

Food Establishment Inspection Report

Score: 93

Establishment Name: BURKE STREET PIZZA

Establishment ID: 3034012037

Location Address: 3352 ROBINHOOD RD

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 14 / 2017 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 12 : 25 am pm Time Out: 02 : 35 am pm

Permittee: BURKE STREET PIZZA II INC.

Total Time: 2 hrs 10 minutes

Telephone: (336) 760-4888

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 6

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.								
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR
Supervision .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2			
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13		
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3			
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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	NO	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" 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"/>	Variance obtained for specialized processing methods	1	03	0	
Food Temperature Control .2653, .2654								
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" 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"/>	Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
Utensils and Equipment .2653, .2654, .2663								
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1			
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		03		
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2			
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:								7



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City: WINSTON SALEM State: NC

Comment Addendum Attached? Status Code: A

County: 34 Forsyth Zip: 27106

Category #: IV

Wastewater System: Municipal/Community On-Site System

Email 1: dhillman62@gmail.com

Water Supply: Municipal/Community On-Site System

Email 2:

Permittee: BURKE STREET PIZZA II INC.

Email 3:

Telephone: (336) 760-4888

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pizza	reheat	175	chicken breast	final cook	185	sausage	walk-in cooler	35
garlic in oil	table	78	philly steak	final cook	201	ground beef	walk-in cooler	37
meatball	make-unit	41	grilled onions	low boy cooler	40	hot water	3-compartment sink	127
greens	make-unit	39	salad	make-unit	41	quat (ppm)	3-compartment sink	200
sausage	make-unit	40	tomato	make-unit	38	ServSafe	Michael OBrien 12-1-21	0
ground beef	make-unit	38	marinara	hot hold	148			
ham	make-unit	42	meatball	hot hold	155			
grilled chicken	make-unit	35	meatball	walk-in cooler	39			

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 - Employee chewing gum while working at grill. Employees must not chew gum or eat while preparing food. CDI - Manager spoken to about employee chewing gum. 0 pts. ✓ Spell
- 6 2-301.14 When to Wash - P - Employee observed turning off faucet handles with bare hands directly after washing hands. Employee must avoid touching faucet handles with bare hands after handwashing by using a clean barrier, such as the paper towel. CDI - Employee rewashed hands correctly. 0 pts.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Sanitizer bottles stored in back handsink. Handsinks must only be used for handwashing and must be maintained free. CDI - Bottles removed. // 6-301.12 Hand Drying Provision - PF - Paper towel dispenser at back handsink out of battery. Paper towels or other hand drying device must be available at handsinks for handwashing.

Person in Charge (Print & Sign): Michael ^{First} OBrien ^{Last}

Michael OBrien

Regulatory Authority (Print & Sign): Andrew ^{First} Lee ^{Last}

Andrew Lee

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 07 / 24 / 2017

REHS Contact Phone Number: (336) 703 - 3128



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- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Can opener blade and ice machine shield both visibly soiled. Food-contact surfaces of equipment shall be cleaned at a frequency necessary to maintain them clean. Can opener blades shall be cleaned at least every 4 hours.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Garlic in oil out of temperature control (78F). Fresh garlic in oil must be stored under temperature control. CDI - Garlic in oil moved to cooler as corrective action. 0 pts.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat - Corn and black beans not date marked in make-unit. Potentially hazardous ready-to-eat foods shall be date marked if held in establishment for longer than 24 hours and held for no longer than 7 days if held at 41F or below. CDI - Corn and black beans voluntarily discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Walk-in cooler floor is in poor repair and crack present in right side of basin in the right prep sink. Equipment shall be maintained in good repair. Repair/replace listed equipment. 0 pts.
- 46 4-501.18 Warewashing Equipment, Clean Solutions - C - Sanitizer visibly soiled with food debris. Warewashing solutions shall be maintained clean. Ensure that employees are fully rinsing off utensils and equipment prior to placing in sanitizer.
- 47 4-602.13 Nonfood Contact Surfaces - C - Repeat - Cleaning necessary underneath soda machine, on shelves above 3-compartment sink, and on sides/tops of equipment underneath hood. Nonfood contact surfaces shall be cleaned at a frequency necessary to maintain them clean.
- 49 5-203.14 Backflow Prevention Device, When Required - P - Backflow preventer installed at can wash hose is not rated for continuous pressure. Install backflow preventer rated for continuous pressure for hose with spray gun or remove spray gun after each use. VR - Contact Andrew Lee at (336) 703-3128 when backflow preventer installed. Complete by 7-24-17.



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- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Urinal visibly soiled. Restroom fixtures shall be cleaned at a frequency necessary to maintain them clean. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - Mold present on floor underneath soda machine, walls behind prep table and sinks require additional cleaning, floor in dry storage area requires additional cleaning, and floor/wall junctures throughout have buildup of flour/food and require additional cleaning. Physical facilities shall be maintained clean. // 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Men's handsink needs to be resealed/recaulked to wall. Physical facilities shall be easily cleanable.



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