

# Food Establishment Inspection Report

Score: 87

Establishment Name: MEDITERRANEO PIZZA AND GRILL

Establishment ID: 3034012582

Location Address: 3120 GAMMON LANE

Inspection  Re-Inspection

City: CLEMMONS

State: NC

Date: 06 / 12 / 2019 Status Code: A

Zip: 27012 County: 34 Forsyth

Time In: 11 : 15  am  pm Time Out: 03 : 40  am  pm

Permittee: DABBUSCO BROTHERS, INC.

Total Time: 4 hrs 25 minutes

Telephone: (336) 830-8388

Category #: IV

Wastewater System:  Municipal/Community  On-Site System

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 8

Water Supply:  Municipal/Community  On-Site Supply

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

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 .2652</b>						
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Employee Health .2652</b>						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>						
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	<input checked="" type="checkbox"/> 0 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
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 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Approved Source .2653, .2655</b>						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	<input checked="" type="checkbox"/> 0 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/> 0 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>						
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/> 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/> 0 <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	<input checked="" type="checkbox"/> 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Consumer Advisory .2653</b>						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Chemical .2653, .2657</b>						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>						
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 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

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 .2653, .2655, .2658</b>						
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	<input checked="" type="checkbox"/> 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	<input checked="" type="checkbox"/> 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Food Identification .2653</b>						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>						
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	<input checked="" type="checkbox"/> 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/> 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/> 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	<input checked="" type="checkbox"/>	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>						
45	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	<input checked="" type="checkbox"/> 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03 0 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Total Deductions:</b>					13	



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: MEDITERRANEO PIZZA AND GRILL  
 Location Address: 3120 GAMMON LANE  
 City: CLEMMONS State: NC  
 County: 34 Forsyth Zip: 27012  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: DABBUSCO BROTHERS, INC.  
 Telephone: (336) 830-8388

Establishment ID: 3034012582  
 Inspection  Re-Inspection Date: 06/12/2019  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: medipizzagrill@gmail.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
romaine	prep cooler	43	Cl sani	3 comp sink (ppm)	50			
diced tom.	"	41	final rinse	dish machine	174			
feta	"	41						
marinara	steam unit	164						
chx stock	above grill (DISC)	65						
hummus	walk-in cooler	40						
pasta	walk-in (DISC)	75						
sl. tom	salad prep	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.

- 1 2-102.12 Certified Food Protection Manager - C Manager's food safety certificate expired in January. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager. You have 210 days from day of permit to obtain this certification; 210 days is up tomorrow, June 13, 2019, so points were not deducted today.
  
- 6 2-301.14 When to Wash - P Employee loaded dirty dishes into dish machine, then unloaded clean dishes without washing hands. Employee handled towel with food debris, then prepared to resume food prep activities without washing hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep including working with clean equipment and utensils and...after handling soiled equipment or utensils. CDI - REHS intervned in both instances; manager discussed hand wshign with employees and hands were washed.
  
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Container of calamari placed on floor of walk-in cooler directly under container of raw chicken. Food shall be protected from cross contamination by separating types of raw animal foods from each other by...arranging each type of food in equipment so that cross contamination of one type with another is prevented. Improper raw chicken storage is a REPEAT from previous inspection dated 12/18/18. CDI - calamari relocated.

Lock Text

Person in Charge (Print & Sign): Salvatore <sup>First</sup> Abbusco <sup>Last</sup>  
 Regulatory Authority (Print & Sign): Aubrie <sup>First</sup> Welch <sup>Last</sup>

*Salvatore Abbusco*  
*Aubrie Welch REHS*

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 06 / 21 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3131



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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## Observations and Corrective Actions

