

# Food Establishment Inspection Report

Score: 92.5

Establishment Name: CIBO TRATTORIA

Establishment ID: 3034011790

Location Address: 601 N LIBERTY ST

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: CIBO TRATTORIA WS INC

Telephone: (336) 324-4767

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

Date: 04/23/2025 Status Code: A

Time In: 5:15 PM Time Out: 8:10 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

**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
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/>
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	<input checked="" type="checkbox"/>
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.5	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	<input checked="" type="checkbox"/>
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	<input checked="" type="checkbox"/>
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/>	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					7.5



# Comment Addendum to Food Establishment Inspection Report

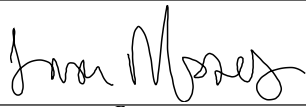

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
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 Telephone: (336) 324-4767


Establishment ID: 3034011790  
☒ Inspection ☐ Re-Inspection Date: 04/23/2025  
☐ Educational Visit Status Code: A  
 Comment Addendum Attached? ☒ Category #: IV  
 Email 1: FREDDYCKLEE@GMAIL.COM  
 Email 2: cibotrattoriaws@gmail.com  
 Email 3: FREDDYCKLEE@GMAIL.COM

## Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
minestrone/left make unit on line	40	chlorine/dish machine	50		
sauce/"	40				
mushrooms/"	41				
meat sauce/steam table	145				
utensil water/"	150				
marinara/"	142				
beef broth/"	147				
potatoes/stove	175				
sauce/right make unit on line	40				
rice/"	41				
mozzarella/"	39				
veal/drawers	40				
chicken/oven	163				
lasagna/oven	143				
alfredo/walk in	37				
pastas/walk in	37-40				
tomato sauce/cooled overnight in 6" hotel pans	63-70				
tomato sauce/cooled overnight in 1/3 pan	49				
water/3 comp	140				
quat-ppm/sink	200				

Person in Charge (Print & Sign): *First* Lisa *Last* Massey  
 Regulatory Authority (Print & Sign): *First* Nora *Last* Sykes

REHS ID: 2664 - Sykes, Nora Verification Dates: Priority: 04/26/2025 Priority Foundation: \_\_\_\_\_ Core: \_\_\_\_\_  
 REHS Contact Phone Number: (336) 703-3161 Authorize final report to be received via Email: 



North Carolina Department of Health & Human Services

Page 2 of \_\_\_\_\_  
 • Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** CIBO TRATTORIA

**Establishment ID:** 3034011790

**Date:** 04/23/2025 **Time In:** 5:15 PM **Time Out:** 8:10 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Pedro Collado	10748	Food Service	02/28/2021	02/28/2026

### 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.

- 6 2-401.11 Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. Employee chewing gum and working with food. Employee drink cup in prep sink with thawing food.
- 8 2-301.12 Cleaning Procedure (P) Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds by using the proper handwashing procedure.  
Employee washed hands twice and did not use soap. Employee demonstrated handwashing and rinsed soap off immediately without lathering for 10 seconds. Employee washed hands while wearing one glove. CDI-REHS demonstrated, manager will hold a handwashing session with employees. Employees washed hands. Do not wash gloves-remove gloves prior to washing hands.  
  
2-301.14 When to Wash (P) Food Employees must wash hands after handling soiled equipment or utensils and before food preparation, handling clean equipment and utensils and unwrapped single-use/single-service articles. P  
Employee handled soiled dishes and then clean dishes without washing hands. CDI-Education to employee and more education is needed.
- 10 6-301.12 Hand Drying Provision (Pf) Provide paper towels or approved alternative for hand drying at each handsink. Pf REPEAT Handwashing sink at expo with no paper towels. CDI-Towels provided.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. REPEAT  
Raw shell eggs in make unit on line above ready to eat foods. (direct repeat from previous inspection). Pans of breaded raw chicken above rack of bread in walk in cooler. Raw lamb and raw veal in same hotel pan in grill drawers. CDI-All separated appropriately.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Maintain sanitizer at correct concentrations when being used to sanitize.  
In-use dish machine was not measuring any chlorine on test strip. CDI-REHS primed machine and ran 3 more times-chlorine measured 50-100ppm. Ensure that dish machine is being tested frequently for chlorine.  
  
4-703.11 Hot Water and Chemical - Methods (P) After being cleaned equipment food contact surfaces and utensils shall be sanitized in chemical or hot water manual or mechanical.  
Employee washed a dish and did not place in sanitizer prior to hanging up to dry/for use. CDI-Management provided education to employee and dish was sanitized.
- 20 3-501.14 Cooling (P) Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 41F. REPEAT  
Tomato sauce made previous day was in one 1/3 pan 6" deep at 49F and three large 6" hotel pans at 63F/63F/70F. These did not cool properly. Cooling was an issue on the previous inspection. More education is needed in this area and methods must be changed to achieve proper cooling for food safety. CDI-Voluntary discard of sauce.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect.  
Bean soup 4/15, puttanesca 4/16 exceeded datemarking parameter. CDI-Voluntary discard.
- 33 3-501.15 Cooling Methods (Pf) Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. REPEAT on past two inspections.  
Three large hotel pan and one 1/3 pan of tomato sauce made previous day did not meet cooling parameters due to being covered and in large portions. Lasagna in hotel pan at 103F cooling in walk in covered. CDI-Tomato sauce discarded by PIC; Lasagna placed on speed rack in walk in freezer.

- 35 3-501.13 Thawing (Pf) Potentially hazardous food shall be thawed at a water temperature of 70F or below, under refrigeration, as part of the cooking process, or in a microwave oven and immediately transferred to cooking equipment.  
Calamari thawing in still water. CDI-Water turned on so there is an overflow as required.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C)  
Multiple containers of meat sauce on floor in walk in freezer.
- 40 2-303.11 Prohibition - Jewelry (C)//2-402.11 Effectiveness - Hair Restraints (C)  
Employee wearing rings and bracelets, another with watch. Employees without hair restraints.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.  
Large amount of linens in unapproved "attic" space on floor. One bag on linen stored on top of dish machine chemicals under drainboard. One bag of linen on floor in dry storage.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor.  
Some single service stored in unapproved attic space.
- 51 5-205.15 (B) Maintain a plumbing system in good repair.  
Sprayer at 3 comp sink does not work. Repair.
- 5-203.14 Backflow Prevention Device, When Required (P) Prevent backflow or backsiphonage at each point of use in a water supply system by installing an approved backflow device.  
No backflow prevention device on faucet of mop sink and where integral backflow was is just a cap with screw. Hose has been connected to water line at prep sink near back line and there is a threaded fixture attached that is sitting inside of sink-no backflow prevention device noted on this. Remove this additional hose or have a proper backflow preventor installed. Install backflow on mop sink.  
VERIFICATION required by April 26 that these items have been corrected.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)  
A couple of places with floor damage. Trim pieces missing from walls/ceiling at stairs and at ice machine.

### Additional Comments

Ensure that parasite destruction letter stays updated.

Cooling continues to be an issue in this facility. Space limitations exist. Less foods should be cooked at a time and foods shall be cooled properly. Contact your inspector if educational materials are needed.  
Cooling begins at 135F. Today multiple pans of meat sauce in large covered containers were in the cooler and freezer at 160F and up. This raises the temp of the cooler and the foods around this hot product.