

Food Establishment Inspection Report

Score: 95

Establishment Name: THE LOOP PIZZA AND GRILL

Establishment ID: 3034012136

Location Address: 1030 SOUTH MAIN STREET

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: KVILLE LOOP LLC

Telephone: (336) 992-4400

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/07/2024 Status Code: A

Time In: 10:15 AM Time Out: 2:05 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	1	<input checked="" type="checkbox"/>	X
2	IN	<input checked="" type="checkbox"/>	N/A	Certified Food Protection Manager	<input checked="" type="checkbox"/>	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	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
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	IN	<input checked="" type="checkbox"/>	OUT	Hands clean & properly washed	4	2	<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"/>	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	<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	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	<input checked="" type="checkbox"/>
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	IN	<input checked="" type="checkbox"/>	OUT	Proper reheating procedures for hot holding	3	<input checked="" type="checkbox"/>	X
20	IN	OUT	<input checked="" type="checkbox"/>	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	IN	<input checked="" type="checkbox"/>	OUT	Proper date marking & disposition	3	1.5	<input checked="" type="checkbox"/>
24	IN	OUT	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	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	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"/>	OUT	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	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	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN	<input checked="" type="checkbox"/>	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
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"/>	OUT		Wiping cloths: properly used & stored	1	0.5	0
42	IN	<input checked="" type="checkbox"/>	N/A	Washing fruits & vegetables	1	0.5	<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654							
43	IN	<input checked="" type="checkbox"/>	OUT	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/>
44	IN	<input checked="" type="checkbox"/>	OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>
45	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
Utensils and Equipment .2653, .2654, .2663							
47	IN	<input checked="" type="checkbox"/>	OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/>	0
48	IN	<input checked="" type="checkbox"/>	OUT	Warewashing facilities: installed, maintained & used; test strips	1	<input checked="" type="checkbox"/>	0
49	IN	<input checked="" type="checkbox"/>	OUT	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>
55	IN	<input checked="" type="checkbox"/>	OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	X
56	IN	<input checked="" type="checkbox"/>	OUT	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	X
TOTAL DEDUCTIONS:				5			



Comment Addendum to Food Establishment Inspection Report

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 Permittee: KVILLE LOOP LLC
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Establishment ID: 3034012136
☒ Inspection ☐ Re-Inspection Date: 05/07/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: IV
 Email 1: mdtargett@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
shredded cheese/pizza prep cooler	39				
feta cheese/pizza prep cooler (base)	40				
sliced tomato/sandwich prep cooler	40				
chicken wing/prep cooler (base)	40				
cut lettuce/walk-in cooler	40				
cooked chicken/walk-in cooler	41				
cooked pasta/prep cooler	40				
veggie burger/ref. drawer	40				
tomato alfredo/REHEAT in steam unit in kitchen	180				
chili/" "	193				
chicken tender/FINAL COOK	210				
salmon/FINAL COOK	180				
chicken /FINAL COOK	171				
cut lettuce/salad prep cooler	41				
shredded cabbage/salad prep cooler	40				
goat cheese/2 door work top cooler	40				
hot water/3 comp sink	128				
wash temp/dish machine	119				
Cl sanitizer/dish machine (ppm)	100				
Cl sanitizer/3 comp sink (ppm)	100				

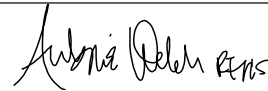
First
 Person in Charge (Print & Sign): Matthew

Last
 Mobley

First
 Regulatory Authority (Print & Sign): Aubrie

Last
 Welch





REHS ID: 2519 - Welch, Aubrie Verification Dates: Priority:

Priority Foundation: Core:

REHS Contact Phone Number: (336) 703-3131

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: THE LOOP PIZZA AND GRILL

Establishment ID: 3034012136

Date: 05/07/2024 **Time In:** 10:15 AM **Time Out:** 2:05 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.

