

Food Establishment Inspection Report

Score: 92

Establishment Name: MARIO S PIZZA

Establishment ID: 3034011169

Location Address: 1066 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 04 / 15 / 2014 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 02 : 05 ^{am}_{pm} Time Out: 05 : 40 ^{am}_{pm}

Total Time: 3 hrs 35 minutes

Permittee: ALESSIO INC

Category #: IV

Telephone: _____

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: _____

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.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Supervision .2652											
1	☒	☐	☐	PIC Present; Demonstration-Certification by accredited program and perform duties				2	0	☐	☐
Employee Health .2652											
2	☒	☐	☐	Management, employees knowledge; responsibilities & reporting				3	15	0	☐
3	☒	☐	☐	Proper use of reporting, restriction & exclusion				3	15	0	☐
Good Hygienic Practices .2652, .2653											
4	☐	☒	☐	Proper eating, tasting, drinking, or tobacco use				2	1	☒	☒
5	☒	☐	☐	No discharge from eyes, nose or mouth				1	05	0	☐
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	☒	☐	☐	Hands clean & properly washed				4	2	0	☐
7	☒	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				3	15	0	☐
8	☒	☐	☐	Handwashing sinks supplied & accessible				2	1	0	☐
Approved Source .2653, .2655											
9	☒	☐	☐	Food obtained from approved source				2	1	0	☐
10	☐	☐	☒	Food received at proper temperature				2	1	0	☐
11	☒	☐	☐	Food in good condition, safe & unadulterated				2	1	0	☐
12	☒	☐	☐	Required records available: shellstock tags, parasite destruction				2	1	0	☐
Protection from Contamination .2653, .2654											
13	☒	☐	☐	Food separated & protected				3	15	0	☐
14	☐	☒	☐	Food-contact surfaces: cleaned & sanitized				3	☒	0	☐
15	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	☐
Potentially Hazardous Food Time/Temperature .2653											
16	☒	☐	☐	Proper cooking time & temperatures				3	15	0	☐
17	☐	☐	☒	Proper reheating procedures for hot holding				3	15	0	☐
18	☐	☐	☒	Proper cooling time & temperatures				3	15	0	☐
19	☒	☐	☐	Proper hot holding temperatures				3	15	0	☐
20	☐	☒	☐	Proper cold holding temperatures				3	15	☒	☒
21	☐	☒	☐	Proper date marking & disposition				3	15	☒	☒
22	☐	☒	☐	Time as a public health control: procedures & records				2	☒	0	☐
Consumer Advisory .2653											
23	☐	☐	☒	Consumer advisory provided for raw or undercooked foods				1	05	0	☐
Highly Susceptible Populations .2653											
24	☐	☐	☒	Pasteurized foods used; prohibited foods not offered				3	15	0	☐
Chemical .2653, .2657											
25	☐	☐	☒	Food additives: approved & properly used				1	05	0	☐
26	☒	☐	☐	Toxic substances properly identified stored, & used				2	1	0	☐
Conformance with Approved Procedures .2653, .2654, .2658											
27	☐	☐	☒	Compliance with variance, specialized process, reduced oxygen packing 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.											
IN	OUT	N/A	N/O	Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658											
28	☐	☐	☒	Pasteurized eggs used where required				1	05	0	☐
29	☒	☐	☐	Water and ice from approved source				2	1	0	☐
30	☐	☐	☒	Variance obtained for specialized processing methods				1	05	0	☐
Food Temperature Control .2653, .2654											
31	☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control				1	05	0	☐
32	☒	☐	☐	Plant food properly cooked for hot holding				1	05	0	☐
33	☐	☐	☒	Approved thawing methods used				1	05	0	☐
34	☒	☐	☐	Thermometers provided & accurate				1	05	0	☐
Food Identification .2653											
35	☐	☒	☐	Food properly labeled: original container				2	☒	0	☒
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
36	☐	☒	☐	Insects & rodents not present; no unauthorized animals				2	1	☒	☐
37	☐	☒	☐	Contamination prevented during food preparation, storage & display				2	☒	0	☐
38	☒	☐	☐	Personal cleanliness				1	05	0	☐
39	☐	☒	☐	Wiping cloths: properly used & stored				1	☒	0	☐
40	☒	☐	☐	Washing fruits & vegetables				1	05	0	☐
Proper Use of Utensils .2653, .2654											
41	☒	☐	☐	In-use utensils: properly stored				1	05	0	☐
42	☒	☐	☐	Utensils, equipment & linens: properly stored, dried & handled				1	05	0	☐
43	☐	☒	☐	Single-use & single-service articles: properly stored & used				1	05	☒	☐
44	☒	☐	☐	Gloves used properly				1	05	0	☐
Utensils and Equipment .2653, .2654, .2663											
45	☐	☒	☐	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2	☒	0	☒
46	☐	☒	☐	Warewashing facilities: installed, maintained, & used; test strips				1	☒	0	☐
47	☐	☒	☐	Non-food contact surfaces clean				1	☒	0	☐
Physical Facilities .2654, .2655, .2656											
48	☒	☐	☐	Hot & cold water available; adequate pressure				2	1	0	☐
49	☒	☐	☐	Plumbing installed; proper backflow devices				2	1	0	☐
50	☒	☐	☐	Sewage & waste water properly disposed				2	1	0	☐
51	☒	☐	☐	Toilet facilities: properly constructed, supplied & cleaned				1	05	0	☐
52	☒	☐	☐	Garbage & refuse properly disposed; facilities maintained				1	05	0	☐
53	☐	☒	☐	Physical facilities installed, maintained & clean				1	☒	0	☐
54	☐	☒	☐	Meets ventilation & lighting requirements; designated areas used				1	☒	0	☐
Total Deductions:										8	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

