

Food Establishment Inspection Report

Score: 95

Establishment Name: COPPOLA'S PIZZA

Establishment ID: 3034010623

Location Address: 3512 YADKINVILLE ROAD

City: WINSTON-SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: SAL COPPOLA

Telephone: (336) 922-1190

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 03/11/2025

Status Code: A

Time In: 2:00 PM

Time Out: 5:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	☒ OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	☒ OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	☒ OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	☒ OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	☒ OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	☒ OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	☒ OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	☒ OUT	Hands clean & properly washed	4	2	0
9	☒ OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	☒ OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	☒ OUT	Food obtained from approved source	2	1	0
12	☒ IN OUT	Food received at proper temperature	2	1	0
13	☒ OUT	Food in good condition, safe & unadulterated	2	1	0
14	☒ IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	☒ OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	☒ IN	Food-contact surfaces: cleaned & sanitized	3	0	X
17	☒ OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	☒ IN OUT/N/A	Proper cooking time & temperatures	3	1.5	0
19	☒ IN OUT/N/A	Proper reheating procedures for hot holding	3	1.5	0
20	☒ IN OUT/N/A	Proper cooling time & temperatures	3	1.5	0
21	☒ IN OUT/N/A	Proper hot holding temperatures	3	1.5	0
22	☒ IN	Proper cold holding temperatures	3	0	X
23	☒ OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	☒ IN OUT	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	☒ IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	☒ IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	☒ IN OUT	Food additives: approved & properly used	1	0.5	0
28	☒ OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	☒ IN OUT	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	☒ IN OUT	Pasteurized eggs used where required	1	0.5	0
31	☒ OUT	Water and ice from approved source	2	1	0
32	☒ IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	☒ IN	Proper cooling methods used; adequate equipment for temperature control	1	0	0
34	☒ IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	☒ IN OUT	Approved thawing methods used	1	0.5	0
36	☒ OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	☒ OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	☒ OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	☒ OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	☒ OUT	Personal cleanliness	1	0.5	0
41	☒ OUT	Wiping cloths: properly used & stored	1	0.5	0
42	☒ OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	☒ OUT	In-use utensils: properly stored	1	0.5	0
44	☒ OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	☒ OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	☒ OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	☒ IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0	X
48	☒ IN	Warewashing facilities: installed, maintained & used; test strips	1	0	X
49	☒ OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	☒ OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	☒ OUT	Plumbing installed; proper backflow devices	2	1	0
52	☒ OUT	Sewage & wastewater properly disposed	2	1	0
53	☒ OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	☒ OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	☒ OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	☒ IN	Meets ventilation & lighting requirements; designated areas used	1	0	X
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 03/11/2025

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: SCOPPOLA@TRIAD.RR.COM

Email 2: _____

Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot water /three compartment sink	130				
final rinse /dishmachine	174				
marinated chicken /cold holding	39				
ricotta cheese /cold holding	39				
marinated chicken /pull unit	38				
marinara sauce /walk-in cooler	37				
pasta /3 door refrigerator	36				
air temp/3 door refrigerator	35				
air temp/walk-in cooler	36				
egg plant /cold holding	38				
steak /cold holding	38				
pepperoni /pizza make unit	37				
ricotta cheese /pizza make unit	36				
shredded cheese /pizza make unit	37				
sausage /pizza make unit	37				

Person in Charge (Print & Sign): *First* Terri *Last* Coppola

Regulatory Authority (Print & Sign): *First* Craig *Last* Bethel

Terri Coppola

Craig Bethel

REHS ID: 1766 - Bethel, Craig Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (336) 462-3735 Authorize final report to be received via Email: _____



North Carolina Department of Health & Human Services

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• Division of Public Health • Environmental Health Section
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Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034010623

Date: 03/11/2025 **Time In:** 2:00 PM **Time Out:** 5:30 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Terri Coppola		Food Service	03/16/2021	03/16/2026

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.

- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P)
Chlorine sanitizer at the three compartment sink measured 0 ppm.
Chlorine + Water shall be mixed to measured 50-100 ppm
CDI - Bleach was added to water in the third vat of the three compartment sink. Chlorine sanitizer measured 50 ppm
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding - P:
Food items boiled eggs, sliced tomatoes, cheese, sliced salami in the salad make unit measured 42-47F.
TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: At 5C (41F) or less. P
CDI - Food items were placed on Time as a Public Health Control.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf)
Salad make unit measured 44F at the beginning of the inspection. A second measurement was 38F. A third measurement 40F.
EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. Pf
****This violation requires a verification with in the next 24 HRS. Call/Text Craig Bethel @ 336-462-3735 when unit has been repaired****
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C)
Split gasket on the 2 door freezer and several other gaskets are starting to split on refrigeration doors.
Paint chipping on mixer. Several shelving units legs and shelves that need to be reconditioned. Replace missing faucet handle in the men's restroom.
(A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2 of the 2017 FDA Food Code.
4-205.10 Food Equipment, Certification and Classification (C)
Card board is not approved to used as a shelving component.
Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. If the equipment is not certified or classified for sanitation, the equipment shall comply with Parts 4-1 and 4-2 of the Food Code as amended by this Rule. Nonabsorbent wooden shelves that are in good repair may be used in dry storage areas.
- 48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature.
Wash water while actively washing utensils measured 85F.
During manual warewashing, maintain the wash solution at a minimum of 110F or as otherwise allowed by the detergent manufacturers label. Pf
CDI - Wash vat was drained and refilled with water above 110F.
- 56 6-303.11 Intensity - Lighting (C)
Lighting in the kitchen area measured 18-67 f/cs
The light intensity shall be:
(C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.