- 1 2-103.11 (A) - (P) Person-In-Charge Duties (Pf) Key drop deliveries are received, but a temperature of cold foods is not being documented on the invoice. The person in charge shall ensure that employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt. If no employees are present, the delivery driver should be documenting a delivery temperature on the invoice. CDI - education.
- 2 2-102.12 (A) Certified Food Protection Manager (C) At beginning of inspection, an employee with food safety training was not present. The Person-In-Charge 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.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Uncovered employee drink and opened package of cookies on pizza prep cooler at beginning of inspection. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI - relocated.
- 8 2-301.14 When to Wash (P) Employee washed hands, then turned off faucet with bare hands, thereby re-contaminating them. Food employees shall clean their hands and exposed portions of their arms after handling soiled equipment or utensils. CDI - employee re-washed hands; overall, good hand washing was observed during the inspection.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Food debris on bowls, plates, inside squeeze bottle, several sauce lids. Food contact surfaces shall be clean to sight and touch. CDI - placed at dish area to be re-washed.
- 19 3-403.11 Reheating for Hot Holding (P) Tomato bisque in steam unit behind front counter was 157-158F when temped at 11:33; it had been reheating since 9:50 am. Reheat all time/temperature control for safety (TCS) foods to 165F for 15 seconds in no longer than 2 hours. CDI - soup reheated on stove to 195F before 11:50 am. REPEAT.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Opened container of commercially prepared chili was not dated, opened gallon of milk was not dated. Ready to eat, time/temperature control for safety (TCS) food that is prepared/opened and held in an establishment for >24 hours must be date marked. CDI - both items identified as having been opened yesterday and dated appropriately.
3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) One container of diced tomatoes dated 4/29. Once TCS foods exceed safe time limit (7 days including day of prep/opening), they must be discarded. CDI - discarded.
- 35 3-501.13 Thawing (Pf) Reduced oxygen packaged salmon was not removed from the reduced oxygen environment prior to being thawed in the walk in cooler. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment prior to its thawing under refrigeration. The fish must be completely removed from the packaging. CDI - packaging had been cut open; fish was removed from the packaging.
- 42 3-302.15 Washing Fruits and Vegetables (C) Mushrooms come in already sliced, but container states that they need to be rinsed prior to use. Be sure to wash the mushrooms, or purchase pre-washed. CDI - education
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Container for ice scoop with buildup in its base. During pauses in food prep or dispensing, utensils shall be stored in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not a TCS food. CDI - scoop and container taken to dish area to be cleaned during inspection.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) 1 plastic container of utensils on clean dish rack had food debris in its base. Store utensils in a clean, dry location where they are not exposed to splash, dust, or other contamination. CDI - placed at dish machine to be re-cleaned.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Stack of cups at front counter with mouth contact parts exposed. Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. CDI - unprotected cups voluntarily discarded.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Replace damaged gaskets, such as at pizza prep cooler. Repair/replace black plastic inset with exposed insulation on pizza prep cooler (cheese). Equipment shall be maintained in good repair.

4-501.12 Cutting Surfaces (C) Cutting boards with deep cuts/rough finishes. Surfaces such as cutting boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) Clean inside of dish machine. A warewashing machine shall be cleaned: before use; throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.
- 49 4-602.13 Nonfood Contact Surfaces (C) Clean as needed, including but not limited to: fan guards in walk-in cooler, conveyor oven, inside prep coolers, faucet on hand sink near walk-in cooler. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 54 5-501.13 Receptacles (C) Shared cardboard dumpster is rusted out along the base and needs to be replaced. Receptacles and waste handling units for refuse, recyclables shall be durable, cleanable, insect and rodent resistant, LEAKPROOF, and nonabsorbent.
- 55 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C) REPEAT. The floor is wearing/pitted and needs to be refinished throughout the entire kitchen. Refasten baseboard to wall in hall to restrooms. Repair wall in water heater closet to enclose the exposed insulation. Physical facilities shall be maintained in good repair.
- 56 6-305.11 Designation - Dressing Areas and Lockers (C) REPEAT. Employees' personal food intermingled with restaurant food in prep cooler, walk-in cooler; employee food and backpack on shelf in prep area, employee coffee cup on drainboard of prep sink. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.
- 6-303.11 Intensity - Lighting (C) Lighting at salad prep cooler and at counter where soups are is 23-28 foot candles, and should be 50 foot candles at a surface where a food employee is working with food.

Additional Comments

Water heater has been replaced since previous inspection with 2 tankless Navien units, model NPE-240A2 (NG). Establishment has been informed that the Town of Kernersville should be contacted for a plumbing inspection.

Next inspection is due July 1 - October 31.