

# Food Establishment Inspection Report

Score: 91.5

**Establishment Name:** VINCENZO'S  
**Location Address:** 3449 ROBINHOOD ROAD  
**City:** WINSTON-SALEM **State:** NC  
**Zip:** 27106 **County:** 34 Forsyth  
**Permittee:** VINCENT PATELLA  
**Telephone:** (336) 765-3176  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034010477  
 Inspection  Re-Inspection  
**Date:** 10 / 20 / 2020 **Status Code:** A  
**Time In:** 10 : 30  am  pm **Time Out:** 01 : 45  am  pm  
**Total Time:** 3 hrs 15 minutes  
**Category #:** IV  
**FDA Establishment Type:** Full-Service Restaurant  
**No. of Risk Factor/Intervention Violations:** 4  
**No. of Repeat Risk Factor/Intervention Violations:** \_\_\_\_\_

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.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
<b>Supervision .2652</b>								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health .2652</b>								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices .2652, .2653</b>								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	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	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source .2653, .2655</b>								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination .2653, .2654</b>								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	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	
<b>Potentially Hazardous Food Time/Temperature .2653</b>								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory .2653</b>								
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations .2653</b>								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical .2653, .2657</b>								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>								
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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control .2653, .2654</b>								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification .2653</b>								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils .2653, .2654</b>								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	03	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	03	03	0	
<b>Physical Facilities .2654, .2655, .2656</b>								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	03	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
<b>Total Deductions:</b>					8.5			



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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: VINCENT PATELLA  
 Telephone: (336) 765-3176

Establishment ID: 3034010477  
 Inspection  Re-Inspection Date: 10/20/2020  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: james.patella@allentate.com  
 Email 2:  
 Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken	FINAL COOK	187	lasagna	COOLING at 11:36	53			
meatball	1 door cooler	39	lasagna	12:50 (in freezer)	35			
sausage	pizza prep cooler	39						
ham	pizza prep cooler	36	quat sani	spray bottles (ppm)	200			
ambient air	glass front True	28	final rinse	dish machine	173			
chicken	COOLING at 11:00	96	hot water	prep sink	128			
chicken	COOLING at 11:38	64						
chicken	COOLING at 12:50	53	ServSafe	Andrea Brothers 8/5/24	00			

## 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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P In walk-in freezer, raw salmon portioned in the establishment was on shelf above cooked chicken wings. Food shall be protected from cross contamination by separating raw animal foods during storage, prep, holding, and display from cooked ready to eat food. CDI - foods rearranged.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Dried food debris on slicer blade and arm; metal and plastic containers, utensils including knife, ladle, ice scoop with buildup/debris. Buildup on shield of ice machine. Food contact surfaces shall be clean to sight and touch. CDI - items placed at dish machine for re-washing.
- 18 3-501.15 Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 45F. P 2 large pots of homemade red sauce containing cooked onion had been prepped prior to beginning of inspection, and was in active cooling (135F) by approx. 11:00 am. By 12:50, the pot of sauce sitting on counter with chill stick was 100-112F; the pot of sauce in an ice bath with chill stick was 72-77F. The first cooling parameter must be met within 2 hours. CDI - red sauce was placed back on stove to reheat to 165F so cooling process could re-start; manager plans to use ice baths immediately for both pots.

Lock Text



Person in Charge (Print & Sign): Vincent <sup>First</sup> Patella <sup>Last</sup>  
 Regulatory Authority (Print & Sign): Aubrie <sup>First</sup> Welch <sup>Last</sup>

Vincent Patella

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Aubrie Welch REHS

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: \_\_\_ / \_\_\_ / \_\_\_

REHS Contact Phone Number: ( 336 ) 830 - 4460



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF bagged eggplant, bagged meatballs, bagged pasta, soup in 1-door cooler were not date marked. Ready to eat, potentially hazardous foods prepared/opened and held in an establishment for >24 hours must be date marked. The day the food was made must stay with the food until it leaves the establishment. For example, beef in pizza prep cooler was dated 10/19, but container in walk-in showed a prep date of 10/16. Freezing stops the clock, but if you prep food on one day and then freeze it the next, you need to have a prep date, freeze date, and then a thaw date when it is removed from the freezer - this is to ensure that food is not held longer than the 7 day max for food safety. CDI - discussion about date marking; foods were dated appropriately, date on beef was changed to reflect actual prep date.
- 31 3-501.15 Cooling Methods - PF 2 large pots of red sauce made this morning were brought out of cooler at beginning of inspection (still above 135F) and chill sticks were placed in the pots, which were left sitting on the counter. When temped later in the inspection, temps ranged from 120-143F. One pot was then placed in an ice bath, but by the 2-hour mark temps were still above 70F. Cooling shall be accomplished in accordance with time/temp criteria by: placing the food in shallow pans; separating into smaller/thinner portions; using rapid cooling equipment; stirring the food placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI - sauce reheated to 165F to re-start cooling process; discussion about cooling; cooling handout provided.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Dust/buildup on rack where cleaned dishes are stored. Buildup inside metal container used to store misc. utensils, buildup inside plastic container used to store misc. lids. Plates stored on top of ice machine with dust/buildup. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.  
4-901.11 Equipment and Utensils, Air-Drying  
Required - C Plastic and metal containers nested together were still wet. Allow all dishes to air dry before stacking. REPEAT.
- 45 4-205.10 Food Equipment, Certification and Classification - C Damaged plastic containers with rough/melted places are no longer easily cleanable, and need to be replaced. Towel cannot be taped to handle of oven, as it is absorbent and not easily cleanable. True glass front cooler is rated for storage of pre-packaged/bottled products only. (Note: owner provided documentation that a new cooler has been ordered - Arctic Air model AGR23, approximate delivery date is Nov. 3 - delay caused by COVID).
- 46 4-603.12 Precleaning - C Cutting board leaning against wall in can wash area. Dishes should NEVER be in the can wash; it is designated for cleaning of trash cans and disposal of mop water only. Food debris on equipment and utensils shall be scrapped over a waste disposal unit or garbage receptacle. REPEAT.
- 47 4-602.13 Nonfood Contact Surfaces - C Thorough, detail cleaning is needed throughout the kitchen, including but not limited to: inside all coolers and freezers, including bases, shelving, gaskets. Underside of shelf above steam table. Shelf over steam table holding spices. Walk-in cooler door handle. Shelving in walk-in. Conduit and insulated pipe in walk-in - dust accumulation. Sides of fryer - grease accumulation. Outside of ice machine. Upstairs storage area. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. REPEAT.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Old building does not meet current standards, esp. the upstairs storage area. Floor damaged in areas, such as by oven, corner of walk-in cooler. Ceiling in poor condition, such as above dish machine. Thank you for repairing damaged nook where trays are stored. Physical facilities shall be maintained in good repair. REPEAT.  
6-501.12 Cleaning, Frequency and Restrictions - C Cleaning is needed for walls and floor throughout, such as wall in prep area near slicer (food splash), floor by pizza oven, floor drains, corner by dish machine. Physical facilities shall be cleaned as often as necessary to keep them clean.



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✓  
Spell



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