

# Food Establishment Inspection Report

Score: 95.5

Establishment Name: ELIZABETHS PIZZA

Establishment ID: 3034011681

Location Address: 3278 SILAS CREEK PARKWAY

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 12 / 2017 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 02 : 20  am  pm Time Out: 06 : 40  am  pm

Permittee: GRAZIANI INVESTMENT LLC

Total Time: 4 hrs 20 minutes

Telephone: (336) 768-0605

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply:  Municipal/Community  On-Site Supply

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.        |                                     |                                     |                                     |  |     |     |   |    |
| IN   | OUT                                 | N/A                                 | NO                                  | Compliance Status  | OUT | CDI | R | VR |
| <b>Supervision</b> .2652   |                                     |                                     |                                     |  |     |     |   |    |
| 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</b> .2652   |                                     |                                     |                                     |  |     |     |   |    |
| 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</b> .2652, .2653  |                                     |                                     |                                     |  |     |     |   |    |
| 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</b> .2652, .2653, .2655, .2656                          |                                     |                                     |                                     |  |     |     |   |    |
| 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</b> .2653, .2655  |                                     |                                     |                                     |  |     |     |   |    |
| 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</b> .2653, .2654  |                                     |                                     |                                     |  |     |     |   |    |
| 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   | 13  | 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</b> .2653                                     |                                     |                                     |                                     |  |     |     |   |    |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   | 3   | 13  | 0 |    |
| 17   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper reheating procedures for hot holding  | 3   | 13  | 0 |    |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling time & temperatures   | 3   | 13  | 0 |    |
| 19   | <input type="checkbox"/>            | <input checked="" 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   | 13  | 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</b> .2653   |                                     |                                     |                                     |  |     |     |   |    |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      | 1   | 03  | 0 |    |
| <b>Highly Susceptible Populations</b> .2653  |                                     |                                     |                                     |  |     |     |   |    |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   | 3   | 13  | 0 |    |
| <b>Chemical</b> .2653, .2657   |                                     |                                     |                                     |  |     |     |   |    |
| 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</b> .2653, .2654, .2658                              |                                     |                                     |                                     |  |     |     |   |    |
| 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                                 | NO                                  | Compliance Status   | OUT        | CDI | R | VR |
| <b>Safe Food and Water</b> .2653, .2655, .2658   |                                     |                                     |                                     |   |            |     |   |    |
| 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</b> .2653, .2654   |                                     |                                     |                                     |   |            |     |   |    |
| 31   | <input checked="" type="checkbox"/> | <input 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   | 1          | 03  | 0 |    |
| 34   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Thermometers provided & accurate  | 1          | 03  | 0 |    |
| <b>Food Identification</b> .2653   |                                     |                                     |                                     |   |            |     |   |    |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   | 2          | 1   | 0 |    |
| <b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657  |                                     |                                     |                                     |   |            |     |   |    |
| 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</b> .2653, .2654   |                                     |                                     |                                     |   |            |     |   |    |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  | 1          | 03  | 0 |    |
| 42   | <input checked="" type="checkbox"/> | <input 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</b> .2653, .2654, .2663  |                                     |                                     |                                     |   |            |     |   |    |
| 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      | 1          | 03  | 0 |    |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   | 1          | 03  | 0 |    |
| <b>Physical Facilities</b> .2654, .2655, .2656   |                                     |                                     |                                     |   |            |     |   |    |
| 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   | 1          | 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>   |                                     |                                     |                                     |   | <b>4.5</b> |     |   |    |



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 3278 SILAS CREEK PARKWAY  
 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27103  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: GRAZIANI INVESTMENT LLC  
 Telephone: (336) 768-0605

Establishment ID: 3034011681  
 Inspection  Re-Inspection Date: 09/12/2017  
 Comment Addendum Attached?  Status Code: A  
 Category #: IV  
 Email 1: linogr80@hotmail.com  
 Email 2:  
 Email 3:

## Temperature Observations

| Item       | Location             | Temp | Item          | Location    | Temp | Item       | Location             | Temp |
|------------|----------------------|------|---------------|-------------|------|------------|----------------------|------|
| Serv safe  | Lino Graziani 3/6/19 | 0    | cooked onions | hot hold    | 140  | cooked     | relocated to walk in | 51   |
| chicken    | hot hold             | 149  | mozzarella    | prep cooler | 44   | steamed    | make unit            | 39   |
| steak      | hot hold             | 121  | tomato-sliced | prep cooler | 41   | pasta      | pasta drawers        | 44   |
| steak      | reheat               | 202  | deli turkey   | make unit   | 43   | sausage    | walk in              | 37   |
| marinara   | hot hold             | 180  | ham           | make unit   | 40   | quat (ppm) | 3 comp sink          | 400  |
| meat balls | hot hold             | 180  | tuna salad    | make unit   | 43   | hot water  | dish machine         | 170  |
| meat sauce | hot hold             | 163  | tomatoes      | salad unit  | 30   | hot water  | 3 comp sink          | 145  |
| chicken    | hot hold             | 121  | cooked        | prep cooler | 51   |            |                      |      |

## Observations and Corrective Actions

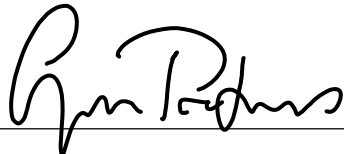


Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P -Pans of vegetables in walk in uncovered. Pan of lobster in freezer uncovered. Raw chicken and raw calimari stored in reach in coolers above ready to eat foods. Food shall be stored in covered containers. Raw foods shall not be stored above ready to eat foods. CDI-Foods were wrapped and raw animal foods were relocated. ✓ Spell
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P -A few plates, bowls and platters were soiled. Duct tape on some bottles affecting cleanability. Equipment food contact surfaces shall be clean to sight and touch. CDI-Taped bottles replaced, dishes sent to be washed. //4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C -Ice machine soiled. Ice machine shall be cleaned at a frequency necessary to preclude accumulation of soil or mold. Opts.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P -Chicken and steak in hot holding measured 121-134F on top portions. Food in hot holding shall measure 135F at all times. CDI-both steak and chicken were reheated to >165F. \*REPEAT\*

Lock Text

Person in Charge (Print & Sign): Lino <sup>First</sup> Graziani <sup>Last</sup>

Regulatory Authority (Print & Sign): Nora Sykes <sup>First</sup> Angie Pinyan <sup>Last</sup>

  
 REHS  
 PEK

REHS ID: 1690 - Pinyan, Angie

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

REHS Contact Phone Number: ( 336 ) 703 - 2618



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF -Tuna salad, 3 pans of sausage, mozzarella balls not date marked. All potentially hazardous foods must be datemarked with the day prepared, or the day opened, or the day pulled from freezer counted as day 1 and not held for more than 7 days. CDI-All foods were marked with a date.
- 34 4-302.12 Food Temperature Measuring Devices - PF -Appropriate thin tip thermometer not available during inspection. A small diameter probe thermometer shall be provided and readily accessible to accurately measure the temperature of thin foods. CDI- Thin probe thermometer brought from office for use in food prep area. Opts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C -Ice buildup at door of walk in freezer. Equipment shall be maintained in a state of repair.//4-101.11 Characteristics-Materials for Construction and Repair - C -Croutons stored in a plastic shopping bag and a cardboard box being used as a 'lid' for a bread container. Materials used for food contact surfaces and utensils shall be durable and nonabsorbant. Opts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C -General wall cleaning needed throughout, especially at dish machine and beside salad make unit. Facilities shall be cleaned as often as necessary to keep them clean.//6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C -Hand sink at dish machine needs recaulking due to a black growth in current caulk. Some ceiling tiles need to be replaced and repaired. Physical facilities shall be maintained in good repair.



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✓  
Spell



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Spell

