

Food Establishment Inspection Report

Score: 97

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 ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/08/2024

Status Code: A

Time In: 12:26 PM

Time Out: 2:55 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 0

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"/> 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	<input checked="" type="checkbox"/> 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"/> IN OUT	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"/> 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	Proper reheating procedures for hot holding	3	0	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"/> IN	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> IN	Proper date marking & disposition	3	1.5	X
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	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	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	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	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	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	1	0.5	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	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	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"/> 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	<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"/> 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"/> OUT	Physical facilities installed, maintained & clean	1	0.5	0
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					3



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: 05/08/2024

☐ Educational Visit Status Code: A

Comment Addendum Attached? ☒ Category #: IV

Email 1: parascandolo.88@gmail.com

Email 2:

Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
onions /cooling 12:40 on ice	86	lettuce /make top	41	chlorine sanitizer /dish machine - ppm	50
onions /walk in cooler 1:22	69	sausage /make top	38		
spaghetti/cold water cooling 12:40	72	onions /make top	41		
spaghetti/walk in cooler 1:22	54	salami /make top	41		
bleach sanitizer/3 comp sink - ppm	100	tomatoes /reach in cooler	36		
tomatoe sauce /pulled at 11:30 walk in cooler at 12:44	49	angel hair /reach in cooler	38		
tomato sauce /walk in cooler 1:20	48	chicken wings /reach in cooler	36		
linguine /walk in cooler	38	alfredo /reach in cooler	41		
marinara /walk in cooler	37	veggie lasagna/reach in cooler	38		
ham/walk in cooler	36	hot water/3 comp sink	143		
chicken /final cook	176	garlic and oil/on ice	38		
tomato sauce /steam table	151	tomatoes /make top	40		
meatballs /steam table	148	lettuce /reach in cooler	41		
meat sauce /steam table	153	bean soup/steam table	152		
penne /cooler drawers	41	salami/reach in cooler	37		
linguine/cooler drawers	41	mozzarella /reach in cooler	37		
fettuccine /cooler drawers	47	sausage /make top	41		
fettuccine /cooler drawers 40 minutes later	45	pepperoni/make top	41		
lasagna /cooler drawers	41	pizza sauce /make top	38		
chicken/make top	40	cheese /make top	38		

First
Person in Charge (Print & Sign): Vincenzo

Last
Parascandolo

First
Regulatory Authority (Print & Sign): Shannon

Last
Craver

REHS ID: 2848 - Craver, Shannon

Verification Dates: Priority:

Priority Foundation:

Core:

REHS Contact Phone Number: (743) 236-0012

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

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Establishment ID: 3034011500

Date: 05/08/2024 **Time In:** 12:26 PM **Time Out:** 2:55 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Vincenzo Parascandolo	24321386	Food Service	07/26/2023	07/23/2028

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.

- 19 3-403.11 Reheating for Hot Holding (P). Marinara on the steam table at 96F. The steam table was being used to reheat.
**(D) Reheating for hot holding as specified under (A) - (C) of this section shall be done rapidly and the time the FOOD is between 41F and the temperatures specified under (A) - (C) of this section may not exceed 2 hours.
CDI: The marinara was placed on the stove and reached 167F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Fettuccine in the walk in cooler and the cooler drawers temped at 47F and was out on the counter for some time to restock the drawer.
**(A)(2) Time/temperature control for safety foods shall be maintained at 41F or less.
CDI: The fettuccine was placed in the walk in cooler and moved closer to the fans to cool. The fettuccine cooled to 45F in 40 minutes.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf). Wings and alfredo opened the day before were not dated.
**(A) Refrigerated, ready-to-eat, time/temperature control for safety food repared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.
CDI: The dates were added.
- 33 3-501.11 Frozen Food (C). The newer 2 door reach in freezer was not holding foods frozen. The freezer could have just come out of defrost.
**Stored frozen foods shall be maintained frozen.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C). The salt and sugar containers were not labeled to be identified.
**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.
- 56 6-305.11 Designation - Dressing Areas and Lockers (C). There was a phone charging and sitting on top of a stack of clean plates.
**(B) Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.