Food Establishment Inspection Report

Score: 87

Establishment Name: CICCIONES RISTORANTE
Location Address: 156 LOWES FOOD DRIVE
City: LEWISVILLE   State: NC
Zip: 27023   County: 34 Forsyth
Permittee: CICCIONES OF LEWISVILLE, INC.
Telephone: (336) 945-4619
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034011259
☐ Inspection ☒ Re-Inspection
Date: 05 / 15 / 2019   Status Code: A
Time In: 12 : 50 ○am ☒pm   Time Out: 04 : 40 ○am ☒pm
Total Time: 3 hrs 50 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 10
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	N/O	Compliance Status	OUT	CDI	R	VR
Supervision					**.2652**				
1	☐	☒	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	☒ 0	☐		☒
Employee Health					**.2652**				
2	☐	☒			Management, employees knowledge; responsibilities & reporting	3 1.5 ☒	☒		
3	☒	☐			Proper use of reporting, restriction & exclusion	3 1.5 0			
Good Hygienic Practices					**.2652, .2653**				
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2 1 0			
5	☒	☐			No discharge from eyes, nose or mouth	1 0.5 0			
Preventing Contamination by Hands					**.2652, .2653, .2655, .2656**				
6	☐	☒			Hands clean & properly washed	4 2 ☒	☒		
7	☐	☒	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 ☒ 0	☒		
8	☒	☐			Handwashing sinks supplied & accessible	2 1 0			
Approved Source					**.2653, .2655**				
9	☒	☐			Food obtained from approved source	2 1 0			
10	☐	☐		☒	Food received at proper temperature	2 1 0			
11	☒	☐			Food in good condition, safe & unadulterated	2 1 0			
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2 1 0			
Protection from Contamination					**.2653, .2654**				
13	☐	☒	☐	☐	Food separated & protected	3 ☒ 0	☒		
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3 1.5 ☒	☒		
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2 1 0			
Potentially Hazardous Food Time/Temperature					**.2653**				
16	☐	☐	☐	☒	Proper cooking time & temperatures	3 1.5 0			
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3 1.5 0			
18	☐	☒	☐		Proper cooling time & temperatures	3 ☒ 0	☒		
19	☒	☐	☐	☐	Proper hot holding temperatures	3 1.5 0			
20	☐	☒	☐	☐	Proper cold holding temperatures	3 ☒ 0	☒		
21	☐	☒	☐	☐	Proper date marking & disposition	3 1.5 ☒	☒		
22	☐	☒	☐	☐	Time as a public health control: procedures & records	2 1 ☒	☒		
Consumer Advisory					**.2653**				
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	1 0.5 0			
Highly Susceptible Populations					**.2653**				
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3 1.5 0			
Chemical					**.2653, .2657**				
25	☒	☐	☐		Food additives: approved & properly used	1 0.5 0			
26	☒	☐			Toxic substances properly identified stored, & used	2 1 0			
Conformance with Approved Procedures					**.2653, .2654, .2658**				
27	☐	☐	☒		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	☐	☐	☒		Pasteurized eggs used where required	1 0.5 0			
29	☒	☐			Water and ice from approved source	2 1 0			
30	☐	☐	☒		Variance obtained for specialized processing methods	1 0.5 0			
Food Temperature Control					**.2653, .2654**				
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	1 ☒ 0			
32	☐	☐	☐	☒	Plant food properly cooked for hot holding	1 0.5 0			
33	☒	☐	☐	☐	Approved thawing methods used	1 0.5 0			
34	☒	☐			Thermometers provided & accurate	1 0.5 0			
Food Identification					**.2653**				
35	☒	☐			Food properly labeled: original container	2 1 0			
Prevention of Food Contamination					**.2652, .2653, .2654, .2656, .2657**				
36	☐	☒			Insects & rodents not present; no unauthorized animals	2 ☒ 0			
37	☒	☐			Contamination prevented during food preparation, storage & display	2 1 0			
38	☒	☐			Personal cleanliness	1 0.5 0			
39	☐	☒			Wiping cloths: properly used & stored	1 ☒ 0			
40	☒	☐	☐		Washing fruits & vegetables	1 0.5 0			
Proper Use of Utensils					**.2653, .2654**				
41	☐	☒			In-use utensils: properly stored	1 ☒ 0			
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			
43	☒	☐			Single-use & single-service articles: properly stored & used	1 0.5 0			
44	☒	☐			Gloves used properly	1 0.5 0			
Utensils and Equipment					**.2653, .2654, .2663**				
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2 ☒ 0			
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 0			
47	☐	☒			Non-food contact surfaces clean	☒ 0.5 0			
Physical Facilities					**.2654, .2655, .2656**				
48	☒	☐	☐		Hot & cold water available; adequate pressure	2 1 0			
49	☒	☐			Plumbing installed; proper backflow devices	2 1 0			
50	☒	☐			Sewage & waste water properly disposed	2 1 0			
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0			
52	☐	☒			Garbage & refuse properly disposed; facilities maintained	1 0.5 ☒			
53	☐	☒			Physical facilities installed, maintained & clean	1 ☒ 0			
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1 0.5 ☒			

