

Food Establishment Inspection Report

Score: 98

Establishment Name: ELIZABETH'S PIZZA

Establishment ID: 3034012553

Location Address: 3490 MARTIN'S TRAIL LANE

City: WALKERTOWN State: North Carolina

Zip: 27051 County: 34 Forsyth

Permittee: FIMA, LCC

Telephone: (336) 754-4115

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 08/04/2022 Status Code: A

Time In: 10:45 AM Time Out: 2:05 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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	<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		
Employee Health .2652					
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	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	IN 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"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN 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	
Protection from Contamination .2653, .2654					
15	IN OUT/N/A/N/O				
Food separated & protected		3	1.5	X	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN OUT/N/A/N/O				
Proper cooling time & temperatures		3	X	0	X X
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"/> 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	<input checked="" type="checkbox"/> OUT/N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> OUT/N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> OUT/N/A				
Food additives: approved & properly used		1	0.5	0	
28	IN OUT				
Toxic substances properly identified stored & used		2	1	X X	
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	<input checked="" type="checkbox"/> 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	0.5	0	X
34	<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"/> OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	IN				
Personal cleanliness		1	0.5	X	
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	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> 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	0.5	X	
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	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	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	IN				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	X
55	<input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	0.5	0	
56	IN				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
TOTAL DEDUCTIONS:					2



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: FIMA, LCC
 Telephone: (336) 754-4115

Establishment ID: 3034012553
 Inspection Re-Inspection Date: 08/04/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: illianoaurizio@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Italian Sausage	Front Reach In	38	Hot Water	3 Compartment Sink	130			
Pepperoni	Front Reach In	40	Hot Water	Dish Machine	129			
Spinach	Pizza Flip Top	41	Sanitizer Quaternary	3 Compartment Sink	400			
Ham	Pizza Flip Top	41	Sanitizer Chlorine	Dish Machine	100			
Sausage	Pizza Flip Top	39						
Steak	Sandwich Flip Top	39						
Tomato	Sandwich Flip Top	36						
Lettuce	Sandwich Flip Top	36						
Ham	Sandwich Flip Top	39						
Meatball	Sandwich Flip Top	38						
Shrimp	Pasta Flip Top	39						
Soup	Pasta Flip Top	39						
Mozzarella	Pasta Flip Top	41						
Meat Sauce	Walk In Cooler	39						
Ham	Walk In Cooler	41						
Chicken Wing 8/3	Walk In Cooler	49						
Meatball	Hot Hold	150						
Marinara	Hot Hold	169						
Chicken Breast	Final Cook	202						
Meat Sauce	Reheated for Hot Holding	210						

	<i>First</i>	<i>Last</i>	
Person in Charge (Print & Sign): Maurizio		Illiano	<i>Maurizio Illiano</i>
	<i>First</i>	<i>Last</i>	
Regulatory Authority (Print & Sign): Glen		Pugh	<i>Glen Pugh</i>

REHS ID: 3016 - Pugh, Glen Verification Required Date: _____
 REHS Contact Phone Number: _____ Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: ELIZABETH'S PIZZA

Establishment ID: 3034012553

Date: 08/04/2022 **Time In:** 10:45 AM **Time Out:** 2:05 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Maurizo Illiano	ServeSafe	Food Service		01/01/2023

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.

- 15 3-304.11 Food Contact with Equipment, Utensils, and Linens (P) - FOOD shall only contact surfaces of: (A) EQUIPMENT and UTENSILS that are cleaned as specified under Part 4-6 of this Code and SANITIZED; (B) SINGLE-SERVICE and SINGLE-USE ARTICLES.
***Trash bags are being used to cover bread. Please use plastic wrap, Ziploc bags, or other approved food contact containers.
- 20 3-501.14 Cooling (P) - (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 57C (135F) to 21C (70F); and (2) Within a total of 6 hours from 57C (135F) to 5C (41F) or less.
***A large covered container of chicken wings from 8/3 in walk in cooler at 49F. A large pot of pasta sauce was cooling with lid on. CDI wings were discarded and sauce was moved to smaller containers and placed into walk in freezer to finish cooling.
- 28 7-207.11 Restriction and Storage - Medicines (P) - Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.
***A bottle of medicine for one of the employees was stored on a shelf with spices above a prep table. CDI medicine was moved to employee's personal belongings.
- 33 3-501.15 Cooling Methods (Pf) - (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of FOOD being cooled: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods.
***See violation #20. Wings were in a large covered plastic bin and sauce was in a very large covered stock pot. CDI wings were discarded and pasta sauce transferred to smaller pans and placed in walk in freezer. Proper cooling practices discussed with PIC. Be sure to check foods with thermometer to ensure they are 41F or below before storing in large covered containers as they will not continue to cool.
- 40 2-303.11 Prohibition - Jewelry (C) - Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.
***Employee preparing food was wearing watches and bracelets.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.
***There is a leak from the salad/sandwich flip top that is flowing out onto the floor. The walk in freezer has large amount of ice condensate building up from drain line.
- 54 5-501.111 Area, Enclosures and Receptacles, Good Repair (C) - Storage areas, enclosures, and receptacles for REFUSE, recyclables, and returnables shall be maintained in good repair.
***The blue dumpster on the left is heavily corroded / rusted along bottom with holes present and needs to be replaced.
- 5-501.115 Maintaining Refuse Areas and Enclosures (C)-A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
***The grease receptacle needs to be cleaned. Please clean the trash / debris in dumpster pad (these are not from the restaurant, but from the public dumping furniture etc.)
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) - Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.
***Employees personal belongings are being left on racks, tables, etc.. All personal items including food, drinks, keys, phones, etc.. must be kept separate from restaurant supplies and stored so that they cannot contaminate any restaurant supplies including single service articles like pizza or to go boxes.