

Food Establishment Inspection Report

Score: 91

Establishment Name: COPPOLA'S PIZZA

Establishment ID: 3034010623

Location Address: 3512 YADKINVILLE ROAD

City: WINSTON-SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: SAL COPPOLA

Telephone: (336) 922-1190

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 03/15/2023 Status Code: A

Time In: 10:30 AM Time Out: 2:55 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
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		
Employee Health .2652					
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	
Good Hygienic Practices .2652, .2653					
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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
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"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN OUT				
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 OUT				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN OUT/N/A				
Proper cooking time & temperatures		3	1.5	0	
19	<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 OUT/N/A/N/O				
Proper cooling time & temperatures		3	0	X	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper cold holding temperatures		3	0	X	X
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	X	X
24	<input checked="" type="checkbox"/> IN OUT/N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	X	X
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT				
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
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT				
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 OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN				
Proper cooling methods used; adequate equipment for temperature control		1	0	X	
34	<input checked="" type="checkbox"/> IN OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> IN OUT				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN				
Food properly labeled: original container		2	X	0	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN				
Contamination prevented during food preparation, storage & display		2	1	X	X
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	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
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	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
48	<input checked="" type="checkbox"/> IN				
Warewashing facilities: installed, maintained & used; test strips		1	0	0	X
49	<input checked="" type="checkbox"/> IN				
Non-food contact surfaces clean		X	0.5	0	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN				
Plumbing installed; proper backflow devices		2	X	0	X
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				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	<input checked="" type="checkbox"/> IN				
Physical facilities installed, maintained & clean		X	0.5	0	X
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					9



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: SAL COPPOLA
 Telephone: (336) 922-1190

Establishment ID: 3034010623
 Inspection Re-Inspection Date: 03/15/2023
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: SCOPPOLA@TRIAD.RR.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
Meat Sauce	reheat	176.0	Meatballs	walk-in cooler	34.0			
Tomato Sauce	reheat	189.0	Chicken Broth	walk-in cooler	41.0			
Ham	sandwich unit	37.0	Lasagna	walk-in cooler	40.0			
Tomatoes	sandwich unit	36.0	C. Sani	3-compartment sink	50.0			
Roast Beef	sandwich unit	36.0	Hot Water	3-compartment sink	115.0			
Turkey	sandwich unit	36.0	Hot Water	dish machine	175.0			
Sausage	grill station	38.0						
Egg Plant	grill station	36.0						
Manicotti	grill station	36.0						
Ricotta Cheese	pasta station	38.0						
Egg Plant	pasta station	41.0						
Ground Beef	pasta station	38.0						
Philly Steak	pasta station	37.0						
Grilled Chicken	pasta station	48.0						
Clams	pasta station	39.0						
Sausage	2-door cooler 1	35.0						
Ham	2-door cooler 1	35.0						
Spaghetti	2-door cooler 2	40.0						
Chicken	2-door cooler 2	35.0						
Stuffed Pizza	upright cooler	48.0						

Person in Charge (Print & Sign): *First* Sal *Last* Coppola
 Regulatory Authority (Print & Sign): *First* Victoria *Last* Murphy




REHS ID: 2795 - Murphy, Victoria
 REHS Contact Phone Number: (336) 703-3814

Verification Required Date: 03/24/2023

Authorize final report to be received via Email: _____

Comment Addendum to Inspection Report

Establishment Name: COPPOLA'S PIZZA

Establishment ID: 3034010623

Date: 03/15/2023 **Time In:** 10:30 AM **Time Out:** 2:55 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Terri Coppola		Food Service	03/16/2021	03/16/2026

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.

