

Food Establishment Inspection Report

Score: 95

Establishment Name: AMALFI'S PIZZA

Establishment ID: 3034011500

Location Address: 503 NELSON ST

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: AMALFI LINO LLC

Telephone: (336) 993-5011

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/25/2023 Status Code: A

Time In: 11:58 AM Time Out: 1:50 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	0	X
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"/> 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"/> N/A	Handwashing sinks supplied & accessible	2	<input checked="" type="checkbox"/>	X X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	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 OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> N/A N/O	Food separated & protected	3	1.5	<input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/> N/A N/O	Proper reheating procedures for hot holding	3	<input checked="" type="checkbox"/>	X X
20	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooling time & temperatures	3	1.5	0
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	<input checked="" type="checkbox"/> OUT 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 OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT <input checked="" type="checkbox"/>	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 OUT <input checked="" type="checkbox"/>	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 OUT <input checked="" type="checkbox"/>	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 OUT <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	<input checked="" type="checkbox"/> IN OUT N/A <input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	<input checked="" type="checkbox"/>
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"/>	In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> 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"/> IN <input checked="" type="checkbox"/>	Gloves used properly	1	0.5	<input checked="" type="checkbox"/> X
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 N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/>
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"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0.5	<input checked="" type="checkbox"/> X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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Permittee: AMALFI LINO LLC

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Establishment ID: 3034011500

☒ Inspection ☐ Re-Inspection Date: 05/25/2023

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: parascandolo.88@gmail.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
chicken parmigiana	immediate service reheat	192	chicjen	flip top	41	ground beef	walk in cooler	41
pizza sauce	pizza make top	41	broccoli	flip top	38	hot water	3 comp sink	141
cheese	pizza make top	41	italian sausage	flip top	39	bleach sanitizer	3 comp sink - ppm	100
pepperoni	pizza make top	38	lettuce	flip top	41	bleach sanitizer	dish machine - ppm	50
peppers	pizza make top	3	alfredo sauce	reach in cooler	41			
hamburger	pizza make top	39	ravioli	reach in cooler	38			
salami	reach in cooler	41	veggie lasagna	reach in cooler	37			
pasta e fasul	steam table	171	tomatoes	flip top	39			
marinara	steam table	142	ham	flip top	38			
ranch	salad flip top	41	turkey	flip top	38			
romaine	reach in cooler 12:14	46	peppers	flip top	38			
romaine	reach in cooler 12:45	45	eggplant	reach in cooler	39			
meatballs	steam table	148	chicken	reach in cooler	40			
tomato suace	steam table	154	angel hair	reach in cooler	37			
meat sauce	steam table	139	steak	cook to	205			
chicken	cook to	186	linguine	walk in cooler	41			
spaghetti	cooler drawers	41	tomato sauce	walk in cooler	41			
fettuccine	cooler drawers	41	eggplant	walk in cooler thaw	29			
lasagna	cooler drawers	41	lasagna	walk in cooler thaw	36			
bowtie pasta	cooler drawers	40	fettuccine	walk in cooler	41			

First
Person in Charge (Print & Sign): Vincenzo

Last
Parascandolo

First
Regulatory Authority (Print & Sign): Shannon

Last
Craver

REHS ID: 2848 - Craver, Shannon

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3137

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034011500

Date: 05/25/2023 **Time In:** 11:58 AM **Time Out:** 1:50 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.

- 2 2-102.12 (A) Certified Food Protection Manager (C). The Person In Charge (PIC) is not a Certified Food Protection Manager (CFPM).
**(A) The PIC shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf). Upon entry to the kitchen a food employee was rinsing out a towel at the handwashing sink.
**(B) A handwashing sink may not be used for purposes other than handwashing.
CDI: Spoke with Person in Charge (PIC) about this and employee was educated on using another sink besides the handwashing sink to rinse a towel.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). There was a container of raw chicken in a reach in cooler above cheese and manicotti.
**(A) A food shall be protected from cross contamination by: (1) separating raw animal foods during storage, preparation, holding, and display from: (b) cooked; ready to eat food.
CDI: the chicken was moved to the bottom shelf.
- 19 3-403.11 Reheating for Hot Holding (P). Marinara placed on the steam table at 11am was at 104F and 102F at 12:15. When checked again at 12:45 one pan was still at 104F and the other pan was at 118F.
**(D) Reheat for hot holding shall be done rapidly and the time the food is between 41 and 135F or 165F may not exceed 2 hours.
CDI: The food was placed on the range to reheat and were temped at 165F and 194F. Spoke with PIC about changing the method of reheat the marinara, tomato, and meat sauces by placing them on the range to reheat and then placing them in the steam table.
- 41 3-304.14 Wiping Cloths, Use Limitations (C). There is pile of wet wiping cloths beside the flip tops on the cook line. These need to be stored in a chemical sanitizer.
**(B) Cloths in-use for wiping counters and other equipment surfaces shall be: (1) held between uses in a chemical sanitizer solution with a concentration between 50-100 ppm for chlorine bleach.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C). The handles of the scoops in the salt and sugar containers were touching the surface of the food.
**During pauses in food preparation, food preparation and dispensing utensils shall be stored: (B) in food that is not time/temperature control for safety food 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.
- 46 3-304.15 (B) - (D) Gloves, Use Limitations (C). Observed food employee grab raw Philly steaks from the flip top to place on the grill and then go to continue another task. PIC told food employee to wash their hands and food employee proceeded to wash their hands with the gloves still on.
**(A) If used, single service gloves shall be used for only one task such as working with ready to eat food or with raw animal food; used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.
CDI: Spoke with PIC about this and food employee was educated on glove use and handwashing. Gloves were removed and hands were properly washed.
- 51 5-203.14 Backflow Prevention Device, When Required (P). The hose at the outside canwash has a spray nozzle attached without proper backflow prevention.
**A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law, by: (A) providing an air gap or (B) installing an approved backflow prevention device.
CDI: The nozzle was removed from the hose and spoke with PIC about getting a dual check valve backflow device to place on the splitter to keep the nozzle on.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C). The floor in the stock room and the floor under the pizza oven need to be cleaned.
**(A) Physical facilities shall be cleaned as often as necessary to keep them clean.