Total Deductions: 13

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Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034011259

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County: 34 Forsyth   Zip: 27023

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

Permittee: CICCIONES OF LEWISVILLE, INC.

Telephone: (336) 945-4619

☐ Inspection ☒ Re-Inspection   Date: 05/15/2019

Comment Addendum Attached? ☒   Status Code: A

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

Email 1: n.schiano@hotmail.com

Email 2:

Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ham	prep cooler (DISC)	48	ziti	walk-in	39			
salami	prep cooler DISC	48	alfredo	walk-in	38			
feta	prep cooler	45	beef	pizza prep	40			
salads	"	44	CL sani	dish machine (ppm)	100			
sausage	prep cooler by freezer	41	Cl sani	bucket (ppm)	100			
alfredo	"	41						
lasagna	"	40						
chx soup	walk-in (DISC)	50						

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 employees working today have food safety training. At least one employee who has supervisory and management responsibility and the authority to direct and control food prep and service shall be a certified food protection manager. This is a REPEAT.   ✔ Spell

2   2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P Employee health was discussed with manager; it is recommended that all employees sign a copy of an employee health policy so there is documentation that employees have been informed of their responsibility to report. CDI - REHS provided a copy of health policy, manager agreed to post it in the kitchen and make employees aware of its location.

6   2-301.12 Cleaning Procedure - P Observed cook and server turn off faucet with hands after washing. To avoid recontaminating hands, food employees should use paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles. CDI - in both instances, hand washign was discussed with the employee, and hands were re-washed, faucet turned off with paper towel.

Lock Text ○

Person in Charge (Print & Sign):   *First* Mario   *Last* Turazzo

Regulatory Authority (Print & Sign):   *First* Aubrie   *Last* Welch

REHS ID: 2519 - Welch, Aubrie

Verification Required Date: ___ / ___ / _____

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

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✓
Spell

7   3-301.11 Preventing Contamination from Hands - P At beginning of inspection, employee was handling sub roll with bare hands. Do not contact exposed ready-to-eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI - discussion with employee and manager; bread was discarded, hands were washed and gloves donned before food prep resumed.

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P in walk-in cooler, container of raw hamburgers stored on top of container of cooked sausage, raw chicken stored on shelf between cooked pasta and raw salmon, cooked chicken stored on top of box of raw steak. Food shall be protected from cross contamination by separating raw animal foods during storage, prep, holding, and display from cooked ready to eat food, raw ready to eat food such as vegetables, and separating types of raw animal foods from each other. CDI - foods were rearranged.
Foods must be covered inside prep coolers (lettuce, cheese); all foods in walk-in should be covered unless they are in the process of cooling.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Dried food debris/buildup on slicer. Food contact surfaces shall be clean to sight and touch. CDI - employee cleaned slicer during inspection.

18   3-501.14 Cooling - P Chicken soup made yesterday was 50F. Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135 to 41 or less.

