Food Establishment Inspection Report

Establishment Name: 66 PIZZARIA GRILL AND BAR

Date: 12/07/2012 Status Code: A							
Time In: <u>∅ 1</u> : <u>∅ ∅ ⊗ pm</u> Time Out: <u>∅ 4</u> : <u>∅ 5 ⊗</u>	am pm						
Total Time: 3 hrs 5 minutes							
Category #: IV							
Establishment Type:							

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 930 HWY 66 SOUTH
City: KERNERSVILLE
State: NC Zip: 27284
County: 34 Forsyth
Permittee: PANETOLION CORP INC
Telephone:
⊗Inspection
○ Re-Inspection
Wastewater System: ⊗Municipal/Community ○On-Site System
Water Supply: ⊗Municipal/Community ○On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions

Score: 96.5

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

Public Health Interventions: Control measures to prevent foodborne illness or injury.

Establishment ID: 3034011089

Public Health Interventions: Control measures to prevent foodborne illness or injury.									
Со	mplian	ce Statu	OUT	CDI	R	VR			
Su	pervis		.2652						
1	IN O	O O UT N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	0 2 0	0	0	0		
Employee Health .2652									
2	O IN	⊗ OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ⊗ 3 1.5 0	8	0	0		
3	⊗ IN	OUT	Proper use of reporting, restriction & exclusion	○ ○ ○ 3 1.5 0	0	0	0		
Go		gienic F							
4	⊗ IN	OUT	Proper eating, tasting, drinking, or tobacco use	0 0 0 2 1 0	0	0	0		
5	⊗ IN	OUT	No discharge from eyes, nose, and mouth	0 0 0 1 0.5 0	0	0	0		
Pre	_		amination by Hands .2652, .2653, .2655, .2656	3					
6	⊗ IN	OUT	Hands clean & properly washed	○ ○ ○ 4 2 0	0	0	0		
7	IN O	O O UT N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	0 0 0 3 1.5 0	0	0	0		
8	⊗ IN	OUT	Handwashing sinks supplied & accessible	O O O 2 1 0	0	0	0		
Ap	· -	d Sourc	e .2653, .2655						
9	⊗ IN	OUT	Food obtained from approved source	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc $ 2 1 0	0	0	0		
10	IÑ O	O & UT N/O	Food received at proper temperature	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 1 0 $	0	0	0		
11	⊗ IN	OUT	Food in good condition, safe & unadulterated	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 \bigcirc 1 \bigcirc 0 $	0	0	0		
12	O O IN OUT	N/A N/O	Required records available: shellstock tags, parasite destruction	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 \bigcirc 1 \bigcirc 0 $	0	0	0		
Pro	otectio	n from	Contamination .2653, .2654						
13	⊗ ○ IN OUT	N/A N/O	Food separated & protected	○ ○ ○ 3 1.5 0	0	0	0		
14	O IN	⊗ OUT	Food-contact surfaces: cleaned & sanitized	○ ⊗ ○ 3 1.5 0	0	8	0		
15	⊗ IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	0 0 0 2 1 0	0	0	0		
Po	tential	ly Haza	rdous Food Tlme/Temperature .2653						
16	⊗ ○ IN OUT	O O N/A N/O	Proper cooking time & temperatures	○ ○ ○ 3 1.5 0	0	0	0		
17	O O IN OUT	○ ⊗ N/A N/O	Proper reheating procedures for hot holding	○ ○ ○ 3 1.5 0	0	0	0		
18	-	O O N/A N/O	Proper cooling time & temperatures	O O O 3 1.5 0	0	0	0		
19	-	N/A N/O	Proper hot holding temperatures	O O O 3 1.5 0	0	0	0		
20		N/A N/O	Proper cold holding temperatures	○ ○ ○ 3 1.5 0	0	0	0		
21	O O IN OUT	N/A N/O	Proper date marking & disposition	O O O 3 1.5 0	0	0	0		
22	O O IN OUT	⊗ ○ N/A N/O	Time as a public health control: procedures & records	$ \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc 2 \bigcirc 1 \bigcirc 0 $	0	0	0		
Со		er Advis	ory .2653						
23	O (⊗ ○ UT N/A	Consumer advisory provided for raw or undercooked foods	○ ○ ⊗ 1 0.5 0	8	0	0		
Hiç			ble Populations .2653						
24		○ ⊗ UT N/A	Pasteurized foods used; prohibited foods not offered	○ ○ ○ 3 1.5 0	0	0	0		
Ch	emica		.2653, .2657						
25	IN O	O ⊗ UT N/A	Food additives: approved & properly used	0 0 0 1 0.5 0	0	0	0		
26		O O UT N/A	Toxic substances properly identified stored, & used	$\begin{array}{c c} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$	0	0	0		
Co			th Approved Procedures .2653, .2654,						
27		○ ⊗ UT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	999			0		

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

Food Establishment Inspection Report, continued

Establishment Name: 66 PIZZARIA GRILL AND BAR

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- 8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Dennis Palamas Person in Charge (Print)

Person in Charge (Signature)

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>703</u> - <u>3383</u>

Verification Required Date: ___/ ___/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 3 No. of Repeat Risk Factor/Intervention Violations: _____

