Food Establishment Inspection Report

Score: 94

Field	Value	Field	Value
Establishment Name:	MARCO'S PIZZA	Establishment ID:	3034012295
Location Address:	2215 B OLD SALISBURY RD		[X] Inspection [ ] Re-Inspection
City:	WINSTON SALEM	State:	NC
		Date:	05/15/2018 Status Code: A
Zip:	27127	County:	34 Forsyth
		Time In:	01:45 pm Time Out: 03:45 pm
Permittee:	HOOGLAND FOODS LLC	Total Time:	2 hrs 0 minutes
Telephone:	(336) 771-9999	Category #:	II
Wastewater System:	[X] Municipal/Community [ ] On-Site System	FDA Establishment Type:	Fast Food Restaurant
Water Supply:	[X] Municipal/Community [ ] On-Site Supply	No. of Risk Factor/Intervention Violations:	6
		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		X			PIC Present; Demonstration-Certification by accredited program and perform duties	0 [X]			
					Employee Health .2652				
2	X				Management, employees knowledge; responsibilities & reporting	3 / 1.5 / 0			
3	X				Proper use of reporting, restriction & exclusion	3 / 1.5 / 0			
					Good Hygienic Practices .2652, .2653				
4		X			Proper eating, tasting, drinking, or tobacco use	2 / [X]1.5 / 0	X		
5	X				No discharge from eyes, nose or mouth	1 / 0.5 / 0			
					Preventing Contamination by Hands .2652, .2653, .2655, .2656				
6	X				Hands clean & properly washed	4 / 2 / 0			
7	X				No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 / 1.5 / 0			
8		X			Handwashing sinks supplied & accessible	2 / 1 / [X]0	X		
					Approved Source .2653, .2655				
9	X				Food obtained from approved source	2 / 1 / 0			
10				X	Food received at proper temperature	2 / 1 / 0			
11	X				Food in good condition, safe & unadulterated	2 / 1 / 0			
12			X		Required records available: shellstock tags, parasite destruction	2 / 1 / 0			
					Protection from Contamination .2653, .2654				
13	X				Food separated & protected	3 / 1.5 / 0			
14		X			Food-contact surfaces: cleaned & sanitized	3 / 1.5 / [X]0	X	X	
15	X				Proper disposition of returned, previously served, reconditioned, & unsafe food	2 / 1 / 0			
					Potentially Hazardous Food Time/Temperature .2653				
16	X				Proper cooking time & temperatures	3 / 1.5 / 0			
17				X	Proper reheating procedures for hot holding	3 / 1.5 / 0			
18		X			Proper cooling time & temperatures	3 / [X]1.5 / 0			X
19			X		Proper hot holding temperatures	3 / 1.5 / 0			
20	X				Proper cold holding temperatures	3 / 1.5 / 0			
21		X			Proper date marking & disposition	3 / 1.5 / [X]0	X	X	
22			X		Time as a public health control: procedures & records	2 / 1 / 0			
					Consumer Advisory .2653				
23			X		Consumer advisory provided for raw or undercooked foods	1 / 0.5 / 0			
					Highly Susceptible Populations .2653				
24			X		Pasteurized foods used; prohibited foods not offered	3 / 1.5 / 0			
					Chemical .2653, .2657				
25			X		Food additives: approved & properly used	1 / 0.5 / 0			
26	X				Toxic substances properly identified stored, & used	2 / 1 / 0			
					Conformance with Approved Procedures .2653, .2654, .2658				
27			X		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			X		Pasteurized eggs used where required	1 / 0.5 / 0			
29	X				Water and ice from approved source	2 / 1 / 0			
30			X		Variance obtained for specialized processing methods	1 / 0.5 / 0			
					Food Temperature Control .2653, .2654				
31		X			Proper cooling methods used; adequate equipment for temperature control	1 / 0.5 / 0	X	X	
32			X		Plant food properly cooked for hot holding	1 / 0.5 / 0			
33				X	Approved thawing methods used	1 / 0.5 / 0			
34	X				Thermometers provided & accurate	1 / 0.5 / 0			
					Food Identification .2653				
35	X				Food properly labeled: original container	2 / 1 / 0			
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657				
36	X				Insects & rodents not present; no unauthorized animals	2 / 1 / 0			
37	X				Contamination prevented during food preparation, storage & display	2 / 1 / 0			
38	X				Personal cleanliness	1 / 0.5 / 0			
39		X			Wiping cloths: properly used & stored	1 / 0.5 / 0	X	X	
40	X				Washing fruits & vegetables	1 / 0.5 / 0			
					Proper Use of Utensils .2653, .2654				
41	X				In-use utensils: properly stored	1 / 0.5 / 0			
42	X				Utensils, equipment & linens: properly stored, dried & handled	1 / 0.5 / 0			
43		X			Single-use & single-service articles: properly stored & used	1 / 0.5 / 0	X	X	
44	X				Gloves used properly	1 / 0.5 / 0			
					Utensils and Equipment .2653, .2654, .2663				
45		X			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 / 1 / 0	X		
46	X				Warewashing facilities: installed, maintained, & used; test strips	1 / 0.5 / 0			
47		X			Non-food contact surfaces clean	[X]1 / 0.5 / 0			X
					Physical Facilities .2654, .2655, .2656				
48	X				Hot & cold water available; adequate pressure	2 / 1 / 0			
49		X			Plumbing installed; proper backflow devices	2 / 1 / 0	X		
50	X				Sewage & waste water properly disposed	2 / 1 / 0			
51	X				Toilet facilities: properly constructed, supplied & cleaned	1 / 0.5 / 0			
52		X			Garbage & refuse properly disposed; facilities maintained	1 / [X]0.5 / 0			X
53	X				Physical facilities installed, maintained & clean	1 / 0.5 / 0			
54	X				Meets ventilation & lighting requirements; designated areas used	1 / 0.5 / 0			