20   3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P foods in prep cooler in right corner of kitchen are holding above 41F (see temp observations above). Garlic in oil mixture was sitting out at room temperature. As of January 1, 2019, all potentially hazardous foods held cold must be 41F or below (45F was ok before Jan 1). CDI - discussion with manager; garlic in oil had been out since 11:30 and was marked with a discard time of 3:30. *going forward, if you decide to use time as a public health control, you must have a written procedure.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Foods in prep cooler were not dated today - ham, feta cheese, mushrooms, lasagna, broccoli. Bulk containers in walk-in were dated, but it is strongly recommended that you date all potentially hazardous foods in the prep cooler as well, this is to ensure that foods are not held longer than is approved/safe. Also remember that opened gallons of milk are required to be dated. All potentially hazardous foods prepared and held in an establishment for more than 24 hours must be dated. CDI - foods were dated appropriately; discussion with manager.

22   3-501.19 Time as a Public Health Control - P,PF Pizza sold by the slice sitting at room temperature; garlic in oil sitting at room temperature. Potentially hazardous foods must be held hot (135F or above), cold (41F or below), or they can be marked with the time and discarded if not used in 4 hours. If you choose to mark foods with the time they are removed from temperature control (oven or cooler), you must have a written procedure, and all employees must understand it. CDI - discussion with manager; pizza and garlic in oil were marked with the appropriate discard times.

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Spell ✓

31   3-501.15 Cooling Methods - PF Chicken soup was in a 5 gallon plastic bucket with a tight-fitting lid; it had a prep date of 5/14 and was 50F. Cooling must be accomplished within the time and temp criteria by using one or more of the following methods: placing the food in shallow pans; separating the 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; adding ice as an ingredient; or other effective methods. CDI - soup was discarded; cooling discussed with manager.

36   6-501.111 Controlling Pests - PF Flies in kitchen today. The premises shall be maintained free of insects and other pests.
6-202.15
Outer Openings, Protected - C The back door was open at beginning of inspection; the back door is missing its self-closure mechanism. Outer openings of a food establishment shall be protected against entry of insects...by..solid, self-closing, tight-fitting doors.

39   3-304.14 Wiping Cloths, Use Limitation - C Wiping cloths with food debris sitting on prep surfaces, hanging from employee aprons. Once wiping cloths are damp or soiled, they must be held between uses in a container of properly mixed sanitizer.

41   3-304.12 In-Use Utensils, Between-Use Storage - C 4 pairs of tongs hanging from handle of oven door; door had food debris on it, and tongs could be brushed by pant legs of employees. Food prep utensils shall be stored...on a clean portion of food prep table or cooking equipment, and cleaned and sanitized at least one time every 4 hours.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Equipment with duct tape - Robot coupe and lid of chest freezer - is not approved for restaurant use. Scale has chipped finish and is rusted. Prep cooler in right corner of kitchen is not maintaining foods at 41F or below. Slicer is in poor condition. Steam table and adjacent table are in poor condition, with buildup along edge of stainless steel inset. Cardboard needs to be removed from shelves; it is absorbent and not cleanable. Plates with chips, esp. the yellow plates. Equipment shall be maintained in good repair.

47   4-602.13 Nonfood Contact Surfaces - C Thorough cleaning is needed throughout, including but not limited to: inside all coolers, such as base of pizza prep cooler, shelving and fan guards in walk-in cooler; inside microwave; base of mixer; outside of chest freezers; shelving and dunnage racks; exterior of large sauce bucket; around knobs at steam table. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

52   5-501.15 Outside Receptacles - C The dumpster is missing its plug; replace dumpster plug or entire dumpster. Refuse receptacles shall be leak proof.

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53 6-201.11 Floors, Walls and Ceilings-Cleanability - C old building; cleaning and repairs are needed. Areas of particular concern include: damaged wall corner by walk-in cooler with some exposed drywall; base of wall near water heater; base of wall behind dish machine; damaged wall by plate storage. Clean floor under equipment and in corners; clean floor drains; clean walls where food splash/residue present; clean ceiling around vents (dust). Floors, walls, ceilings must be smooth and easily cleanable and maintained clean.

54 6-303.11 Intensity-Lighting - C One bulb burned out in kitchen. Lighting appears dim in several areas but was not checked with a light meter today. Lighting intensity will need to be increased in the future to meet the 50 fc requirement in food prep areas.

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