

Food Establishment Inspection Report

Score: 91

Establishment Name: THE NEW YORKER PIZZA

Establishment ID: 3034012312

Location Address: 1477 NEW WALKERTOWN RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 21 / 2019 Status Code: A

Zip: 27101 County: 34 Forsyth

Time In: 12 : 40 ^{am}_{pm} Time Out: 03 : 55 ^{am}_{pm}

Permittee: AMOO INC.

Total Time: 3 hrs 15 minutes

Telephone: (336) 721-2999

Category #: II

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

FDA Establishment Type: Fast Food Restaurant

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

No. of Risk Factor/Intervention Violations: 7

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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
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	<input checked="" type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	
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	<input checked="" type="checkbox"/>	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
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"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions: 9										



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

Permittee: AMOO INC.

Telephone: (336) 721-2999

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☒ Inspection ☐ Re-Inspection Date: 03/21/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: adamibr01@gmail.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
ServSafe	Mohamed A. 1/11/24	0	Sauce	Hot Holding	140			
Hot Water	3 Compartment Sink	131	Eggs	Make Unit-Pizza	39			
Chlor. Sani.	3 Compartment Sink	50	Sauce	Make Unit-Pizza	41			
Chlor. Sani.	Bucket	200	Ham	Make Unit-Pizza	44			
PhillySteak	Final Cook	183	Pasta	Walk in Cooler	41			
Pep.Pizza	Final Cook	190	Meat Sauce	Walk in Cooler	41			
Tomato	Make Unit	45	Tomato	Walk in Cooler	41			
Ham	Make Unit	44						

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.

- 6 2-301.12 Cleaning Procedure - P- Food employee observed washing hands for less than 10 seconds. Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds. CDI: Employee educated and re-washed hands using proper procedure. //2-301.14 When to Wash - P- Food employee observed handling raw meat and then proceeding to put on gloves. Food employee used bare hands to turn off faucet after cleaning procedure. Food employees must wash hands when switching between working with raw food and working with ready to eat foods. To avoid recontamination of hands, food employees may use a disposable paper towel or similar clean barrier when touching surfaces such as manually operated faucet handles on a handwashing sink or restroom door. CDI: Employee educated and rewashed hands using proper procedure.
- 8 5-202.12 Handwashing Sinks, Installation - PF-Handwashing sink was not operating upon arrival of facility as it was needing a new faucet. Food employees using prep sink to wash hands. A handwashing sink shall be equipped to provide water at a temperature of at least 100F. CDI: Plumber was called and handwashing sink was fixed. //6-301.12 Hand Drying Provision - PF- No paper towels in dispenser upon arrival. Provide paper towels or approved alternative for hand drying at each handsink. CDI: Paper towels were provided.
- 11 3-202.15 Package Integrity - PF- One can of marinara sauce was dented at seam creating a sharp angle. Food packaging has be in good condition, intact and protect the food inside. CDI: The can was moved to different location. 0pts.

Lock
Text



Person in Charge (Print & Sign): Mohamed Ahmed

Regulatory Authority (Print & Sign): Iverly Patteson

[Signatures]

REHS ID: 2744 - Patteson, Iverly

Verification Required Date: 03 / 31 / 2019

REHS Contact Phone Number: (336) 703 - 3141



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw chicken being stored over ready to eat pasta in the walk in cooler. Open package of raw chicken being stored over box of onion rings in the walk in freezer. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display (Store according to final cooking temperature). Once the manufacturer's package is opened, raw animal products shall be stored to prevent cross contamination and according to final cook temperature in the freezer. CDI: All items were moved and stored according to final cooking temperature. 0pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT-The following require additional cleaning: Two tongs, three missing spoons, can opener blade and all parts of slicer. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items were re-washed.//4-602.12 Cooking and Baking Equipment - C- Interior of microwave requires additional cleaning. The Food Contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Tomato in the make unit measured 45F. Ham in both make units measured 44F. Potentially hazardous foods shall be maintained at 41F or below. CDI: All items placed in the walk in cooler and cooled to 41F. 0pts.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P-REPEAT-Bucket of sanitizer (without wiping cloths) used for wiping food-contact surfaces according to person-in-charge, measuring above 200ppm chlorine. Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions) Chlorine sanitizer shall be maintained 50-200ppm. CDI: Mixture discarded. //7-102.11 Common Name-Working Containers - PF- A spray bottle of sanitizer and degreaser were not labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI: Bottle's labeled.
- 34 4-302.12 Food Temperature Measuring Devices - PF- No functioning thermometer in facility. Provide an accessible thermometer for use. Provide a thin probe thermometer for accurate measure of thin foods. A verification is required by 3/31/2019, please contact Iverly Patteson at (336) 703-3141 or pattesic@forsyth.cc.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C-REPEAT (Improvement from last inspection)- Handle in contact with raw chicken in the upright cooler. Store in-use utensils in a clean, dry place, in food with handles out. 0pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Equipment repair/replacement is needed on the following: Torn gasket in the reach-in pizza unit; Caulk around the hood is dripping; Torn gasket in the reach-in sandwich unit; and base of mixer is starting to rust. Equipment shall be maintained in good repair. 0pts.



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- 46 4-501.17 Warewashing Equipment, Cleaning Agents - PF-REPEAT-Establishment is mixing soap with water and bleach for first (wash) vat of warewashing. Warewashing should contain a soap and water mixed solution (or similar) for washing. When used for warewashing, the wash compartment of a sink, mechanical warewasher, or wash receptacle of alternative manual warewashing equipment as specified in ¶ 4-301.12(C), shall contain a wash solution of soap, detergent, etc. CDI: Food employee drained mixture in wash vat and remixed with a soapy water solution.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C REPEAT-Additional cleaning needed on exterior of equipment along grill line to remove excessive grease build up, anseel system, hood vents, walk in cooler shelving, dry storage shelving, shelving where soda syrup boxes sit, underside drainboards of prep sinks, and on all clean utensil shelving to remove grease and soil. Nonfood-contact surfaces of equipment shall be kept free of an accumulation
- 52 5-501.114 Using Drain Plugs - C-REPEAT-Dumpster observed without a drain plug during inspection. Contact waste management company to replace drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C- Floor cleaning needed in the walk in freezer and along perimeter of kitchen especially under the three compartment sink and under the prep sinks. Physical facilities shall be maintained clean. Opts.
- 54 6-202.11 Light Bulbs, Protective Shielding - C-REPEAT-Replace damaged light shields above prep sink and three compartment sink need to be replaced. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. // 6-303.11 Intensity-Lighting - C -REPEAT-Light measuring 1-3 foot candle inside of walk-in freezer. Increase lighting intensity to meet at least 10 foot candles inside walk-in refrigeration.



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Spell



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