

Food Establishment Inspection Report

Score: 90

Establishment Name: PAUL'S FINE ITALIAN

Establishment ID: 3034010313

Location Address: 3443-B ROBINHOOD RD.

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 07 / 2020 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 11 : 00 ^{am} _{pm} Time Out: 01 : 35 ^{am} _{pm}

Total Time: 2 hrs 35 minutes

Permittee: PESA, INC.

Category #: IV

Telephone: (336) 768-2645

FDA Establishment Type: Full-Service Restaurant

Wastewater System: Municipal/Community On-Site System

No. of Risk Factor/Intervention Violations: 4

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 2

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 type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
Employee Health .2652								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Management, employees knowledge; responsibilities & reporting	3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper use of reporting, restriction & exclusion	3	13	0	
Good Hygienic Practices .2652, .2653								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper eating, tasting, drinking, or tobacco use	2	1	0	
5	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>		Hands clean & properly washed	4	2	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>		Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
9	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>		Food in good condition, safe & unadulterated	2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>		Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
15	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	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"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" 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"/>		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"/>		Thermometers provided & accurate	1	03	0	
Food Identification .2653								
35	<input checked="" 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"/>		Insects & rodents not present; no unauthorized animals	2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Personal cleanliness	1	03	0	
39	<input checked="" 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"/>		In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" 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"/>		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>		Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Sewage & waste water properly disposed	2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					10			



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 Water Supply: Municipal/Community On-Site System
 Permittee: PESA, INC.
 Telephone: (336) 768-2645

Establishment ID: 3034010313
 Inspection Re-Inspection Date: 01/07/2020
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1:
 Email 2:
 Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
beef broth	steam unit	178	osso bucco	walk-in cooler (back)	40	hot water	2 comp sink	160
mushrooms	prep cooler - left	38	marinara	walk-in cooler (back)	40	hot water	bar sink	160
spinach	prep cooler - right	38				final rinse	dish machine	178
pasta	prep cooler - right	41	quat sani	pre-mixed spray (ppm)	200			
clams	FL 981 SS	00				ServeSafe	Marcello Perello 7/24/24	00
meat sauce	walk-in cooler	37						
soup	walk-in cooler	36						

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.

- 2 2-103.11 (M) Person in Charge-Duties - PF Employees unable to name reportable illnesses and symptoms when asked. The person in charge shall ensure that food employees are informed of their responsibility to report in accordance with law, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. CDI - discussion with employees; there is a copy of the Employee Health Agreement posted in the kitchen. Manager agreed to review the information with all employees.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF Olives in left prep cooler with fuzzy growth. Jar of cocktail onions with use by date Dec 2018. Food shall be safe, unadulterated, and honestly presented. CDI - olives and onions voluntarily discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P bowls, ramekins, wand of espresso machine with food debris/buildup. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI - dishes placed at dish machine to be re-washed.
 4-602.11 (E)(4)(b) Equipment Food-Contact Surfaces and Utensils-Frequency - Buildup on shield of ice machine. Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned at a frequency necessary to preclude accumulation of soil or mold. REPEAT.

Lock Text

Person in Charge (Print & Sign): Marcello Perello *Marcello Perello*

Regulatory Authority (Print & Sign): Aubrie Welch *Aubrie Welch REHS*

REHS ID: 2519 - Welch, Aubrie Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF cooked mushrooms, rice in left prep cooler were not dated. Manicotti, anchovies, opened carton of heavy cream in right prep cooler not dated. small containers of tomato sauce and meat sauce, cut romaine lettuce, cut cantalopue, opened package of cream cheese, opened gallon of milk in walk-in cooler were not dated. All ready to eat, potentially haz foods prepared/opened and held >24 hours must be date marked. REPEAT. CDI - heavy cream, 1 bowl of romaine dated appropriately; other foods discarded.
3-501.18
Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Large container of meat sauce in walk-in cooler dated 12/20, tomato sauce dated 12/27. Once potentially haz foods exceed 7 days, they must be
- 37 3-303.12 Storage or Display of Food in Contact with Water or Ice - C plastic wrapped raw chicken sitting in water (melted ice) in back walk-in cooler. Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water. CDI - discarded.
3-304.13
Linens and Napkins, Use Limitations - C cloth napkin on top of bowl of cut romaine in walk-in cooler. Linens and napkins may not be used in contact with food. CDI - lettuce discarded
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Food debris in bottom of containers used to store misc utensils, teapots, ramekins, etc. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
4-904.11 Kitchenware and
Tableware-Preventing Contamination - C Spoons by espresso machine stored with handles in different directions. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C rusted tomato mill. Plates with chipped edges, staining. Small wine cooler has duct tape at left corner (REPEAT). Shelving, esp. in walk-in cooler, has peeling coating and/or is rusting. There is a drip at the wrapped drainline coming from compressor in walk-in cooler (inside, back right). Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C Cleaning needed throughout, including: shelving in the walk-in coolers; espresso machine; fan guards on compressor in back walk-in. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-101.11 Surface Characteristics-Indoor Areas - C Repairs needed to physical facilities due to age of building. Wall damage present in kitchen, such as hole in wall near clean dish rack, wall behind hand sink. Clean floors, esp. under/behind equipment. Clean dust accumulation from ceiling vents, including in rest rooms. Facilities shall be maintained clean and in good repair. REPEAT.



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Spell



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