Food Establishment Inspection Report

Establishment ID: 3034020685 Establishment Name: PIZZA CITY Location Address: 532 NORTH MARTIN LUTHER KING JR. DRIVE City: WINSTON SALEM State: North Carolina Date: 06/20/2022 Status Code: A Zip: 27101 County: 34 Forsyth Time Out: 3:00 PM Time In: 1:15 PM Permittee: ESKANDARANI INC Category#: III Telephone: (336) 727-9600 FDA Establishment Type: Fast Food Restaurant Inspection Re-Inspection Wastewater System: No. of Risk Factor/Intervention Violations: 2 Municipal/Community On-Site System No. of Repeat Risk Factor/Intervention Violations: 1 Water Supply: Ø Municipal/C

		Ø	N	lun	icipal/Community On-Site Supply							
	Ris	k fa	cto	rs: C	e Illness Risk Factors and Public Health In Contributing factors that increase the chance of developing for Interventions: Control measures to prevent foodborne illness	db	orne	illr		s		
Compliance Status						OUT			CDI	R	VR	C
s	upe	ervis	ion		.2652							S
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0				30 31
2	M	оит	N/A		Certified Food Protection Manager	1		0				
Е	mp	loye	e H	ealt	h .2652			_				32
3	ΤŤ	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0				F
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0				33
5	×	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0				34
			gie	nic I	Practices .2652, .2653	_		_				35
6	۲.	OUT		Н	Proper eating, tasting, drinking or tobacco use	1	0.5	0				36
7		OUT		Ш	No discharge from eyes, nose, and mouth	1	0.5	0				F
	_		ng (Cont	tamination by Hands .2652, .2653, .2655, .265	_		-				37
8	X	оит		Н	Hands clean & properly washed	4	2	0				Р
9		оит		N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0				38
		оит	_	11	Handwashing sinks supplied & accessible	2	1	0				
		rove	d S	ourc		_						39
	٠.	OUT		26	Food obtained from approved source	2	1	0				40
_	-	OUT		r X (o	Food received at proper temperature Food in good condition, safe & unadulterated	2	1	0				41
	Ť	OUT	r X A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0				42
D	rote	actic	n f	rom	Contamination .2653, .2654	_		Ш				43
		OUT	_			3	1.5	0	- 1		H	13
	۲,	охт	14/	14.0	Food-contact surfaces: cleaned & sanitized	-	1.5	-			H	44
	١.,	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				45
P	ote	ntial	ly F	laza	rdous Food Time/Temperature .2653			_				46
18	Ŋ	оит	N/A	N/O	Proper cooking time & temperatures	3	1.5	0				U
		оит				3	1.5	0				
_	-	OUT	-			+	1.5	-	.,			47
		OX(T			Proper hot holding temperatures Proper cold holding temperatures	3	135	-	Х	X		
	٧,	OUT	-	\vdash		3	1.5	-				40
	H	оит		\Box	Time as a Public Health Control; procedures & records	3	1.5	Н				48 49
С	one	sum	er A	dvi		_		ш				Р
	_	оит			Consumer advisory provided for raw/ undercooked foods	1	0.5	0				50 51
н	iah	lv S	usc	epti	ble Populations .2653	_		_				52
	Ť	оит		ГΤ	Pasteurized foods used; prohibited foods not offered	3	1.5	0				53
_	_	nica OUT	_		.2653, .2657 Food additives: approved & properly used	1	0.5					54
	-	OUT		-	Toxic substances properly identified stored & used	2	0.5	0			\vdash	55
		_	_	_		1	1	اكا				
	П	OUT			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0				56
	_	_	_	ш	, , , , , , , , , , , , , , , , , , ,	_	_	ч			\Box	

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	G	ood	Reta	ail P	Good Retail Practices ractices: Preventative measures to control the addition of pa	tho	gens	, ch	nemic	als,	
L			_		and physical objects into foods.	_			l		
Compliance Status							OUT	Г	CDI	R	VR
S	afe	Food	d an	d W	ater .2653, .2655, .2658						
30	IN	OUT	ìX A		Pasteurized eggs used where required	1	0.5	0			
31	X	OUT			Water and ice from approved source	2	1	0			
32	IN	оит	ìX A		Variance obtained for specialized processing methods	2	1	0			
Food Temperature Control .2653, .2654											
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	оит	N/A	ι χ φ	Plant food properly cooked for hot holding	1	0.5	0			
35	ìХ	оит	N/A	N/O	Approved thawing methods used	1	0.5	0			
36	Ж	оит			Thermometers provided & accurate	1	0.5	0			
F	ood	Ide	ntific	catio	on .2653						
37	ìХ	оит			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	IN	о) (т			Insects & rodents not present; no unauthorized animals	2	1	×			
39	IN	о)∢ т			Contamination prevented during food preparation, storage & display	2	х	0	x		
40	M	OUT			Personal cleanliness	1	0.5	0			
41	M	оит			Wiping cloths: properly used & stored	1	0.5	0			
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Р	rop	er Us	se o	f Ute	ensils .2653, .2654						
43	M	оит			In-use utensils: properly stored	1	0.5	0			
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	оит			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equ	ipment .2653, .2654, .2663						
47	IN	ѻ∕ут			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0%5	0		x	
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о) (т			Non-food contact surfaces clean	1	9 5	0		X	
Р	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	M	оит			Plumbing installed; proper backflow devices	2	1	0			
52	M	оит			Sewage & wastewater properly disposed	2	1	0		Ц	
53	IN	о) (т	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	X			
		оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	о)(т			Physical facilities installed, maintained & clean	X	0.5	0		Χ	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
L	TOTAL DEDUCTIONS:						5				





