

Food Establishment Inspection Report

Score: 98

Establishment Name: CUGINO FORNO

Establishment ID: 3034012605

Location Address: 486 N. PATTERSON AVE. SUITE 115

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 06 / 2020 Status Code: A

Zip: 27101

County: 34 Forsyth

Time In: 01 : 40 ^{am} _{pm} Time Out: 03 : 25 ^{am} _{pm}

Permittee: CUGINO FORNO WS, LLC

Total Time: 1 hr 45 minutes

Telephone: (336) 448-0102

Category #: II

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

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								
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
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	3	1	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	3	1	0	
Good Hygienic Practices .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No discharge from eyes, nose or mouth	1	0	3	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hands clean & properly washed	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" 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"/>		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	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food separated & protected	3	1	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned & sanitized	3	1	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cooking time & temperatures	3	1	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper hot holding temperatures	3	1	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures	3	1	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper date marking & disposition	3	1	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0	3	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0	3	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .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
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0	3	
29	<input checked="" 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	0	3	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control	1	0	3	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0	3	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	0	3	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Thermometers provided & accurate	1	0	3	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	1	0	3	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Wiping cloths: properly used & stored	1	0	3	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Washing fruits & vegetables	1	0	3	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>		In-use utensils: properly stored	1	0	3	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	0	3	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	0	3	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Gloves used properly	1	0	3	
Utensils and Equipment .2653, .2654, .2663								
45	<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"/>		Warewashing facilities: installed, maintained, & used; test strips	1	0	3	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Non-food contact surfaces clean	1	0	3	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Toilet facilities: properly constructed, supplied & cleaned	1	0	3	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	1	0	3	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	1	0	3	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	0	3	
Total Deductions:					2			



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 Telephone: (336) 448-0102

Establishment ID: 3034012605
 Inspection Re-Inspection Date: 01/06/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: cuginofornows@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
Yilmaz Guver	2/24/20	0	tomato	make unit 2	39			
Hot water	three comp sink	128	buffalo mozz	make unit 2	39			
sanitizer (qac)	three comp sink (ppm)	300	ricotta	make unit	39			
sanitizer (cl)	dish machine (ppm)	100	buffalo mozz.	walk in	40			
ham	make unit	40	ham	walk in	41			
mozz.	make unit	41	mozz	walk in	39			
sausage	make unit	40	marinara	hot well	136			
onion	make unit	40						

Observations and Corrective Actions

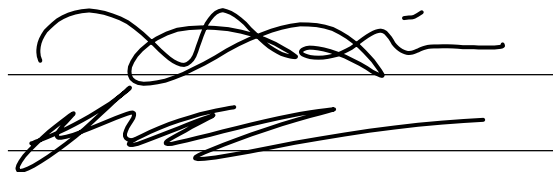
Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P PIC does not have employee health policy in place / not familiar with policy requirements. A food establishment must have an in place employee health policy dictating the five big illnesses and symptoms that employees must be knowledgeable of to report to establishment and their associated restrictions. CDI: Copy of FDA example employee health policy agreement given to PIC. Have employees review content of example and have them be knowledgeable of the requirements or have access to documentation for review.
- 4 2-401.11 Eating, Drinking, or Using Tobacco - C One employee beverage stored on prep table beside make unit, two employee beverages stored on dry storage shelf over food. Employee beverages must be stored in a manner that prevents potential contamination to clean equipment, utensils, and food. CDI: PIC moved drinks during inspection to low shelving and reviewed requirements with employees. 0 pts.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Repeat: Multiple large pallets of canned tomatoes, flour, single service articles including cups, utensils, and trays all stored in dining area where they are subject to potential contamination from consumers and stored in unfinished spaces with non easily cleanable walls, floors, and ceilings. Foods and single service articles are part of the establishment operation and must be stored in an approved area finished to code requirements. Move all food and single service items to approved storage.

Lock Text



Person in Charge (Print & Sign): Yilmaz *First* Guver *Last*
 Regulatory Authority (Print & Sign): Joseph *First* Chrobak *Last*



REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 6 4



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
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✓
Spell



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