Food Establishment Inspection Report

Establishment Name: VINCENZO'S								
Location Address: 3449 ROBINHOOD ROAD								
City: WINSTON-SALEM State: North Carolina								
Zip: 27106 County: 34 Forsyth								
Permittee: VINCENT PATELLA								
Telephone : (336) 765-3176								
⊗ Inspection	Inspection	 Educational Visit 						
Wastewater System:								
Municipal/Community	On-Site S	ystem						
Water Supply:								
Municipal/Community	On-Site S	upply						

	Status Code: A Time Out: 2:05 PM
FDA Establishment Type:	Full-Service Restaurant
No. of Risk Factor/Interver	ntion Violations: 4

Good Retail Practices

Establishment ID: 3034010477

Score: 96

		Ø) M	lun	icipal/Community On-Site Supply						
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											
C	Compliance Status					OUT	Γ	CDI	R	۷R	
S	ире	ervis	ion		.2652						
1	×	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	IN	о) (т	N/A		Certified Food Protection Manager	X		0		Χ	
Employee Health .2652											
3	Ņ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	OUT			Proper use of reporting, restriction & exclusion	3	1.5	0			\vdash
5	ìX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
G	000	d Hy	gie	nic F	Practices .2652, .2653						
6 7	12.3	OUT			Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1	0.5 0.5	0			
						_	0.0	_			
_	_	_	ıg (ont	tamination by Hands .2652, .2653, .2655, .265	_	-	6			
9	ŕ	оит оит	N/A	N/O	No bare hand contact with RTE foods or pre-	4	2	0			
	Ľ	OUT	L.		approved alternate procedure properly followed Handwashing sinks supplied & accessible	2	1	0			
	,	ove		ourc		<u> -</u>	_				
11	ìX	оит		П	Food obtained from approved source	2	1	0			
12	+	OUT		NXO	Food received at proper temperature	2	1	0			
13	M	OUT			Food in good condition, safe & unadulterated	2	1	0			
14	IN	оит	ŊXA	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pi	rote	ectio	n fı	rom	Contamination .2653, .2654						
15	įΧ	OUT	N/A	N/O	Food separated & protected	3	1.5	0			
16	IN	ΟХ			Food-contact surfaces: cleaned & sanitized	3	1.5	X			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
Р	ote	ntial	ly F	laza	rdous Food Time/Temperature .2653						
					Proper cooking time & temperatures	3	1.5	0			
19	IN	OUT	N/A	Ŋ ⁄ Ó	Proper reheating procedures for hot holding	3	1.5	0			
_	-	о)(т	-	-		3	135	0	Х		
	٠,	OUT	-	-	<u> </u>	3	1.5	-			
	1	OUT	-	\rightarrow	Proper cold holding temperatures	3	1.5	-			
	+	оит	-	\vdash	Proper date marking & disposition Time as a Public Health Control; procedures &	3	1.5	0			
	_		_	Ш	records	3	1.3	Ľ			
	_	sume		П		Т					
25	IN	оит	nXa		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	igh	ly Sı	ısc	epti	ble Populations .2653						
26	IN	оит	% (Pasteurized foods used; prohibited foods not offered	3	1.5	0			
С	her	nica	ı		.2653, .2657						
27	IN	OUT	ŊΆ		Food additives: approved & properly used	1	0.5	0			
	_	о∕ут	_	Ш	Toxic substances properly identified stored & used	2	1	X	Χ		L
		orm: OUT			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	_		_	ш	, , , , , , , , , , , , , , , , , , ,	_		_	\Box		

	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	nemica	als,	
					and physical objects into foods.	_					
С	Compliance Status			OUT		CDI	R	VR			
Safe Food and Water .2653, .2655, .2658											
$\overline{}$	_	оит	ìX A		Pasteurized eggs used where required	1	0.5	0			
31	X	оит			Water and ice from approved source	2	1	0			
32	IN	оит	1)X A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	IN	о) (т			Proper cooling methods used; adequate equipment for temperature control	1	0.5	X	х		
34		оит		ı) ∕⁄o	Plant food properly cooked for hot holding	1	0.5	0			
35	-	оит	N/A	N/O	Approved thawing methods used	1	0.5	0			
36)X	оит			Thermometers provided & accurate	1	0.5	0		L	
Food Identification .2653											
37	Ж	оит			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	×	OUT			Personal cleanliness	1	0.5	0			
41	×	оит			Wiping cloths: properly used & stored	1	0.5	0			
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0		L	
Pı	гор	er Us	se o	f Ute	ensils .2653, .2654						
43	×	оит			In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0			
Ut	ten	sils a	and	Equi	pment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о) (т		Ш	Non-food contact surfaces clean	Х	0.5	0	L	X	
Pi	hys	ical	Faci	ilities	.2654, .2655, .2656						
-		оит	N/A		Hot & cold water available; adequate pressure	1	0.5	-			
	_	OUT		Ш	Plumbing installed; proper backflow devices	2	1	0			
52	M			$\vdash \vdash$	Sewage & wastewater properly disposed	2	1	0		_	
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	M	оит		$\vdash \vdash$	Physical facilities installed, maintained & clean	1	0.5	0			
56	IN	о)(т			Meets ventilation & lighting requirements; designated areas used	1	ð%5	0		X	
					TOTAL DEDUCTIONS:	4					
D											





