Fond Establishment Inspection Papert

_ '	ood Establishinent inspection keport score: 97																		
Establishment Name: BURKE STREET PIZZA								Establishment ID: 3034012037											
Location Address: 3352 ROBINHOOD RD								☑ Inspection ☐ Re-Inspection											
Cit	City: WINSTON SALEM State: NC							Date: <u>Ø 7</u> / <u>1 5</u> / <u>2 Ø 1 3</u> Status Code: A											
Zip: 27106 County: 34 Forsyth								Time In: $09:30^{\otimes}$ am Time Out: $12:00^{\otimes}$ am pm											
	Permittee: BURKE STREET PIZZA II INC.								Total Time: 2 hrs 30 minutes										
	crimities.								Category #: IV										
	Telephone:								FDA Establishment Type:										
	Wastewater System: ⊠Municipal/Community □On-Site Sys								No. of Risk Factor/Intervention Violations: 2										
Water Supply: ⊠Municipal/Community ☐ On-Site Supply										No. of Repeat Risk Factor/Intervention Violations:									
Foodborne Illness Risk Factors and Public Health Interventions							Good Retail Practices												
	Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.							Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
	IN	N OUT N/A N/O Compliance Status OUT CDI R N				OUT CDI R VR		IN OUT N/A N/O Compliance Status OUT CDI							R VR				
S	upe	pervision .2652						$\overline{}$	Food	and	d Wa	ater .2653, .2655, .2658							
ш	X				PIC Present; Demonstration-Certification by accredited program and perform duties	2 0	28	X				Pasteurized eggs used where required	1 0.5 0						
П		oyee	e He	alth			29	X				Water and ice from approved source	2 1 0						
Н	X				Management, employees knowledge; responsibilities & reporting	3 1.5 0	30	X				Variance obtained for specialized processing methods	1 0.5 0						
3	×	Ш			Proper use of reporting, restriction & exclusion	3 1.5 0	Fo	boc	Temperature Control .2653, .2654										
$\overline{}$		Нус	jien	ic P	ractices .2652, .2653		31	X				Proper cooling methods used; adequate equipment for temperature control	1 0.5 0						
Н	X				Proper eating, tasting, drinking, or tobacco use		32				X	Plant food properly cooked for hot holding	1 0.5 0						
ш	X	L ntin	~ C	nnt o	No discharge from eyes, nose or mouth	1 0.5 0	33	X				Approved thawing methods used	1 0.5 0						
\neg	×	nun	y C	onta	mination by Hands .2652, .2653, .2655, .2656 Hands clean & properly washed	42000	34	X				Thermometers provided & accurate	1 0.5 0		50				
Н			П	X	No bare hand contact with RTE foods or pre-	31.50	Fo	ood	lder	tific	atio	n .2653							
7					approved alternate procedure properly followed		35	X				Food properly labeled: original container	2 1 0						
ш	8 Approved Source Approved Source .2653, .2655								ntio	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .2657							
\neg	ppro	vec	30	urce	2 .2653, .2655 Food obtained from approved source	210	36		X			Insects & rodents not present; no unauthorized animals	2 1 🗶						
10				×	Food received at proper temperature		37	X				Contamination prevented during food preparation, storage & display	2 1 0						
Н	_				Food in good condition, safe & unadulterated	 	38	X				Personal cleanliness	1 0.5 0						
Н	X				Required records available: shellstock tags,		39	X				Wiping cloths: properly used & stored	1 0.5 0						
ш	X roto	Contamination Contaminatio					40	X				Washing fruits & vegetables	1 0.5 0						
$\overline{}$	X				Food separated & protected	31.50	Pı	rope	er Us	e of	Ute	ensils .2653, .2654							
Н		X			Food-contact surfaces: cleaned & sanitized	3 🗙 0	41	X				In-use utensils: properly stored	1 0.5 0						
14					Proper disposition of returned, previously served,		42	X				Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0						
$oldsymbol{\sqcup}$	M oter	∟ tiall	v Ha	azar	reconditioned, & unsafe food dous Food TIme/Temperature .2653		43	X				Single-use & single-service articles: properly stored & used	1 0.5 0						
$\overline{}$	X				Proper cooking time & temperatures	3 1.5 0	44	X				Gloves used properly	1 0.5 0						
17	П	П		×	Proper reheating procedures for hot holding	3 1.5 0			ils a	nd E	Equi	pment .2653, .2654, .2663							
Н	X				Proper cooling time & temperatures	3 1.5 0	45	X				Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 1 0						
19				X	Proper hot holding temperatures	3 1.5 0	46	X				Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0		司				
20	×				Proper cold holding temperatures	31.50	47		×			Non-food contact surfaces clean	1 🔀 0		ਜ				
21	×	П			Proper date marking & disposition	3 1.5 0			cal I	acil	lities								
22	$\overline{\mathbf{X}}$	$\overline{\Box}$	_	П	Time as a public health control: procedures &			X				Hot & cold water available; adequate pressure	2 1 0						
ш		ume	r Ac	dvis	records .2653		49	X				Plumbing installed; proper backflow devices	210		50				
23			×		Consumer advisory provided for raw or undercooked foods	1 0.5 0	—	×				Sewage & waste water properly disposed	2 1 0						
Н	ighl	y Su	sce	ptib	le Populations .2653		\vdash	<u> </u>				Toilet facilities: properly constructed, supplied	1 0.5 0		77				
24	×				Pasteurized foods used; prohibited foods not offered	3 1.5 0	-	×		_		& cleaned Garbage & refuse properly disposed; facilities							
\neg	hem	ical			.2653, .2657		-					maintained		7					
25	X	빌			Food additives: approved & properly used	1 0.5 0	53		×			Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;		-					
26		×			Toxic substances properly identified stored, & used	21 🗙 🗙 🗆 🗆	54		X			designated areas used			끧				
$\overline{}$	onto		IUCE	Wit	h Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process,							Total Deductions:	3						



Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



	Comment	Addend	auiii to F	000 ES	labiiSiiii	em	unspecu	on Report			
Establishm	nent Name: BURKE S	TREET PIZZ	4		Establishment ID: 3034012037						
Location Address: 3352 ROBINHOOD RD City: WINSTON SALEM State: NC County: 34 Forsyth Zip: 27106 Wastewater System: ☑ Municipal/Community ☐ On-Site System Water Supply: ☑ Municipal/Community ☐ On-Site System Permittee: BURKE STREET PIZZA II INC. Telephone:					☑Inspection Email 1: Email 2: Email 3:		Re-Inspection	Date: 07/15/2013 Status Code: A Category #: 1	١		
			Tempe	rature Ob	servations						
Item hot water	Location faucet	Temp 145	Item tomatoes	Location pizza make		emp	Item pizza	Location cooked to	Temp 177		
cheese	salad make unit	35	mush rooms	pizza make	unit 39)	steak	cooked to	189		
salad	salad make unit	42	cooked	pizza make	unit 35	;					

Observations and Corrective Actions

pizza make unit

pizza make unit

cooler

cooler

cooler

37

39

40

40

43

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.

Sanitizer bottle had 0ppm Quat and one bottle was empty. Corrected during inspection to 200ppm Quat. Need to make and check sanitizer at the beginning of the day to make sure it is mixed properly. The can opener and the chopper need to be cleaned and sanitized more often.

4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency

42

28

29

39

40

ham

pepperoni

sausage

tomatoes

raw chciken

4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

26 Need to label sanitizer bottles. 7-102.11 Common Name-Working Containers

salad make unit

drawer

drawer

drawer

drawer

turkey

beef

sausage

chicken

wings

Need to fix fly fan.6-202.15 Outer Openings, Protected 6-202.15 Outer Openings, Protected

Person in Charge (Print & Sign):

Demetrus

BUT DEMETRIUS BLAICENE

Regulatory Authority (Print & Sign):

REHS ID: 944 - Sizemore, Clark

REHS Contact Phone Number: (336)703-3128



Comment Addendum to Food Establishment Inspection Report

Establishment Name: BURKE STREET PIZZA Establishment ID: 3034012037

Observations and Corrective Actions

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- Need to clean green wire shelving in walk in. Need to clean in side drawers of work table. Need to clean inside of three door freezer. Need to clean plastic rolling food cart; food particles on bottom shelves.
- 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
- Need wall cleaning on walls near ovens. Need floor repair in cooler and need floor tile repair all over kitchen. Need wall repair at sauce warmer.
 - 6-201.11 Floors, Walls and Ceilings-Cleanability
 - 6-501.12 Cleaning, Frequency and Restrictions

47

Need to fix lighting as soon as possible. Many light bulbs are out and some fixtures are out. Low light in food preparation area range from 1fd/cds to 36 ft/cds. The lighting requirement is 50 ft/cds.
6-303.11 Intensity-Lighting





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