

Food Establishment Inspection Report

Score: 92

Establishment Name: ELIZABETH'S PIZZA
 Location Address: 910B S MAIN ST
 City: KERNERSVILLE State: NC
 Zip: 27284 County: 34 Forsyth
 Permittee: NAPO INC
 Telephone: (336) 996-1275

Establishment ID: 3034011142
☒ Inspection ☐ Re-Inspection
 Date: 04/08/2015 Status Code: A - Open For Business
 Time In: 12:30 PM Time Out: 2:55 PM
 Category#: IV
 FDA Establishment Type: Full-Service Restaurant
 No. of Risk Factor/Intervention Violations: 5
 No. of Repeat Risk Factor/Intervention Violations:

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

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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Type, size and sewage flow in accordance with permit?	2	0		
Employee Health .2652									
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management and food employee knowledge, and conditional employee; responsibilities and reporting.	3	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction and exclusion	3	1.5	0	
Good Hygienic Practices .2652, .2653									
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Tank risers accessible and surface water	2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	diverted? Tanks and access manholes structurally sound,	1	.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sanitary tee(s) in good working condition?	4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or a pre-approved alternate properly followed	3	1.5	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Effluent appears clear, free of excess solids?	2	0		
Approved Source .2653, .2655									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	High-water alarm present and operating	2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	properly? Floats/pipe/valves/disconnects in good working	2	1	0	X
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	condition? Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated and protected	3	1.5	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned and sanitized	3	1.5	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653									
16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Surface water being effectively diverted away?	3	1.5	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Diversions/ditches/swales/tile drains properly	3	1.5	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	maintained? Proper cooling time and temperatures	3	1.5	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	0		X
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition	3	1.5	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Turnups/cleanouts/valves intact and accessible?	2	1	0	
Consumer Advisory .2653									
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	.5	0	
Highly Susceptible Populations .2653									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Laterals free of excess solids, cleaned out as needed?	3	1.5	0	
Chemical .2653, .2657									
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved and properly used	1	0.5	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified, stored, and used	2	0		X
Conformance with Approved Procedures .2653, .2654, .2658									
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0	

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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	1	0.5	0	
Food Temperature Control .2653, .2654									
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.5	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.5	0	
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate	1	0.5	0	
Food Identification .2653									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects and rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display	2	1	0	X
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	0.5	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored	1	0.5	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits and vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0.5	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried and handled	1	0.5	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use and single-service articles; properly stored and used	1	0.5	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663									
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	2	0		X
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained and used; test strips	1	.5	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food-contact surfaces clean	1	0		
Physical Facilities .2654, .2655, .2656									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage and waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied and cleaned	1	.5	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained	1	.5	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained and clean	1	0		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation and lighting requirements; designated areas used	0	.5	0	X
TOTAL DEDUCTIONS:						8.0			



Comment Addendum to Food Establishment Report

Establishment Name: ELIZABETH'S PIZZA

Location Address: 910B S MAIN ST

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

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

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

Permittee: NAPO INC

Telephone: (336) 996-1275

Establishment ID: 3034011142

☒ Inspection ☐ Re-Inspection Date: 04/08/2015

Comment Addendum Attached ? ☐ Status Code: A

Category#: IV

Email 1: illianomaurizio@yahoo.com

Email 2: _____

Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sanitizer ch/ spray bottles ppm	100.0	meat balls/ hot hold	152.0		
sanitizer ch/ dish machine ppm	100.0	tomato/ reach in	42.0		
hot water/ 2 comp sink	150.0	ham/ walk in	40.0		
Maurizio III/ 7/10/2019	0.0				
sausage/ pizza make unit	41.0				
lettuce/ make unit	44.0				
tomato/ make unit	43.0				
ham/ make unit	43.0				

Observations and Corrective Actions

Violatons cited in this report must be corrected within the time frames below , or as stated in sections 8-405.11 of the food code.

