

# Food Establishment Inspection Report

Score: 96

**Establishment Name:** PICCOLO MILANO PIZZA RESTAURANT

**Establishment ID:** 3034011620

**Date:** 11 / 01 / 2012 **Status Code:** A

**Time In:** 09 : 50  am  pm **Time Out:** 02 : 00  am  pm

**Total Time:** 4 hrs 10 minutes

**Category #:** III

**Establishment Type:** \_\_\_\_\_

**Instructions:**

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

**Location Address:** 5166 REIDSVILLE ROAD

**City:** WALKERTOWN

**State:** NC **Zip:** 27051

**County:** 34 Forsyth

**Permittee:** PICCOLO MILANOS PIZZA INC.

**Telephone:** (336) 595-6800

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".

<b>Foodborne Illness Risk Factors and Public Health Interventions</b>											
<b>Risk factors:</b> Contributing factors that increase the chance of developing foodborne illness. <b>Public Health Interventions:</b> Control measures to prevent foodborne illness or injury.											
Compliance Status								OUT	CDI	R	VR
<b>Supervision</b> .2652											
1	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	PIC Present: Demonstration-Certification by accredited program and perform duties				<input type="radio"/> 2	<input checked="" type="radio"/> 0	<input type="radio"/>	<input type="radio"/>
<b>Employee Health</b> .2652											
2	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Management, employees knowledge; responsibilities & reporting				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input checked="" type="radio"/>	<input type="radio"/>
3	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Proper use of reporting, restriction & exclusion				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>	<input type="radio"/>
<b>Good Hygienic Practices</b> .2652, .2653											
4	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/> 2	<input type="radio"/> 1	<input checked="" type="radio"/> 0	<input checked="" type="radio"/>	<input type="radio"/>
5	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	No discharge from eyes, nose, and mouth				<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0	<input type="radio"/>	<input type="radio"/>
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656											
6	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Hands clean & properly washed				<input type="radio"/> 4	<input checked="" type="radio"/> 2	<input type="radio"/> 0	<input checked="" type="radio"/>	<input type="radio"/>
7	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>
8	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Handwashing sinks supplied & accessible				<input type="radio"/> 2	<input type="radio"/> 1	<input checked="" type="radio"/> 0	<input checked="" type="radio"/>	<input type="radio"/>
<b>Approved Source</b> .2653, .2655											
9	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Food obtained from approved source				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	<input type="radio"/>
10	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/O	Food received at proper temperature				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>
11	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Food in good condition, safe & unadulterated				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	<input type="radio"/>
12	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Required records available: shellstock tags, parasite destruction				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0
<b>Protection from Contamination</b> .2653, .2654											
13	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Food separated & protected				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
14	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	Food-contact surfaces: cleaned & sanitized				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input checked="" type="radio"/>	<input type="radio"/>
15	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>	<input type="radio"/>
<b>Potentially Hazardous Food Time/Temperature</b> .2653											
16	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cooking time & temperatures				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
17	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper reheating procedures for hot holding				<input type="radio"/> 3	<input checked="" type="radio"/> 1.5	<input type="radio"/> 0
18	<input type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input checked="" type="radio"/> N/O	Proper cooling time & temperatures				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
19	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper hot holding temperatures				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
20	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper cold holding temperatures				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0
21	<input type="radio"/> IN	<input checked="" type="radio"/> OUT	<input type="radio"/> N/A	<input type="radio"/> N/O	Proper date marking & disposition				<input type="radio"/> 3	<input type="radio"/> 1.5	<input checked="" type="radio"/> 0
22	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	<input type="radio"/> N/O	Time as a public health control: procedures & records				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0
<b>Consumer Advisory</b> .2653											
23	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Consumer advisory provided for raw or undercooked foods				<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0	<input type="radio"/>
<b>Highly Susceptible Populations</b> .2653											
24	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Pasteurized foods used; prohibited foods not offered				<input type="radio"/> 3	<input type="radio"/> 1.5	<input type="radio"/> 0	<input type="radio"/>
<b>Chemical</b> .2653, .2657											
25	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	Food additives: approved & properly used				<input type="radio"/> 1	<input type="radio"/> 0.5	<input type="radio"/> 0	<input type="radio"/>
26	<input checked="" type="radio"/> IN	<input type="radio"/> OUT	<input type="radio"/> N/A	Toxic substances properly identified stored, & used				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658											
27	<input type="radio"/> IN	<input type="radio"/> OUT	<input checked="" type="radio"/> N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan				<input type="radio"/> 2	<input type="radio"/> 1	<input type="radio"/> 0	<input type="radio"/>



