

# Food Establishment Inspection Report

Score: 93

Establishment Name: CIBO TRATTORIA

Establishment ID: 3034012502

Location Address: 529 N TRADE ST.

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: TRADE ST. DINER, INC.

Telephone: (336) 999-8977

☒ Inspection ☐ Re-Inspection

## Wastewater System:

☒ Municipal/Community ☐ On-Site System

## Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 03/14/2023 Status Code: A

Time In: 5:15 PM Time Out: 8:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
<b>Good Hygienic Practices .2652, .2653</b>					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
<b>Protection from Contamination .2653, .2654</b>					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cooling time & temperatures	<input checked="" type="checkbox"/> 1.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> OUT/N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used; prohibited foods not offered	3	1.5	0
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Variance obtained for specialized processing methods	2	1	0
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/> 0.5	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> OUT/N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	<input checked="" type="checkbox"/> 0	
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	<input checked="" type="checkbox"/>
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	<input checked="" type="checkbox"/>
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/> 0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
<b>TOTAL DEDUCTIONS:</b>					7



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CIBO TRATTORIA  
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 City: WINSTON SALEM State: NC  
 County: 34 Forsyth Zip: 27101  
 Wastewater System: ☒ Municipal/Community ☐ On-Site System  
 Water Supply: ☒ Municipal/Community ☐ On-Site System  
 Permittee: TRADE ST. DINER, INC.  
 Telephone: (336) 999-8977

Establishment ID: 3034012502  
☒ Inspection ☐ Re-Inspection Date: 03/14/2023  
 Comment Addendum Attached? ☒ Status Code: A  
 Water sample taken? ☐ Yes ☒ No Category #: IV  
 Email 1: lisam9171@gmail.com  
 Email 2:  
 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
fettucini @ 5:24	walk in cooler	57	Pastas @ 7:40pm	reach in freezer	40			
futtucini @ 6:30	walk in cooler	56	bean soup @ 7:40	reach in freezer	64			
angel hair @ 5:24	walk in cooler	52						
angel hair @ 6:30	walk in cooler	51						
bean soup @ 6:30	walk in cooler	85						
spaghetti	Toby's cooler	47						
gnochi	Toby's cooler	41						
ravioli	Toby's cooler	39						
minestrone soup	Toby's cooler	37						
egg wash	Pedro's cooler	41						
meat sauce	steam unit	167						
spadino sauce	steam unit	145						
sliced tomato	salad unit	39						
diced tomato	salad unit	33						
creme brulee	salad unit	35						
chlorine ppm	dishwasher rinse	50						
quat ppm	wiping cloth bucket	200						
hot water	3-comp sink	186						
chicken	final cook	201						
roasted potatoes	final cook	189						

Person in Charge (Print & Sign): Lisa  
 Regulatory Authority (Print & Sign): Leslie

Last  
Massey  
 Last  
Easter

*[Signature]*

*[Signature]*

REHS ID: 1908 - Easter, Leslie  
 REHS Contact Phone Number: (336) 703-3138

Verification Required Date: 03/24/2023

Authorize final report to  
be received via Email: \_\_\_\_\_



North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 10/2021

Food Protection Program



## Comment Addendum to Inspection Report

**Establishment Name:** CIBO TRATTORIA

**Establishment ID:** 3034012502

**Date:** 03/14/2023 **Time In:** 5:15 PM **Time Out:** 8:15 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Pedro Collado	10748	Food Service	02/28/2021	02/28/2026

### 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.

- 10 5-202.12 Handwashing Sinks, Installation (C). Hand sink near 3-comp sink had hot water turned off at the valve. Hand sinks must be supplied with hot water of at least 100F. CDI - hot water valve turned on under the sink.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-P--Slicer soiled on presser (dried zucchini most likely). Soiled bowl at salad station, several soiled tongs and some plates stored on clean utensil shelves. Soiled saucer on pass through. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI- Slicer cleaned before end of inspection, other dishes were taken to warewashing machine to be properly cleaned.
- 20 3-501.14 Cooling (P). Repeat. Pastas prepared today were not cooling quickly enough (see temp log). TCS foods shall be cooled quickly from 135-70F within 2 hours, and to 41F within a total of 6 hours. CDI - Pastas were spread on sheet pans to allow for adequate air transfer and bean soup moved to freezer.
- 28 7-207.11 Restriction and Storage - Medicines (P). Bottle of Tums stored above prep surface in main cook area.//7-201.11 Separation - Storage (P). Repeat. Bottle of eye glass cleaner stored above Pedro's cooler. Medicines and poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single service articles. CDI - both items relocated to appropriate location.
- 33 3-501.15 Cooling Methods-PF- REPEAT- Pastas and bean soup prepared today were stacked in thick portions, tightly covered, and double stacked in the walk in cooler. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI- Pastas were spread on sheet pans/placed in walk in cooler. Soup was placed in reach in freezer.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C). Foods containers w/o lids nested so that bottom of one container touches food beneath (gnocchi, breads). Keep barrier between foods. Parmesan cheese bowls are kept in dining room w/o covers or protection. Several foods stored on floor in walk in cooler (bean soup, tubs of squash, cut potatoes, vegetables, etc.) Store food in a clean, dry location, not exposed to contamination. Keep at least 6 inches above the floor.
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Metal pans stacked wet; allow adequate time for air drying prior to stacking. // 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Bread tongs in server station stored by saddling on a wine cardboard box. Clean, small bowls at salad/dessert station were nested with a bowl of employee's almonds in a bowl. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Broken gasket on left door of Toby's cooler; handle broken on left lid of Pedro's cooler. Replace torn air curtains at the walk in cooler door. Dump sink to left of the dish machine has a crack forming in the vat; left vat of 3-comp sink has crack in the weld- have welded by a food-equipment welder. Maintain equipment in good repair.  
4-202.11 Food-Contact Surfaces - Cleanability (Pf). All pasta strainers in main cook area are in poor repair - broken wires, frayed, etc. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. Verification required by March 24 for replacement of strainers (order placement will suffice).
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) The inside and upper edges of the dishmachine doors are heavily soiled. A warewashing machine shall be cleaned: before use, throughout the day at a frequency necessary to prevent recontamination of EQUIPMENT and UTENSILS and to ensure that the EQUIPMENT performs its intended function, and, if used, at least every 24 hours.
- 51 5-205.15 (B) System Maintained in Good Repair (C) Repeat. Main prep sink has leak at faucet (cold water); hand wash sink at 3-comp sink has leak at faucet (hot water). Maintain plumbing system in good repair. Deduction 0 points due to repair of can wash.
- 54 5-501.113 Covering Receptacles (C). Two garbage bins no longer have lids. Keep outside waste handling containers for refuse, recyclables, and returnables covered with tight-fitting lids or doors.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repeat. - Loose light shield in prep area;

floor tiles are cracked in the walk in cooler. Maintain physical facilities in good repair.