- 20 3-501.14 Cooling-P: Two containers of marinara sauce cooked and cooled the night prior measured at 48 F in the walk-in cooler./a pan of chicken prepared the night prior measured at temperatures of 45 F-48 F. (A) Cooked potentially hazardous food shall be cooled:(1) Within 2 hours from 57C (135F) to 21C (70F); (2) Within a total of 6 hours from 57C (135F) to 5C (41F) or less. CDI: After education, the PIC discarded items.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-REPEAT-P: The following items measured at temperatures above 41F: stuffed pizza in the upright cooler 47 F-48 F.. Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: The upright cooler had an ambient temperature of 48 F. The PIC discarded the pizza.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition-P: Stuffed pizza was marked with a date of 3-8-23 in the upright cooler. (A) A food specified in 3-501.17(A) or (B) shall be discarded if it:(1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen. *left at zero points due to all other items being in compliance*
- 24 3-501.19 Time as a Public Health Control-PF: Pizza was being held on time without a written procedure or time stamp indicator. (A) Except as specified under (D) of this section, if time without temperature control is used as the public health control for a working supply of potentially hazardous food before cooking, or for potentially hazardous food that is displayed or held for sale or service: (1) Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify: (a) Methods of compliance with Subparagraphs (B)(1)-(4) or (C)(1)-(5) of this section; (b)Methods of compliance with § 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control. (B) If time without temperature control is used as the public health control up to a maximum of 4 hours: (d) The food is marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is rendered a potentially hazardous food as specified in sub 's (B)(2)(a) and (b) of this section.(3) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control;(4) The food shall be cooked and served, served at any temperature if ready-to-eat food, or discarded, within 4 hours from the point in time when the food is removed from temperature control; (5) The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded. CDI: Per the PIC, the pizza was prepared 30 minutes prior. The pizza was time stamped and the PIC was allowed to keep the pizza. A written procedure was prepared.
- 33 3-501.15 Cooling Methods-PF: 3-501.14 Cooling-P: Two containers of marinara sauce cooked and cooled the night prior measured at 48 F in the walk-in cooler./a pan of chicken prepared the night prior measured at temperatures of 45 F-48 F Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: when placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination - during the cooling period to facilitate heat transfer from the surface of the food. CDI: The PIC discarded items.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-REPEAT-C: Squeeze bottles with oil, vinegar, and water were without labeling. Working containers holding food or food ingredients removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-REPEAT-C: A case of canned tomatoes were stored on the floor in order to hold the prep table onto the wall. (A) Except as specified in (B) and (C) of this section, food shall be protected from contamination by storing the food: (1) In a clean, dry location;(2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Replace gaskets on coolers / shelving with coffee machine is badly damaged and in poor repair. / chipping finish on one door upright cooler shelving. / paint is chipping from dough mixer. / lower portion of shelving on prep tables and legs with rust build up. /rusting on walls and floors in the walk-in cooler./the prep sink is detaching from the wall/the upright cooler is only capable of holding food at 48 F. .Equipment shall be maintained in good repair.
- 48 4-204.115 Warewashing Machines, Temperature Measuring Devices-PF: The establishment needs to purchase a registering thermometer for the dish machine. A warewashing machine shall be equipped with a temperature measuring device that

indicates the temperature of the water:(A) In each wash and rinse tank; and (B) As the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank. VR: A verification is required by 3/24/23. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc//4-501.14 Warewashing Equipment, Cleaning Frequency-C: The interior of the dish machine was heavily soiled. A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under § 4-301.13 shall be cleaned:(A) Before use; (B) 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 (C) If used, at least every 24 hours.

- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: shelves in the walk-in cooler, condenser and fan covers in the walk-in cooler, ice shield, clean dish shelves, fryers, upright cooler, beer cooler, and outers surfaces of equipment Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 (B) System Maintained in Good Repair-REPEAT-C: Leaks were observed at the prep faucet of the prep sinks, the handwashingsink, and both faucets of the 3-compartment sink/handle missing on prep sink faucet. A plumbing system shall be maintained in good repair.
- 54 5-501.114 Using Drain Plugs-C: The dumpster is missing hte drain plug. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.//
5-501.111 Area, Enclosures and Receptacles, Good Repair-C: The dumpster is rusted and deteriorating. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Baseboard is separating from the wall in men's restroom, by pizza oven, and behind equipment. / FRP panels and trim are bowing throughout the establishment including under the dish machine and in the women's restroom/damaged around pizza make unit/oven. / door frame between rear kitchen and pizza prep station is damaged. / fill holes in wall above one door reach-in cooler and freezer./vent detaching from ceiling in men's restroom./rusting on microwave Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Floor cleaning is needed behind equipment at cookline, behind coffee cabinet, drink machine, and pizza oven. / Clean light lenses throughout establishment. Physical facilities shall be cleaned as often as necessary to be maintained.