Item Number	Observations and Corrective Actions
2	2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P No employee health policy in place at this time. An employee health policy that has the big five illnesses and symptoms as well as exclusion policies tied to them must be in place at the food establishment. PIC was given sample employee health agreement in spanish and english. Implement the policy for all employees.
8	5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF PIC rinsed off a pizza slicer in the hand sink during inspection. Hand sinks must be used for handwashing only. Do not use the hand sink to rinse utensils.
11	3-202.15 Package Integrity - PF Two sauce cans in dry storage had dents on the rim and sides. PIC stated that cans are returned to supplier if dented. Always label or store dented cans separate from the other can foods to prevent use of the compromised product. PIC labelled the cans during the inspection. CDI. 0 pts
20	3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P metal Container of ham, meatballs and pepperoni and a small metal container of garlic in oil was in the pizza make top unit with temps ranging from 50-63F PIC stated that the foods were in the make unit over night. Cold held foods must be kept at 45F or below. CDI: PIC discarded the meats and garlic in oil. Keep lids to make unit closed as often as possible, maintain temperatures of potentially hazardous foods properly.
26	7-204.11 Sanitizers, Criteria-Chemicals - P Two buckets of sanitizer solution were above approved concentration at over 200 ppm. Sanitizer solution shall be between 50 and 200 ppm. CDI: PIC remixed the buckets of sanitizer to be at 100 ppm. // 7-209.11 Storage-Other Personal Care Items - C multiple personal care items such as medication and vitamins stored on top of the upright freezer. CDI: PIC moved personal items to a buckets on a low shelf.
34	4-302.12 Food Temperature Measuring Devices - PF Establishment needs a thin diameter probe thermometer for measuring the temperature of thin mass foods such as pizza, ham, etc. Purchase a thin diameter probe. 0 pts
37	3-307.11 Miscellaneous Sources of Contamination - C Two bottles of water in plastic container of flour under prep table. Keep all unnecessary items out of food and ingredients to prevent contamination. CDI: PIC discarded flour and bottles during inspection. CDI. 0pts
45	4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat: right handle on the reach in cooler of the pizza make unit is damaged, replace. One gasket on the pizza make unit is torn, replace. The front hand sink is cracked, repaid damaged sink. Deep fryer is currently broken. PIC states that pilot light is damaged. Repair or replace the broken deep fryer.
47	4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed on corners of one shelf in the walk in cooler where food debris has collected between shelf and support rods. Cleaning needed on bottom of two compartment sink where splash has occurred. Cleaning needed on wheels and legs of utility cart by two comp sink. Cleaning needed in deep fryer in access panel area. Non food contact surfaces shall be kept clean.



Comment Addendum to Food Establishment Report

Establishment Name: ELIZABETH'S PIZZA
 Location Address: 910B S MAIN ST
 City: KERNERSVILLE State: NC
 County: 34 Forsyth Zip: 27284
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: NAPO INC
 Telephone: (336) 996-1275

Establishment ID: 3034011142
☒ Inspection ☐ Re-Inspection Date: 04/08/2015
 Comment Addendum Attached ? ☐ Status Code: A
 Category#: IV
 Email 1: illianomaurizio@yahoo.com
 Email 2: _____
 Email 3: _____

Observations and Corrective Actions

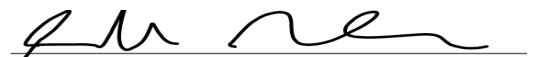

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.
Item Number	Observations and Corrective Actions
51	5-501.17 Toilet Room Receptacle, Covered - C Covered waste bin is needed in the women's restroom for the disposal of feminine hygiene products. 0 pts Replace worn down toilet seat in the women's restroom
52	5-501.16 Storage Areas, Rooms and Receptacles, Capacity and Availability - C Trash bins are not convenient to the location of the hand sinks. Trash bins needed at each hand sink for disposal of paper towels. 0 pts
53	6-501.12 Cleaning, Frequency and Restrictions - C Clean the walls behind and under the dish machine where splash has occurred. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C Remove old caulking and recaulk the prep sinks, two compartment sink and dish machine to the walls where caulking has deteriorated. // 6-501.16 Drying Mops - C Mops stored on the floor by prep sink inside establishment. Mops must be hung to dry with heads hanging down to prevent contamination and allowed to drip into approved drainage. Keep mops stored above can wash to dry and store outside. If mops must be stored inside keep them in a container dedicated to holding the mops to prevent contamination.
54	6-303.11 Intensity-Lighting - C Repeat: lighting low at pizza make unit 20-38 ftc and in the restrooms 3.4-5 ftc. Increase lighting to 50 ftc and 20 ftc respectively. // 4-202.18 Ventilation Hood Systems, Filters - C Hood filters not in place during inspection, Keep filters in place and clean filters in off hours when food is not be prepared under the vents. // 6-305.11 Designation-Dressing Areas and Lockers - C Employee coat on dry storage shelf in the backroom. Employee items and trash including burn treatment spray, oxy clean touch up spray, a news paper, pieces of wood, an empty shaker, and test strips all stored on the rim of the dish machine ceiling vent. Employee items such as keys stored on top of upright freezer. Employee items shall be kept in a designated employee area or container. PIC moved employee items to plastic container and discarded the trash. // 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Vent hole in dish machine ceiling vent is covered with a towel causing heavy dust build up occur in the ceiling vent. Remove the towel and clean dust from the ceiling vent.

Person in Charge (Print & Sign): _____

Regulatory Authority (Print & Sign): Joseph Chrobak

REHS ID: 2450 Chrobak, Joseph

REHS Contact Phone Number: (336)703-3164

Verification Required Date: _____

