Food Establishment Inspection Report Score: 97 Establishment Name: ELIZABETH'S PIZZA Establishment ID: 3034010120 Location Address: 2824 UNIVERSITY PARKWAY X Inspection Re-Inspection City: WINSTON-SALEM Date: 05/06/2021 State: NC Status Code: A County: 34 Forsyth Zip: 27105 Time In:11:30 AM Time Out: 1:10 PM Total Time: 1 hrs 40 min Permittee: MASTONE INC Telephone: (336) 724-4650 Category #: IV FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 3 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 3 1.5 0 - -30 🛛 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🗆 X equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X Approved thawing methods used 1 0.5 0 Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛛 1 0.5 0 - -Thermometers provided & accurate X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container 210 - -X 210 🗆 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🛛 210 - -21000 10 X Food received at proper temperature 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛚 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 210 -40 X □ 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗀 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 X 3 1.5 0 ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surface 45 □ X 315 🕱 🗙 🗆 18 ☐ ☐ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 10.50 - -20 X □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil 21 315 🕱 🗙 🗆 .2654, .2655, .2656 □ □ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -X 49 X Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🖾 🗆 🗆 1 0.5 0 - -50 🖾 🗀 Sewage & waste water properly disposed 210 - undercooked foods Toilet facilities: properly constructed, supplied ⊠ ⊠ □ ⊠ □ Highly Susceptible Populations 51 □ Pasteurized foods used; prohibited foods not 3 1.50 ____ & cleaned |24| 🗆 | 🗆 | 🛭 Garbage & refuse properly disposed; facilities maintained 52 🛛 1 0.5 0 🗆 🗆 🗆



Chemical

|25| 🗆 | 🗆 | 🔯

X .2653, .2657

Food additives: approved & properly used

Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Total Deductions:

53 🛚

54

10.50 | | | | |

210 -

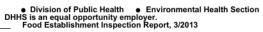
	Commer	nt Adde	endum to	Food Es	stablishment Inspection Report				
Establishment Name: ELIZABETH'S PIZZA					Establishment ID: 3034010120				
Location Address: 2824 UNIVERSITY PARKWAY City: WINSTON-SALEM State: NC County: 34 Forsyth Zip: 27105					X Inspection Re-Inspection Date: 05/06/2021 Comment Addendum Attached? X Status Code: A Water sample taken? Yes X No Category #: IV				
Wastewater System: ☑ Municipal/Community ☐ On-Site System Water Supply: ☑ Municipal/Community ☐ On-Site System Permittee: MASTONE INC					Email 1:frinaldi@yahoo.com Email 2:				
Telephone: (336) 724-4650					Email 3:				
Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Location Temp									
ServSafe	Frank Rinaldi 1/1/23	0	tomato sauce	walk in coole	40 '				
hot water	3 comp sink	163	spaghetti	walk in coole	er 40				
chlorine sanitizer	ppm 3 comp sink	100	mozzarella	walk in coole	er 41				

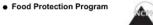
hot water	3 comp sink	163	spaghetti	walk in cooler	40
chlorine sanitizer	ppm 3 comp sink	100	mozzarella	walk in cooler	41
hot water	dish machine	141	tomatoes	walk in cooler	40
chlorine sanitizer	ppm dish machine	50			
steak	sandwich cooler	49			
chicken	sandwich cooler	45			
ham	sandwich cooler	45			
lettuce	salad cooler	40			
tomatoes	salad cooler	39			
sausage	pasta cooler	41			
steamed broccoli	pasta cooler	39			
lasagna	pasta reach in	41			
eggplant parm	pasta reach in	41			
tomato sauce	hot holding	135			
vodka sauce	reheat for HH	176			
meatballs	reheat for HH	188			
marinara	hot holding	155			
pepperoni	pizza cooler	41			
mozzarella	pizza cooler	41			

First Last Person in Charge (Print & Sign): Frank Rinaldi First Last Regulatory Authority (Print & Sign): Lauren **Pleasants**

REHS ID: 2809 - Pleasants, Lauren







Verification Required Date:

Comment Addendum to Food Establishment Inspection Report

Establishment Name: ELIZABETH'S PIZZA Establishment ID: 3034010120

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.

- 3-501.14 Cooling P Metal container of steak in sandwich cooler measured 49-51F and was cooked the previous day. Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F, and within a total of 6 hours from 135F to 41F. CDI- Steak voluntarily discarded by PIC. 0 pts.
- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding P REPEAT- In sandwich unit, most foods 45F, including ham, mushrooms, chicken, tomatoes, and turkey. Potentially hazardous foods shall be maintained at 41F or below. CDI- Lid closed to maintain food cold next to cooking equipment. Chicken was immediately cooked for an order and was replaced with chicken from WIC that was 40F. Turkey voluntarily discarded.
- 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking PF Container of sliced turkey with no date marking and PIC unsure of date prepared. Potentially hazardous foods prepared and held for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on temperature and time combination of 41F or less for a maximum of 7 days, with the day of prep counting as Day 1. CDI- Turkey voluntarily discarded. 0 pts.
- 31 3-501.15 Cooling Methods PF REPEAT- Metal pan of steak cooked previous day did not meet time and temperature cooling criteria specified under 3-501.14. Cooling shall be accomplished to meet the time and temperature criteria by using one or more of the following methods: placing the food in shallow pans, separating 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- Steak voluntarily discarded.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment C Replace torn gasket on left door of sandwich cooler. Remove rust from hinge attachments on pasta cooler. Recaulk splashguard and backsplash of warewashing dump sink. Equipment shall be maintained in good repair. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils C REPEAT with improvement- Cleaning needed on gaskets and doors of sandwich cooler, on splash zone of large Hobart mixer, and on spice shelving, and walk in cooler shelving. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris.
- 6-501.18 Cleaning of Plumbing Fixtures C REPEAT- Additional cleaning needed on toilet and underside of urinal in men's restroom. Maintain plumbing fixtures clean and clean as often as necessary to maintain them clean.
- 6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking C Employee food stored in pasta cooler above food for establishment. A suitable designated area for employee food shall be located to prevent contamination of food, equipment, utensils, linens, single-service and single-use articles. CDI- Employee moved food to a bottom shelf of WIC. 0 pts.