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034010477 Establishment Name: VINCENZO'S Location Address: 3449 ROBINHOOD ROAD Date: 06/11/2025 X Inspection Re-Inspection State: NC City: WINSTON-SALEM Educational Visit Status Code: A Zip: 27106 County: 34 Forsyth Category #: IV Comment Addendum Attached? Email 1:james.patella@allentate.com Water Supply: X Municipal/Community ☐ On-Site System Permittee: VINCENT PATELLA Email 2: Telephone: (336) 765-3176 Email 3: Temperature Observations Temp Item/Location Temp Item/Location Temp Item/Location 35 sliced ham/"" 41 meat sauce/walk-in cooler ground beef/"" 40 final rinse/dish machine 169.3 41 pork/"" 38 cooked fettucine/"" lasagna/"" 36 tomato sauce (holding)/stove area hot wells 149 166 meat sauce (holding)/"" 168 marinara (holding)/"" 40 shredded cheese/upright 1-door cooler cooked chicken/"" 35 40 fettucine alfredo/"" quat sanitizer (ppm)/sanitizer bucket 300 40 ranch dressing /upright 2-door cooler 40 cut lettuce/"" 40 pepperoni/pizza make unit top 40 sausage/"" pork/"" 40 cheese/pizza make unit bottom 41 41 cut lettuce/""

First Last Person in Charge (Print & Sign): Vincent Patella Last

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Regulatory Authority (Print & Sign): Chad Lawson

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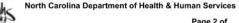
Verification Dates: Priority: Priority Foundation: Core: REHS ID:3391 - Lawson, Chad

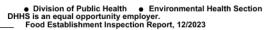
REHS Contact Phone Number: (336) 703-3156

Authorize final report to be received via Email:



sliced tomato/""









Comment Addendum to Inspection Report

Establishment Name: VINCENZO'S Establishment ID: 3034010477

Date: 06/11/2025 Time In: 12:20 PM Time Out: 2:05 PM

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 2-102.12 (A) Certified Food Protection Manager (C) (REPEAT): No food employee working at establishment at time of inspection was a certified food protection manager (CFPM). The person in charge (PIC) shall be a CFPM who has shown proficiency of required information through passing a test that is part of an accredited program.
- 4-602.11 (E) Equipment Food-Contact Surfaces and Utensils Frequency (C): Further cleaning needed to remove black buildup from plastic ice shield inside ice machine. Surfaces of utensils and equipment contacting food that is not TCS shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- 20 3-501.14 Cooling (P): Containers of cooked tomato sauce cooling in walk-in freezer measured 89-109 F at 12:55 PM. Per conversation with PIC, sauce had been cooling since 10:30 AM. Cooked Time/Temperature Control for Safety (TCS) shall be cooled within 2 hours from 135 F to 70 F, and within a total of 6 hours from 135 F to 41 F or less. CDI: Food voluntarily discarded.
- 28 7-102.11 Common Name Working Containers (Pf): One spray bottle of sanitizer stored at dish machine area bore no labeling. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: PIC labeled spray bottle.
- 33 3-501.15 Cooling Methods (Pf): Tomato sauce cooling in walk-in freezer in deep plastic containers with tight lids. Cooling shall be accomplished by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans, separating the food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, adding ice as an ingredient, or other effective methods. CDI: Foods that were still above 70 F after more than 2 hours of cooling were voluntarily discarded. Alternate cooling methods were discussed with PIC, including removing lids from containers during cooling process.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) (REPEAT): Cleaning needed to remove residue from gasket inside walk-in cooler door and door of upright 1-door cooler. Cleaning needed to remove food residue from oven/stove area and from gaskets and bottom of interior of pizza make unit. Cleaning also needed at shelving inside walk-in cooler. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 56 6-303.11 Intensity Lighting (C) (REPEAT): Lighting above fryers and underneath grilltop in pizza area measured 20 foot candles. The light intensity shall be at least 50 foot candles at a surface where a food employee is working with food or working with utensils or equipment where employee safety is a factor.
 - 6-305.11 Designation Dressing Areas and Lockers (C): Open can of root beer being stored on shelves above foods for restaurant use inside upright freezer in pizza area. Lockers or other suitable facilities shall be provided for the orderly storage of employees' possessions.