# Food Establishment Inspection Report, continued

Establishment Name: PICCOLO MILANO PIZZA RESTAURANT

Establishment ID: 3034011620

**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

6. 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:**

N. ARWAN NESOUB  
Person in Charge (Print)

*N. Arwan Nesoub*  
Person in Charge (Signature)

Anthony Williams  
Regulatory Authority (Print)

*Anthony Williams*  
Regulatory Authority (Signature)

Contact Number: (\_\_\_\_) \_\_\_\_\_ - \_\_\_\_\_

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

REHS ID: 1846 - Williams, Tony

No. of Risk Factor/  
Intervention  
Violations: 9

No. of Repeat Risk  
Factor/Intervention  
Violations: \_\_\_\_\_

<b>Good Retail Practices</b>					
Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.					
Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658					
28	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Pasteurized eggs used where required	1	0	0
29	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Water and ice from approved source	2	1	0
30	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A	Variance obtained for specialized processing methods	1	0	0
<b>Food Temperature Control</b> .2653, .2654					
31	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	0
32	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Plant food properly cooked for hot holding	1	0	0
33	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	Approved thawing methods used	1	0	0
34	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Thermometers provided & accurate	1	0	0
<b>Food Identification</b> .2653					
35	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657					
36	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
37	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
38	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Personal cleanliness	1	0	0
39	<input type="radio"/> IN <input checked="" type="radio"/> OUT	Wiping cloths: properly used & stored	1	0	0
40	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Washing fruits & vegetables	1	0	0
<b>Proper Use of Utensils</b> .2653, .2654					
41	<input type="radio"/> IN <input checked="" type="radio"/> OUT	In-use utensils: properly stored	1	0	0
42	<input type="radio"/> IN <input checked="" type="radio"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0	0
43	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Single-use & single-service articles: properly stored & used	1	0	0
44	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Gloves used properly	1	0	0
<b>Utensils and Equipment</b> .2653, .2654, .2663					
45	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0
46	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Warewashing facilities: installed, maintained, & used; test strips	1	0	0
47	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Non-food contact surfaces clean	1	0	0
<b>Physical Facilities</b> .2654, .2655, .2656					
48	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Hot & cold water available; adequate pressure	2	1	0
49	<input type="radio"/> IN <input checked="" type="radio"/> OUT	Plumbing installed; proper backflow devices	2	1	0
50	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Sewage & waste water properly disposed	2	1	0
51	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Toilet facilities: properly constructed, supplied & cleaned	1	0	0
52	<input checked="" type="radio"/> IN <input type="radio"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0	0
53	<input type="radio"/> IN <input checked="" type="radio"/> OUT	Physical facilities installed, maintained & clean	1	0	0
54	<input type="radio"/> IN <input checked="" type="radio"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0	0
<b>Total Deductions:</b>			<b>4</b>		

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PICCOLO MILANO PIZZA RESTAURANT

Establishment ID: 3034011620

Date: 11/01/2012

Location Address: 5166 REIDSVILLE ROAD

City: WALKERTOWN State: NC

County: 34 Forsyth Zip: 27051

Wastewater System:  Municipal/Community  On-Site System

Water Supply:  Municipal/Community  On-Site System

Permittee: PICCOLO MILANOS PIZZA INC.

