shall be kept free of dust, dirt, food residue and other debris accumulation. Increase cleaning frequency.
- 51 5-205.15; Core; The left side faucet handle at three compartment sink is leaking. Maintain a plumbing system in good repair. Repair this faucet handle. No point taken.
- 55 6-501.11; Core; Wall corner at entry to dish washing room is coming apart. Physical facilities shall be maintained in good repair. Repair/replace this plastic corner cover. Full point may be taken for repeat violations in the future.