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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P plastic and metal pans, a couple plates, slicer blades, can opener, grater, vegetable peeler with food debris today. Soda gun at bar with buildup. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - items placed at dish area to be re-washed. \*Remember that all utensils in continuous use, such as pizza knives, tongs, etc, must be cleaned and sanitized at least once every 4 hours.
- 18 3-501.14 Cooling - P Deep plastic container of pasta in walk-in cooler was 75F when temped at 1:06. Pasta with prep date of 6/11 was 43F. Manager stated that pasta had been cooked at 11:00 am. Potentially hazardous foods must be properly cooled following cooling parameters; you have a maximum of 2 hours to cool foods from 135F to 70F, then a max of 4 hours to cool from 70 to 41F or below. CDI - pasta prepped this morning was discarded; discussion about cooling with the manager.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Chicken stock sitting on top of stove was 65F. Potentially hazardous foods must be held hot at 135F or above. CDI - stock discarded. Discussed holding options with manager; he agreed to place the chicken stock in the steam unit going forward.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Many ready to eat foods throughout the establishment were not dated today - some examples include: hummus, cut romaine lettuce, watermelon, broccoli, lasagna, quinoa, sliced tomatoes, spinach, eggplant, cooked sausage, feta, opened gallon of milk. All ready to eat, potentially hazardous foods prepared/opened and held in an establishment for more than 24 hours must be dated. 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Spinach in pizza prep dated 6/02-6/09. Once foods exceed approved time limits, they must be discarded. You have 7 days including day of prep/opening if the food is held at 41F or below. For example, if the spinach was prepped on 6/02, 7 days would have been 6/08
- 22 3-501.19 Time as a Public Health Control - P,PF Time as a public health control is being used for pizza sold by the slice, but a written procedure is not available. If time without temperature control is used for food that is held for service, written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify methods of compliance.
- 31 3-501.15 Cooling Methods - PF Large plastic container of cooked pasta tightly covered in the walk-in cooler was 75F. Cooked pasta in tightly covered containers with a prep date of yesterday was 43F. Cooling shall be accomplished by using an approved method, such as: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. Improper cooling methods are a REPEAT from the previous inspection.
- 33 3-501.13 Thawing - C Box of frozen calamari sitting out to thaw. Potentially hazardous food shall be thawed under refrigeration, as part of the cooking process, or under running water that is 70F or less (this will not work in the summer; the incoming water temp is >70). Fish in ROP packaging in the walk-in cooler - packages should be cut open during thawing process to reduce the risk of botulism; this is a requirement in later versions of the Food Code, but NC is still operating out of the 2009 version. CDI - calamari placed in walk-in cooler.



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## Observations and Corrective Actions

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- 38 2-303.11 Prohibition-Jewelry - C Food employee wearing bracelet. Dexcept for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Several towels, some damp and some with food debris, scattered throughout kitchen on food prep surfaces and on employee aprons. Once wiping cloths are damp or soiled, they must be held between uses in a container of properly mixed sanitizer.
- 40 3-302.15 Washing Fruits and Vegetables - C When bartender was asked about washing drink garnishes such as lemons, he stated that he used the dump sink in the bar to wash. All produce should be washed in the kitchen at the designated prep sink.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Tongs hanging on handle of oven. Ice scoop stored in a container with buildup. Slicer blades stored in container with paperwork. During pauses in food prep or dispensing, utensils shall be stored...on a clean portion of the food prep table or cooking equipment, ... in a clean, protected location. Tong storage is a REPEAT.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Multiple stacks of plastic containers stored wet on shelving above 3 comp sink. Sanitized equipment and utensils shall eb completely air dried prior to stacking. REPEAT.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Stacks of aluminum circular containers with food contact surface up on the make unit. Pizza boxes stored on floor of back storage room. Single service and single use articles shall be stored in a clean, dry location not exposed to splash, dust, or other contamination and at least 6 inches above the floor. REPEATs.
- 46 4-603.16 Rinsing Procedures - C 3 comp sink was not properly set up today; dishes were being washed in 2nd compartment and then sanitized in 3rd compartment without a rinse step. Washed utensils and equipment shall be rinsed so that abrasives are removed.  
4-302.14 Sanitizing Solutions, Testing Devices - PF No Cl test strips were available today. A test kit or toher device that accurately measures the concentration of sanitizing solutions shall be provided.



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- 47 4-602.13 Nonfood Contact Surfaces - C Detail cleaning is needed for the lids/edges of the lid on the ice bin below soda dispenser.
- 52 5-501.115 Maintaining Refuse Areas and Enclosures - C Several boxes and some misc. debris in the shared dumpster area today. A storage area and enclosure for refuse, recyclables, or returnables shall eb maintained free of unnecessary items, and clean.



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✓  
Spell

