Food Establishment Inspection Report

Score: 98

Establishment Name: MARIOS PIZZA
Establishment ID: 3034011512

Location Address: 1469 RIVER RIDGE

☒ Inspection ☐ Re-Inspection

City: CLEMMONS
State: NC
Date: 07 / 19 / 2017 **Status Code:** A

Zip: 27012
County: 34 Forsyth
Time In: 10 : 55 ☒ am ☐ pm **Time Out:** 12 : 45 ☐ am ☒ pm

Total Time: 1 hr 50 minutes

Permittee: MARIOS PIZZA OF LEWISVILLE, INC.
Category #: IV

Telephone: (336) 778-2002

FDA Establishment Type: Fast Food Restaurant

Wastewater System: ☒ Municipal/Community ☐ On-Site System
No. of Risk Factor/Intervention Violations: 2

Water Supply: ☒ Municipal/Community ☐ On-Site Supply
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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2 1 ⓪			
					Employee Health .2652				
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3 1.5 ⓪			
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 ⓪			
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3 1.5 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 1.5 ⓪			
14	☐	☒			Food-contact surfaces: cleaned & sanitized	3 1.5 ⓪	☒	☒	
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 1.5 ⓪			
19	☒	☐	☐	☐	Proper hot holding temperatures	3 1.5 ⓪			
20	☒	☐	☐	☐	Proper cold holding temperatures	3 1.5 ⓪			
21	☒	☐	☐	☐	Proper date marking & disposition	3 1.5 ⓪			
22	☒	☐	☐	☐	Time as a public health control: procedures & records	2 1 ⓪			
					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 0.5 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 1 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 0.5 ⓪			
40	☒	☐	☐		Washing fruits & vegetables	1 0.5 ⓪			
					Proper Use of Utensils .2653, .2654				
41	☒	☐			In-use utensils: properly stored	1 0.5 ⓪			
42	☐	☒			Utensils, equipment & linens: properly stored, dried & handled	☒ 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 1 ⓪			
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1 0.5 ⓪			
47	☒	☐			Non-food contact surfaces clean	1 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 ☒			
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	☒ 0.5 0		☒	
54	☒	☐			Meets ventilation & lighting requirements; designated areas used	1 0.5 ⓪			

Total Deductions: 2

CR
Off

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City: CLEMMONS State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27012

Category #: IV

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

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

Email 1:

Permittee: MARIOS PIZZA OF LEWISVILLE, INC.

Email 2:

Telephone: (336) 778-2002

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Abner Hernandez	00	Ambient	Upright cooler	35	Hot water	Women's restroom	100
Steak	Final cook	182	Sausage	Make unit	42	Tomatoes	Make unit 2	41
Chicken	Final cook	180	Ham	Walk-in cooler	41	Ambient	Reach-in cooler	40
Hot water	3-compartment sink	121	Mozzarella	Make unit	45	Ambient	Hot hold unit	185
Quat ppm	Bucket	150	Mozzarella	Walk-in cooler	44	Turkey	Make unit 2	42
Quat ppm	Bucket 2	200	Lettuce	Walk-in cooler	40			
Quat ppm	Bucket 3	200	Pasta	Cooling	80			
Quat ppm	3-compartment sink	200	Hot water	Men's restroom	98			

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.

8   5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - 0 pts - One food employee soaked a wiping cloth by dispensing water from one of the handsinks. Handsinks shall only be used for handwashing and no other purpose. CDI - Wiping cloth discarded.

✓ Spell

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - 0 pts - The can opener blade and the meat slicer were soiled during the inspection. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Slicer and blade washed, rinsed, and sanitized.

42   4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Repeat: A clean cutting board and a clean slicer were stored on the drainboard of the vegetable prep sink. Equipment and utensils shall be stored where they are not exposed to splash, dust, or other contamination. Relocate clean utensils to clean dish shelving.//4-803.11 Storage of Soiled Linens - C - One soiled apron was stored on the clean dish shelving. Soiled linens shall be stored to prevent contamination of food, clean equipment, clean utensils, and single-service and single-use articles.

Person in Charge (Print & Sign): Noel *First* Luna *Last*

Regulatory Authority (Print & Sign): Grayson *First* Hodge *Last*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 3 8 3

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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49   5-205.15 System Maintained in Good Repair - C - 0 pts - A small drip leak is present at the faucet of the handsink beside of the upright freezer. Plumbing systems shall be maintained in good repair.

52   5-501.115 Maintaining Refuse Areas and Enclosures - C - 0 pts - Remove the broken glass from around the outdoor dumpster. Refuse areas shall be maintained clean.

53   6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - Repeat: A coved base is needed where the wall meets the floor in the restrooms. Floor and wall junctures shall be coved to facilitate easy cleaning. Caulk/grout/install coved base.

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