Food Establishment Inspection Report

Score: 92.5

Establishment Name: CICI S PIZZA #216 **Establishment ID:** 3034014112

Location Address: 2857 REYNOLDA RD. ☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM State: NC **Date:** 08 / 26 / 2013 **Status Code:** A

Zip: 27106 County: 34 Forsyth Time In: 01 : 50 ○ am ⊗ pm Time Out: 04 : 15 ○ am ⊗ pm

Permittee: S&C WINSTON, LLC Total Time: 2 hrs 25 minutes

Telephone: **Category #:** II

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: 6

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	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		☒	☐	☐	☐
Employee Health					.2652						
2	☐	☒			Management, employees knowledge; responsibilities & reporting	3	1.5	☒	☒	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
Good Hygienic Practices					.2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
Preventing Contamination by Hands					.2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	☒	0	☐	☐	☒
Approved Source					.2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☐	☒			Food in good condition, safe & unadulterated	2	☒	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
Protection from Contamination					.2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3	☒	0	☐	☐	☒
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
Potentially Hazardous Food TIme/Temperature					.2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☐	☒	☐	☐	Proper hot holding temperatures	3	1.5	☒	☒	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☒	☐	☐	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
Consumer Advisory					.2653						
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
Highly Susceptible Populations					.2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
Chemical					.2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
Conformance with Approved Procedures					.2653, .2654, .2658						
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
Food Temperature Control					.2653, .2654						
31	☒	☐			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	☐	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☒	☐	☐	☐	Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
Food Identification					.2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
Prevention of Food Contamination					.2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☐	☒			Contamination prevented during food preparation, storage & display	2	1	☒	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☐	☒			Wiping cloths: properly used & stored	1	☒	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
Proper Use of Utensils					.2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	☒	0.5	0	☐	☒	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
Utensils and Equipment					.2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☐	☐
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	☒	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	0	☐	☐	☐
Physical Facilities					.2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☒	☐			Plumbing installed; proper backflow devices	2	1	0	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒	0.5	0	☐	☒	☐
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1	0.5	0	☐	☐	☐

Total Deductions: 7.5

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Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: S&C WINSTON, LLC

Email 1:

Email 2:

Telephone:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
mixed salad	salad bar	44	chicken soup	serving line	151			
pasta salad	salad bar	42	pasta sauce	serving line	178			
pepperino	cook temp	210	hot water	utensil sink	142			
chicken	make unit	39						
spinach	make unit	41						
BBQ chicken	make unit	42						
sausage	walk-in cooler	45						
spinach	walk-in cooler	45						

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 0-pts. Starting January 2014 it will be mandatory for the person in charge to be servsafe certified.

Spell

2 0-pts. Need to implement an employee health policy. Please refer to the CD and handout for details.

8 There is no hot water at the front hand sink, the handle is broken. There were no towels at the back hand sink. The soap dispenser in the female restroom is empty. All handsinks must be functional and stocked with soap and towels at all times.

Person in Charge (Print & Sign): TJ (*First*) Keller (*Last*)

Regulatory Authority (Print & Sign): Christy (*First*) Allred (*Last*)

REHS ID: 1958 - Allred, Christy Verification Required Date: 09 / 05 / 2013

REHS Contact Phone Number: (336) 703-3135

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11 Condensation from ice melt and leak from the condenser had dripped onto several pans of pizza dough. Around 10 pans of dough were voluntarily disposed of. Do not store food beneath sources of contamination.

14 The inside of the ice machine needs cleaning. There was no bleach available. There was no sanitizer in the sanitizer bucket. The bottle labeled sanitizer for the tables has soap in it. The dish machine had no measurable level of sanitizer concentration. A bottle of bleach was purchased and sanitizer was mixed to 50-100ppm in the utensil sink. Until the dish machine is repaired the three compartment sink needs to be used to sanitize utensils. If it becomes difficult to keep up with manual sanitizing, single service plates, cups, etc. can be used. As soon as the dish machine is repaired please call me to schedule a follow up visit to re-check the dish machine. I can be reached by phone (336) 703-3135 or by email allredcl@forsyth.cc .

19 0-pts. The noodles on the bar were too cool, 75-100F. They were being replaced as I was checking the temperature. Be sure to keep potentially hazardous foods at 135F and above.

37 0-pts. The pizza dough was stored beneath a leak in the walk-in cooler.

39 There were wiping cloths on counter tops and in the handsink. Wiping cloths need to be kept in sanitizer between uses.

42 Repeat. Many pans were stacked wet. Allow pans to air dry before stacking.

45 Need to replace the chipping wire racks in the make unit. There is condensation in the bottom of this cooler and it needs repair. Need to repair the condensation problem in the walk-in cooler. The scrap sink for the dish machine has been disconnected-this sink needs to be reconnected, water lines and drain lines.

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46 0-pts. The dishmachine needs repair.

47 Equipment cleaning is needed in several areas. Examples include the inside of the make unit, outsides of the equipment in the utensil washing area, the mixer.

53 Repeat. There are several areas where the grout is low in the kitchen. It needs to be filled it so the floor is more easily cleaned. Be sure to replace cracked/missing tiles. The ceiling needs cleaning around the AC vents.

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