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Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1:

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: ALESSIO INC

Email 3:

Telephone: _____

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pizza sauce	large pot walk-in	40						
pizza sauce	small containers walk-in	47						
marinara	walk-in	42						
tomatoes	make unit	42						
meatballs	hot hold	145						
cheese steak	final cook	190						

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 2-401.11 Eating, Drinking, or Using Tobacco - C- Employees drink on slicer. Employees may drink from a closed beverage if the container is handled to prevent contamination of exposed food, clean equipment, utensils, linens or unwrapped single service. Employees drink moved to a lower shelf.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Pans and plastic containers with sticker residue. All food contact surfaces are to be clean to sight and touch. /
4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers - C-Bucket of sanitizer less than 200 ppm. Sanitizer is to be at 200ppm Quat. Bucket emptied and remade.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- GC- Bottle of fresh garlic and oil sitting on the counter at room temperature. All potentially hazardous foods are to be maintained at 45F or below. Container placed in reach-in.

Person in Charge (Print & Sign): Thomas *First* Perkins *Last*

Regulatory Authority (Print & Sign): Doris *First* Hogan *Last*

REHS ID: 1808 - Hogan, Doris

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 3



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- GC- Containers of food in the reach-in and walk-in marked with the date of preparation. All ready-to-eat, potentially hazardous foods are to be marked with the date or day of discard or sold. Items may be held for 4 days at 45F or less and 7 days at 41F or less. Day one is the day of preparation. Discussed this with manager.
- 22 3-501.19 Time as a Public Health Control - P,PF-Temperature chart not properly filled out for pizza by the slice. Food maintained without temperature control may be held for up to 4 hours:(b) food shall be marked or identified to indicate when the time is past the 4 hours.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Repeat- Squeeze bottle of oil and vinegar and garlic and oil along with large containers of oil and vinegar and salt not labeled. All items out of their original container that are not easily distinguishable (ex. nuts, pasta) are to be labeled with their common name.
- 36 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C-GC- Live fly in kitchen. Premises is to be maintained pest free. Back door open at time of arrival, do not prop door open without effective fly fan for pest control.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P- Lemons in a container with a lid at customer self-service area. Food on display shall be protected from contamination by the use of packaging, counter, service line or sneeze guard. Lemons need to be stored under a sneeze guard, in individual containers at customer service area or behind the counter and available upon request. Lemons move to behind the counter. / 3-305.11 Food Storage-Preventing Contamination from the Premises - C- Container of onions on the floor in the walk-in. Food shall be stored off of the floor and protected from sources of contamination. / 3-307.11 Miscellaneous Sources of Contamination - C- Employees food stored with food for sale. All employees food shall be stored separately as to not contaminate food for sale./ Cup in large container of salt. Only use scoops with handles.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Wiping cloth sitting on the prep table cutting board. Wiping cloths are to be maintained in sanitizer between uses. Cloth moved.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- Knives in the customer self-service areas stored in such away that customers may touch the eating part of the utensil. Knives, forks, and spoons shall be presented so only the handles are touched by employees or customers.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Walk-in cooler walls are missing caps, raw wood board added for shelving support on walk-in cooler, string tied to draw at pizza dough area, paint worn on the gas line, interior door frame of pizza make unit cracked and damaged. All food and non-food contact surfaces are to be in good repair.
- 46 4-204.120 Equipment Compartments, Drainage - C- Drain for ice maker at drink station is sitting in the floor drain approximately 6 inches. Water from melting ice shall be sloped to an outlet that allow complete draining. Hose needs to be cut to allow for proper draining.
- 47 4-602.13 Nonfood Contact Surfaces - C/ 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Aluminum foil in poor condition and deli paper stained taped to shelving and plastic storage containers in draws. All non-food contact surfaces shall be easily cleanable and clean to sight and touch. Remove the foil and deli paper to allow for cleaning.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Floor drain and floor around drain at drink station moldy. Area is to be cleaned at a frequency necessary to maintain the facility clean./ 6-501.16 Drying Mops - C- Mops and brooms sitting on the floor in the restaurant and at the can wash. Brooms and mops should be stored to allow for proper drying and to prevent pest harborage areas.
- 54 6-202.11 Light Bulbs, Protective Shielding - C- Light covers missing on all hood lights and on the light at the back door. All lights are to be properly shielded. / 4-202.18 Ventilation Hood Systems, Filters - C-Hood filters missing. Filters are to be in place to prevent dripping on to food or equipment.



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✓
Spell



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