

# Food Establishment Inspection Report

Score: 94

Establishment Name: FRATELLIS

Establishment ID: 3034012243

Location Address: 2000 REYNOLDA RD

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 12 / 04 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 01 : 40 am  pm Time Out: 04 : 15 am  pm

Permittee: FRATELLIS ITALIAN STEKHOUSE LLC

Total Time: 2 hrs 35 minutes

Telephone: (336) 448-1704

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: 3

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	N/O	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	X	0	X
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	X	0	X
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	X	X
<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	N/O	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 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</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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	X	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	X	X
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	X	03	0	X
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	X	0	X
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	X	0	X
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	X	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	X	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	X	0	X
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>6</b>			



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 2000 REYNOLDA 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: FRATELLIS ITALIAN STEKHOUSE LLC  
 Telephone: (336) 448-1704

Establishment ID: 3034012243  
 Inspection  Re-Inspection Date: 12/04/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: johnny@crisphg.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
ServSafe	C. Nicol 11/19/24	00	baked potato	walk in cooler	39	crab mix	walk in cooler	40
hot water	3 comp sink	136	risotto	pasta unit	41	marinara	walk in cooler	38
hot water	dish machine	166	roast tomato	pasta unit	40	oyster filling	steak cooler	33
quat sani	ppm 3 comp sink	150	spaghetti	pasta unit	39	asparagus	steak cooler	34
bolognese	walk in cooler	44	bruschetta	salad unit	41	sausage	pizza cooler	41
bolognese	cooled in freezer	38	mozzarella	salad unit 2	38	pepperoni	pizza cooler	41
lettuce	salad unit	50	shrimp	walk in cooler	41	chicken	pizza cooler	39
tomatoes	salad unit	47	pasta cake	walk in cooler	39	tomatoes	pizza cooler	41

## 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.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat and kept at half credit for consistent improvement- In large salad cooler, shredded lettuce 50F, sliced tomatoes 47F. In walk-in cooler, bolognese and other sauces 44F. TCS foods shall be maintained cold at 41F or below. CDI - Lettuce and sliced tomatoes voluntarily discarded. Sauces from walk-in cooler taken to walk-in freezer and vented to cool and measured 38F.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - In walk-in cooler, one pan of ham dated 11/19, one container of pizza sauce dated 11/24, 2 containers of spaghetti dated 11/25. In pizza make unit, one container of pizza sauce dated 11/23 and half a pan of lasagna dated 11/24. These foods exceeded 7 days at 41F or below. A food specified as ready-to-eat and potentially hazardous in 3-501.17 (A) or (B) shall be discarded if it exceeds the temperature and time combination of 7 days at 41F or less, is in a container or package that does not bear a date, or is inappropriately marked with a date or day that exceeds time and temperature combination in 3-501.17. CDI- All foods listed were voluntarily discarded.
- 26 7-201.11 Separation-Storage - P - One bottle of cleaner stored on clean dish shelving. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI - Bottle of cleaner moved to chemical storage. 0 pts.

Lock Text



Person in Charge (Print & Sign): Zachary <sup>First</sup> Blevins <sup>Last</sup>

Regulatory Authority (Print & Sign): Lauren <sup>First</sup> Pleasants <sup>Last</sup>

*Zy*  
*Lauren Pleasants*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 12 / 14 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3144



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
 DHHS is an equal opportunity employer.



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- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - In outdoor walk-in cooler, one box of lettuce stored on the floor. In walk-in freezer, pan of bread stored under leaking fan box with ice buildup on wall and pan. Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Metal pan used as scoop in marinara sauce. Handle of scoop touching flour. Bowl used as scoop in another container of dry goods. In between uses, utensils shall be stored with their handles above the food. CDI - Bowl and pan removed from containers. Scoop in flour adjusted with handle out. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - Metal pans stacked wet on clean dish shelving. Equipment and utensils shall be air-dried after cleaning and before stacking. // 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Lids stored in a container soiled with debris. Cleaned equipment and utensils shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination, and stored at least 6 inches off the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat- Kept at half credit because pizza make unit was replaced- Steak and potato make unit has leak and rusted shelves- Replace shelves and repair leak. Repair walk-in freezer fan box with ice buildup on the wall and ceiling, and repaint ceiling where paint is chipping with food-grade paint. Repair leak at front handle of warewashing machine. Repair or replace robot coupe base where metal panel is duct taped to hold it flush to base. Replace broken robot coupe blade. Replace torn gasket on smaller salad reach in cooler. Equipment shall be maintained in good repair. // 4-202.11 Food-Contact Surfaces-Cleanability - PF - One pitcher lid and plastic lid melted and cracked. Multiuse food-contact surfaces shall be free of cracks, pits, inclusions, and similar imperfections. CDI - Lids voluntarily discarded.
- 46 4-302.14 Sanitizing Solutions, Testing Devices - PF - No test strips for sanitizer available in establishment. A test kit or other device that accurately measures the concentration in mg/l of sanitizing solutions shall be provided. VERIFICATION of test strips required by 12/14/19- Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc.
- 49 5-205.15 (B) System maintained in good repair - C - Faucet is loose on handwashing sink in front wait station. Repair faucet. Plumbing systems shall be maintained in good repair. 0 pts.
- 52 5-501.113 Covering Receptacles - C - Dumpster and grease receptacle lids open. Receptacles for refuse, recyclables, and returnables shall be kept closed with tight-fitting lids or doors. 0 pts.



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- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Repeat- Replace low grout throughout kitchen especially in warewashing area and at cooking line. Physical facilities shall be maintained in good repair. //
- 6-501.12 Cleaning,  
Frequency and Restrictions - C - Floor cleaning needed under equipment at hood, and under warewashing machine and sink. Physical facilities shall be cleaned at a frequency necessary to maintain them clean.



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