

Food Establishment Inspection Report

Score: 96.5

Establishment Name: SPAGHETTI PARK

Establishment ID: 3034020937

Location Address: 3459 GENTRY LN

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: SPAGHETTI PARK LLC

Telephone: (336) 331-3366

☒ 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: 11:25 AM Time Out: 2:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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	<input checked="" type="checkbox"/> IN <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	X
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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	X	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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	3	X	0
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	X
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	X	0
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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"/> IN <input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	X
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	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	X
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"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	X
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	<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
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	<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	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3.5



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034020937
☒ Inspection ☐ Re-Inspection Date: 04/23/2025
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: PJ@SPAGHETTIPARKFOOD.COM
 Email 2:
 Email 3: PJ@SPAGHETTIPARKFOOD.COM

Temperature Observations



Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot water/3 comp sink	123	bruchetta/salad unit	40		
chlorine sanitizer/dish machine	0	anchovies/salad unit	40		
hot water/dish machine	132	tiramisu/dessert cooler	40		
quat sanitizer/3 comp sink	200	creme cake/dessert cooler	40		
grilled chicken/final cook	169	meatballs/front case	40		
baked chicken/final cook	168				
rigatoni/cooling 11:37	67				
rigatoni/cooling 12:12	58				
linguine/cooling 11:37	67				
linguine/cooling 12:12	60				
lasagna/walk in cooler	38				
meatballs/walk in cooler	40				
marinara/reheat for hot holding	175				
roasted tomatoes/pasta unit	40				
alfredo/pasta unit	40				
spiral noodles/pasta unit	41				
lasagna/reach in	39				
mozzarella/pizza unit	40				
stuffed mushrooms/pizza unit	40				
grilled onions/pizza unit top	38				

First
 Person in Charge (Print & Sign): PJ

Last
 Bruno

First
 Regulatory Authority (Print & Sign): Lauren

Last
 Pleasants

REHS ID: 2809 - Pleasants, Lauren Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (336) 703-3144

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
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034020937

Date: 04/23/2025 **Time In:** 11:25 AM **Time Out:** 2:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Pierre John Bruno		Food Service		10/23/2028

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.

- 9 3-301.11 Preventing Contamination from Hands (P) - Food employee put cooked spaghetti onto a sheet pan to cool and his bare hands touched the edges of the spaghetti. Food employees may not contact exposed, ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI- Spaghetti to be reheated to 165F or above.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) Chlorine sanitizer was 0 ppm in dish machine. A chlorine compound solution shall have a concentration as indicated by the manufacturer's use directions on the data plate. Chlorine sanitizer at least 50 ppm. CDI- Utensils to be sanitized in the 3 compartment sink until the dish machine is repaired. Ecolab technician was called. Pans that had been washed in the dish machine were sanitized in the 3 comp sink.
- 4-702.11 Before Use After Cleaning (P)- Food employee rinsed a set of tongs then placed them on the oven handle. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning. CDI- Education provided and new tongs were obtained. Discussion about putting utensils in a pan of water on the stove that measures above 135F.
- 20 3-501.14 Cooling (P)- REPEAT- Cooked penne was cooling in a bowl in the walk in cooler at 11:37am and measured 59F; at 12:12pm it measured 58F. Cooked spaghetti cooling in a bowl in the walk in cooler at 11:37am and measured 78F; at 12:12pm it had raised a degree to 79F. Neither of these items met time and temperature cooling criteria. TCS foods shall be cooled from 135-70F within 2 hours, and from 135-41F in a total of 6 hours. Foods cooled from ambient temperature have 4 hours to cool to 41F. CDI- Spaghetti moved to a sheet pan and measured 67F after 17 min. Penne was uncovered in the walk in cooler and measured 53F after 17 min.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- Three wrapped lasagna slices on a board in the front case measured 43-44F. One container with rigatoni measured 44F and one container of spaghetti measured 43F. TCS foods shall be maintained cold at 41F or below. CDI- Lasagna taken to walk in cooler to cool below 41F. Spaghetti and rigatoni in the pizza unit cooled to 41F within the inspection duration.
- 33 3-501.15 Cooling Methods (Pf)- REPEAT- Cooked spaghetti and linguine were cooling in deep bowls with plastic wrap covering them, and did not meet time and temperature cooling criteria. Use the following methods to rapidly cool food: shallow pans, thinner portions, containers that facilitate heat transfer, rapid cooling equipment, stirring foods in an ice water bath, leaving foods uncovered during cooling, or other effective methods. CDI- Spaghetti placed on sheet pan, and penne was uncovered to meet cooling parameters.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C)- Large bin of breadcrumbs were not labeled. Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) - Quat sanitizer bucket measured 0 ppm. Wet wiping cloths shall be held in a chemical sanitizing solution, with quat ammonia sanitizer measuring 150-400 ppm. CDI- Sanitizer remade and measured 150-200 ppm.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C)- Tongs in use for food prep were stored on the oven handles. Handle of scoop in breadcrumbs. Store in-use utensils in a clean location that is cleaned and sanitized every 4 hours, in running water that agitates loose particles, in water 135F or over. (B) In food that is not TCS with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Peeling coved base behind pizza oven. Coved base around the perimeter of the kitchen, especially down the left wall, is damaged and coming apart at the floor seam. Maintain physical facilities in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C)- Floor and wall cleaning needed under prep sink and 3 compartment sink, and behind the dish machine. Maintain physical facilities clean.