Score:

95.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034020685 Establishment Name: PIZZA CITY Date: 06/20/2022 Location Address: 532 NORTH MARTIN LUTHER KING JR. DRIVE X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27101 County: 34 Forsyth Water sample taken? Yes X No Category #: III Email 1:aymalah80@yahoo.com Municipal/Community On-Site System Water Supply: Permittee: ESKANDARANI INC Email 2:sunnaso@yahoo.com Telephone: (336) 727-9600 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 36 137 front ranch cooler hot water 3 comp ambient air 40 100 sanitizer Cl 3 comp lettuce walk in cooler CFPM Hassan 200 0 08/01/2024 sanitizer quat 3 comp <u>Flmohaseh</u> 168 final cook hamburger 108 pasta sauce hot holding 168 pasta sauce reheat 40 pizza sauce pizza make unit 40 cheese pizza make unit 40 sausage pizza make unit 40 pizza make unit pepperoni 4 pizza make unit ham 40 hamburger meat pizza make unit 41 lettuce main make unit 39 sliced tomato main make unit 41 cheese main make unit 39 bottom of main make unit cheese 39 chicken wings bottom of main make unit 40 sliced tomato walk in cooler 40 walk in cooler slaw 35 walk in cooler ambient air

> First Last

Person in Charge (Print & Sign): Hassan Elmohaseb First

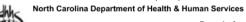
REHS ID: 3072 - Dunigan, John

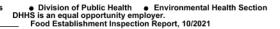
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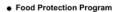
Regulatory Authority (Print & Sign): John Dunigan

Verification Required Date:

REHS Contact Phone Number: (336) 703-3128









Comment Addendum to Inspection Report

Establishment Name: PIZZA CITY Establishment ID: 3034020685

Date: 06/20/2022 Time In: 1:15 PM Time Out: 3:00 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.

- 4-602.11 Equipment Food-Contact Surfaces and Utensils Frequency (C) The inside and sides of the ice machine needs additional cleaning. Equipment contacting food that is not time/temperature control for safety food such as ice bins and ice makers shall be cleaned at a frequency necessary to preclude accumulation of soil or mold.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Pasta sauce (108 F) was measured at temperatures lower than 135 F. Potentially hazardous food shall be maintained at temperatures of 135 F and above. CDI: The sauce was reheated to over 165 F.
- 38 6-501.111 Controlling Pests (C) Several flies present in the establishment during the inspection. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises.
- 39 3-305.11 Food Storage Preventing Contamination from the Premises (C) Two bags of ice and two buckets of marinated chicken stored on the floor in the walk-in freezer. Food shall be protected from contamination by storing the food At least 15 cm (6 inches) above the floor. CDI: Person in charge moved the items to be off the floor.
 3-307.11 Miscellaneous Sources of Contamination (C) Employees food and drink stored above food for the establishment in the walk-in cooler. Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 3-306.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) REPEAT. Shelving in the walk-in cooler has some rust. Walk-in cooler is no longer self-closing. Bottom of prep table in this area is oxidizing and rusting. Equipment shall be maintained in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) REPEAT. Cleaning is needed to/on the following: fryers, shelves on cook line, make-unit, shelves in walk-in cooler, and walls in walk-in cooler. Additional cleaning needed on the floor and wall in the walk-in freezer Nonfood-contact surfaces and utensils shall be clean to sight and touch.
- 53 6-501.18 Cleaning of Plumbing Fixtures (C) Additional cleaning needed on the toilet and handwashing sink in the toilet room. Plumbing Fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 6-501.12 Cleaning, Frequency and Restrictions (C) REPEAT. Additional cleaning needed on Floors walls and ceilings throughout the entire establishment. Physical facilities shall be cleaned as often as necessary to keep them clean.
 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) The tile floor in the walk-in cooler and walk-in freezer or beginning to chip and pit. Physical facilities shall be maintained in good repair.