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Good Retail Practices Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. CDI R VR Compliance Status Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 1 0.5 0 0 0 0 0 0 1 0.5 0 OUT Thermometers provided & accurate 0 0 0 34 **Food Identification** .2653 OUT Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT $\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$ 36 Insects & rodents not present; no unauthorized animals 0 0 0 ○ **⊗** 1 0 8 Contamination prevented during food preparation, 37 0 \bigcirc OUT storage & display ○ **⊗** ○ 1 0.5 0 ⊗ OUT 38 Personal cleanliness 0 0 0 O IN ⊗ OUT 0 0 **8** 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 ⊗ OUT 0 0 **8** 1 0.5 0 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 080 OIN Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ 0 0 44 Gloves used properly 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT O & O 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 \bigcirc cleanable, properly designed, constructed, & used OIN ⊗ OUT 0 0 **8** 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 46 0 0 test strips ○ ○ **⊗** 1 0.5 0 ⊗ OUT 0 0 0 47 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 OUT $\bigcirc \bigcirc \bigcirc$ 0 Hot & cold water available; adequate pressure 0 0 0 48 ⊗ IN OUT 49 Plumbing installed; proper backflow devices 0 0 0 OUT 50 0 0 0 Sewage & waste water properly disposed 1 0 \bigcirc IN ⊗ OUT 0 0 **8** 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 OUT Garbage & refuse properly disposed; 0 0 0 1 0.5 0 52 0 0 facilities maintained

Establishment ID: 3034011089

North Carolina Department of Health & Human Services ● Division of Public Health

Environmental Health Section ● Food Protection Program

Total Deductions:

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements;

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Location Address: 930 HWY 66 SOUTH		Status Code: A
City: KERNERSVILLE State: NC		Category #:IV
County: 34 Forsyth Zip: 27284		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: PANETOLION CORP INC		Email 3:
Telephone:		

Temperature Observations								
Item wash water	Location wash vat	Temp 106	Item black bean	Location lo boy	Temp 39	Item spinach	Location front 2 door upright	Temp 45
sani water	sani vat (quat @	100	salmon	lo boy	36	diced boiled	2 door upright	38
mushroom	small make	36	mashed	cookline hot hold	157	meat sauce	walk in	37
tomato pesto	small make	37	meat sauce	cookline hot hold	155	deli turkey	walk in	38
pasta noodles	small make	37	baked potato	hot drawer	180	sliced	walk in	38
roasted	small make	37	lettuce	pizza make	38			
tomato bisque	cookline hot hold	160	cheese	pizza make	39			
spinach	sandwich make	39	cooked	pizza make	38			

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.

No employee health policy available upon request. An employee health policy must be in place that reflects the necessary requirements per 15A NCAC 18A .2652 ref. 2-201.11, 2-201.12, and 2-201.13. Refer to handout as example.



Tea urn nozzles found in need of cleaning today (Repeat). Break down, manually wash and sanitize these more thoroughly.

- 23 Management expressed interest in offering foods undercooked per customer request. For guidance, refer to 15A NCAC 18A .26 .2653 ref. 3-603.11
- 37 Sneeze guard has been readjusted and moved backwards approximately 3-4" over salad bar toppings area and guard may not adequately, fully protect foods. Guards must be reviewed. In mean time, only store packaged foods along front bins. Corrected during inspection.



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Spell

- Wait staff routinely plates and dresses salads without proper hair restraints. There are additional personal hygiene rules for food employees who handle food as well. 15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles 15A NCAC 18A .2652 ref. 2-303.11: Except for a plain ring such as a wedding band, while preparing food, food employees may no wear jewelry on their arms or wrists 15A NCAC 18A .2652 ref. 2-302.11 (B): Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food
- Some wiping cloths stored improperly in kitchen. 15A NCAC 18A .2653 ref. 3-304.14(B-E) Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at proper concentration and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Chemical sanitizing solution shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment. Single-use disposable sanitizer wipes shall be used in accordance with EPA-approved manufacturer's label use instructions
- Management states occasionally produce is cut before being washed. FYI: 15A NCAC 18A .2653 ref. 3-302.15 (A): Raw fruits and vegetables shall be thoroughly washed in water to removed soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.
- Some metal containers stacked wet. Allow for complete air drying before stacking. Allow for complete air dryings as part of warewashing process. / Ice cream scoop stored in container of water in refrigerator. Utensils must be stored in clean, dry areas. In-use utensils may be stored in properly functioning dipper wells or in hot water maintained at 135°F or higher.
- Remove all cracked, burned, and broken utensils from facility. / Remove unapproved Cuisinart food processor from facility. 15A NCAC 18A .2654 ref. 4-205.10: Food equipment must be certified or classified for sanitation by an ANSI-accredited certification program. / Replace torn cooler gaskets in left and right sandwich unit doors, all drawers in lo-boy, and left door of upright True cooler. / First coupld of green shelving along left wall of walk in cooler is beginning to rust and chip and must be repainted or replaced.
- Wash water measured below requirement at 106°F. 15A NCAC 18A .2654 ref. 4-501.19: The temperature of the wash solution in manual warewashing equipment shall be maintained at no less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions.
- 47 Clean behind metal paneling of beverage counter.



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- No covered receptacle in women's stalls or employee restroom. 15A NCAC 18A .2655 ref. 5-501.17: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins
- Fig. 1. Replace missing baseboard tile by walk in freezer threshold. / Remove duct tape from metal paneling behind clean drainboard of dish machine.
- Lighting measured below the minimum required 20 foot candles at all handsinks and toilets in customer and employee restrooms (5-15fc). Increase lighting.



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