

# Food Establishment Inspection Report

Score: 86.5

Establishment Name: VINNIES PIZZERIA ITALIAN RESTAURANT

Establishment ID: 3034012302

Location Address: 5076 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 03 / 24 / 2017 Status Code: A

Zip: 27127

County: 34 Forsyth

Time In: 02 : 10 <sup>am</sup><sub>pm</sub> Time Out: 06 : 30 <sup>am</sup><sub>pm</sub>

Total Time: 4 hrs 20 minutes

Permittee: A&amp;E HOLDINGS LLC

Category #: IV

Telephone: (336) 893-7898

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 9

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

No. of Repeat Risk Factor/Intervention Violations: 4

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties				2	0		
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				3	15	0	
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				4	2		
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed					15	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				2	1		
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				3	15		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				3		0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				3	15	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures				3	15		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				3		0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition					15	0	
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records				2		0	
Consumer Advisory .2653											
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				1	05	0	
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				3	15	0	
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658											
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	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	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required				1	05	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				1	05	0		
Food Temperature Control .2653, .2654												
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				1		0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding				1	05	0		
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				1		0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				1	05	0		
Food Identification .2653												
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				2	1			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657												
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals				2	1	0		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				2		0		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				1		0		
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				1	05			
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				1	05	0		
Proper Use of Utensils .2653, .2654												
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				1	05			
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				1	05			
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				1	05			
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				1	05	0		
Utensils and Equipment .2653, .2654, .2663												
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				2		0		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				1	05	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				1	05			
Physical Facilities .2654, .2655, .2656												
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				2	1	0		
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				2	1	0		
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				1	05	0		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				1	05			
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				1	05	0		
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				1	05			
Total Deductions:										13.5		

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☒ Inspection ☐ Re-Inspection Date: 03/24/2017

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27127

Category #: IV

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

Email 1: antoniomari13@aol.com

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

Email 2:

Permittee: A&E HOLDINGS LLC

Email 3:

Telephone: (336) 893-7898

## Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Max Gargani 5-22-19	00	Sauce	Cooling drawer	38	Ricotta	Make unit	35
Hot water	3 comp sink	145	Ziti	Cooling drawer	35	Tomatoes	Make unit	43
Dish machine	Wash water	138	Garlic and Oil	Upright	41	Spinach	Make unit	42
Chlorine	Dish machine	50	Ham	Make unit	37	Sausage	Cooling drawers	37
Chicken	Walk-in cooler	42	Spinach	Make unit	38	Spaghetti	Cooling drawers	42
Tomatoes	Walk-in cooler	41	Ambient	Reach-in	38	Chicken	Cooling drawers	42
Ambient	Juice cooler	40	Grilled onions	Make unit	41	Shrimp	Cooling drawers	40
Pizza	Final cook	194	Meatsauce	Hot hold	140	Sausage	Make unit	43

## 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.

- 6 2-301.14 When to Wash - P One food employee observed handling soiled dishes and returning to food prep station without washing hands. One food employee observed using bare hands to turn off faucet handles. Food employees shall wash their hands after changing tasks, after handling soiled utensils, and shall use a clean barrier such as a paper towel to turn off faucet handles to avoid recontaminating hands. CDI: Person in charge educated on when to wash, and educated employees.
- 7 3-301.11 Preventing Contamination from Hands - P,PF REPEAT: Food employee observed contacting pizza and bread with bare hands. Food employees shall not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment. CDI: Employee educated. Bread discarded and pizza baked for longer time.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Handsink by 3 comp sink blocked by bin of soiled linens. Handwashing sink shall be maintained so that it is accessible at all times for employee use. CDI: Bin of soiled linens removed. 0 pts



Person in Charge (Print & Sign): Max *First* Gargani *Last*

Regulatory Authority (Print & Sign): Christy Whitley REHSI *First* Michelle Bell REHS *Last*