Telephone: (336) 595-6800

Status Code: A

Category #: III

Email 1:

Email 2:

Email 3:

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
turkey	make unit	45	turkey	walk-in cooler	39			
ham	make unit	44	tuna salad	walk-in cooler	39			
sauce	steam table	75	potato salad	bar	44			
meat sauce	reheat	174	cottage	bar	43			
lazagna	drawer refrigeration	40	pizza	bar	133			
hot water	3 comp sink	141						
tomatoes	pizza make unit	38						
air temp	reach in cooler	37						

## 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.

- 1 2-102.11 Demonstration PIC did not meet requirements for demonstrating food safety knowledge. The PERSON IN CHARGE shall demonstrate this knowledge by being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
  
- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees  
2-103.11 (M) Person in Charge-Duties  
Employee health policy is not implemented. FOOD EMPLOYEES and CONDITIONAL EMPLOYEES must be informed of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD, as specified under ¶ 2-201.11(A). Educated manager about the policy as corrective action.
  
- 4 Employee drink bottles should be poured into and stored in a cup with a lid and straw. Corrected during inspection
  
- 6 2-301.12 Cleaning Procedure; 2-301.14 When to Wash  
Manager was talking on phone but did not effectively wash hands before continuing with food preparation. Employees washed hands without providing a barrier between the hand and the faucet handle or towel handle. Wash hands as often as necessary and effectively clean hands. After washing hands, turn off faucets with the paper towel. Do not use bare hands. Educated during inspection on proper procedure.



Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PICCOLO MILANO PIZZA RESTAURANT

Establishment ID: 3034011620

## 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.



- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance  
Large round garbage can partially blocks hand sink. Provide a slender trash can that will not block the hand sink. Manager was made aware of the issue as corrective action. Degreaser bottle was found stored in the hand sink upon arrival. Use hand sink for handwashing only. Bottle relocated during inspection
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation  
Fish stored below chicken in the walk-in freezer. Keep items stored in a way to prevent cross contamination. Item rearranged. Wrap in the reach-in freezer was stored on the shelf unprotected. Keep items protected in storage. Items discarded.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness; 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils  
Sanitizer was absent in the 3 comp. sink. Wiping cloths were found stored there. Discontinue this practice and store rags in sanitizer buckets for wiping cloths. Some dishes needed additional cleaning. Wash, rinse, and sanitize dishes to prevent contamination. Phone was found stored on the cutting board. Phone must not be stored in contact with food contact surfaces. Items sent for rewashing during inspection. Sanitizer corrected at sink. Bottle of chlorine sanitizer measured 50-200 ppm.
- 17 3-403.11 Reheating for Hot Holding  
Meat sauce was placed in the steam unit to reheat. Items must be reheated on the stove before placing into the steam unit. Items reheated on stove to 174 F.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking  
Date marking has not been implemented. Manager given information and educated on implementation of this procedure.
- 39 3-304.14 Wiping Cloths, Use Limitation  
Wiping cloths must be stored in sanitizer solution.
- 41 3-304.12 In-Use Utensils, Between-Use Storage  
Knife and tongs were stored improperly. Keep in use utensils stored on a clean dry surface. Replace with clean or clean utensil at least every four hours.



# Comment Addendum to Food Establishment Inspection Report

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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.



- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing  
Clean utensils were found stored with glue, phone charger, duct tape, and marker. Keep utensils stored away from potential sources of contamination.
- 49 5-202.14 Backflow Prevention Device, Design Standard  
Closed valve at the can wash. Backflow prevention is not designed for continuous pressure. Remove valve or provide backflow prevention made for continuous pressure.  
5-205.15 System Maintained in Good Repair  
Repair leaks under the steam table and behind soda machine.
- 53 6-501.12 Cleaning, Frequency and Restrictions  
Clean floor drains.
- 54 6-303.11 Intensity-Lighting  
Replace bulbs that are no longer working in the fixture above the 3 comp. sink. Replace as necessary.



# Comment Addendum to Food Establishment Inspection Report

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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.

✓  
Spell