Total Deductions: 6

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: MARCO'S PIZZA

Location Address: 2215 B OLD SALISBURY RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27127

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

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

Permittee: HOOGLAND FOODS LLC

Telephone: (336) 771-9999

Establishment ID: 3034012295

☒ Inspection ☐ Re-Inspection Date: 05/15/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: scott.westberg@familyvideo.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pizza	final cook	199	tomato	make unit	45			
pizza	final cook	178	turkey	make unit	43			
tomato	walk in	33	chicken wings	cooling-walk in 76-92	84			
ham	walk in	34	sanitizer	bucket	0			
salad	walk in	36	sanitizer	3 comp	100			
sausage	pizza make unit	40						
ham	pizza make unit	39						
cheese	pizza make unit	42						

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 2-102.12 Certified Food Protection Manager - C-No one on staff at time of inspection is a certified food protection manager. During all hours of food preparation and service, the person in charge (PIC) shall be a certified food protection manager, as demonstrated by passing a test that is part of an accredited program.

4 2-401.11 Eating, Drinking, or Using Tobacco - C-4 employee beverages stored on shelving above linens, foods, single service. Drinks shall be handled and stored so contamination of clean linens, utensils, single service articles, and food may not occur. CDI-Drinks moved.

8 6-301.14 Handwashing Signage - C-No handwashing sign at hand sink in back. All sinks used by food employees shall have a sign reminding them to wash hands. 0pts.

Lock Text ○

Person in Charge (Print & Sign): First Antoinette Last Clinkscales

Regulatory Authority (Print & Sign): First Nora Last Sykes

REHS ID: 2664 - Sykes, Nora

Verification Required Date: ___ / ___ / _____

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

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✓
Spell

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-Multiple tops to squeeze bottles soiled around threads and on insides. Food contact surfaces shall be clean to sight and touch. CDI-Sent to be cleaned. 0pts.

18   3-501.14 Cooling - P-Three containainers of chicken wings cooked at 10 am measured 76-94F at 2:20. Cooling shall be accomplished from 135F to 70F within the first 2 hours, and then down to 45F (41F Jan 1, 2019) within the remaining 4 hours, entire cooling process not to exceed 6 hours.   If foods are not cooled to 70F within the first two hours, the next stage of cooling can not proceed. CDI-Discarded and denatured.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-One small container of chicken had no date marking. Could not be determined if it was of same batch as the larger, dated container. Foods shall be datemarked to indicate discard date not to exceed 7 days if held at 41F or less and 4 days if held at 42- 45F, with day one being day prepared or day opened. CDI-Discarded. 0pts.

31   3-501.15 Cooling Methods - PF Chicken wings cooling in closed plastic containers inside walk in cooler. Cooling shall be accomplished in accordance with the time/temperature criteria specified in 3-501.4 by using the following methods: placing food in shallow pans, seperating food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, using ice as an ingredient, other effective methods. CDI-Discarded. 0pts.

39   3-304.14 Wiping Cloths, Use Limitation - C-Wiping cloth bucket measured 0ppm chlorine. Once wet, wiping cloths shall be held in an effective sanitizing solution, and maintained clean. CDI-New solution made, and measured 100ppm chlorine. 0pts.

43   4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Paper towel dispenser by 3 comprtment sink dispenses into a stack of soiled dishes that is typically stacked there on top of a trash can. Single use articles shall be stored where they are not exposed to splash, dust, or other contamination. Move paper towel dispenser up, or do not store soiled dishes where they can contaminate the paper towels. 0pts.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT-Torn gaskets in proofer and in cooler doors. Equipment shall be maintained in good repair. Replace gaskets. 0pts.

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47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-REPEAT- The following needs additional cleaning: shelving in walk in (brown and grey), clean utensil shelving above 3 comp sink (sticky), drawers at prep table, fan in walk in. Nonfood contact surfaces shall be maintained clean.

49   5-205.15 (B) System maintained in good repair - C-Middle sink of 3 compartment sink is missing lever that stope up sink, and water leaks out of hole where lever is supposed to be. Repair. 0pts.

52   5-501.114 Using Drain Plugs - C-REPEAT-Dumpster missing drain plug. Obtain plug to prevent entrance of pests.

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