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 04 / 03 / 2017

REHS Contact Phone Number: ( 336 ) 703 - 3141



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P In upright freezers self packaged raw beef above ready-to-eat meatballs and cooked chicken. Raw beef above ice cream and cooked beef. Raw salmon above bread. When foods are removed from original commercial packaging, food shall be protected from cross contamination by separating raw animal foods from ready-to-eat foods. CDI: Foods rearranged. 0 pts
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Quat sanitizer at 3 comp sink measuring below 150ppm. Manufacturer's label states maintain between 150-400ppm. Repair dispenser to maintain in effective range. Verification required by 3-27-17 to Michelle Bell when repaired at 336-703-3141 or bellmi@forsyth.cc. // 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P REPEAT: 6 metal containers, 2 bowls, 1 plate, 2 casserole dishes soiled with food, and other debris. Many buckets with tape from date marks on outsides of pans and containers. Remove tape/date mark during cleaning and sanitizing process. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection.
- 18 3-501.14 Cooling - P Pasta in walk-in cooler 73F six hours prior. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours, and from 70F to 45F within 4 hours, for a total of 6 hours. CDI: Pasta discarded. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods found above 45F in make unit: Lettuce 52-53F, Lettuce 63F, Sliced tomatoes 58F, Ricotta 56F, Clams 55F, Boiled eggs 46F, Lasagna 58F, Eggplant 58F, Marinated Chicken 73F, Feta Cheese 59F, and Mozzarella Cheese 56F. Garlic and oil sitting on pass through window at 75F. Potentially hazardous foods shall be held at 45F and below. CDI: Foods either discarded, or moved to walk-in cooler to chill.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF REPEAT: Multiple ready-to-eat products with incorrect date marking, due to establishment reusing container lids with previous dates. Ready-to-eat potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed or discarded with the day of preparation being day 1. Food shall be held for a maximum of 7 days at 41F and below, or 4 days at 42-45F. CDI: Items discarded, or date marked with correct date.
- 22 3-501.19 Time as a Public Health Control - P,PF REPEAT: Facility is using time as a public health control without written procedures for pizza and strombolis. If time without temperature control is used as the public health control for potentially hazardous food, written procedures shall be prepared in advance, maintained in the food establishment and made available during inspections. Procedures shall include methods of compliance for cooking, cooling, cold holding, etc. Food will be held off temperature for four hours and then discarded. Verification required by 4-3-17 when procedures are completed to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc
- 31 3-501.15 Cooling Methods - PF Three containers of pasta in walk-in cooler cooling in large portions, with tight fitting lids, and stacked measuring 52F, 60, and 73F. Lettuce in make-unit with tight fitting lid 63F. Chicken cooling in walk-in cooler with tight fitting lid. Cooling shall be accomplished by using one or more of the following: placing the food in shallow pans, separating food into smaller thinner portions, stirring the food in a container place in an ice water bath, using containers that facilitate heat trrransfer, and/or loosely covered lids. CDI: 73F pasta discarded, was cooked at 10AM, and measured at 4PM. All others lid loosened.



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- 33 | 3-501.13 Thawing - C Beef thawing in pot under room temperature since 10AM (measuring 67F). Potentially hazardous food shall be thawed under refrigeration that maintains the food temperature at 45F or below, completely submerged in running water (70F and below), or microwave as a part of the cooking process. CDI: Beef discarded.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Oregano, Sugar, and Flour bins without labels. Once removed from bulk container, foods shall be labeled with common name of food if not easily identifiable such as dried pasta or rice. 0 pts
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C Tomato sauce, marinara sauce in walk-in cooler and salads in up-right cooler being stored without cover. Bag of onions stored on floor of walk-in cooler. Food shall be protected from contamination by storing food where it is not exposed to splash, dust, or other contamination and at least 6 inches above the floor. // 3-307.11 Miscellaneous Sources of Contamination - C Cooked beef in direct contact with "thank you" bag. Discontinue using thank you bags for storage of food, and use food safe bags. Employee purses being stored on top of Saltine cracker case. Food shall not be stored where it can be contaminated by miscellaneous sources.
- 38 2-304.11 Clean Condition-Outer Clothing - C One food employee observed using restroom with apron on floor, and putting same apron back on. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.
- 39 3-304.14 Wiping Cloths, Use Limitation - C One wet wiping cloth being stored on prep surface. Once wet, wiping cloths shall be stored completely submerged in an effective sanitizer. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Ice scoop handle being stored in contact with ice. Several in-use utensils being stored in water of 125F on grill. During pauses in food preparation, food utensils shall be stored on a clean portion of the food prep surface, in a clean, protected location (if they are used only with a food that is not potentially hazardous), or in a container of water if water is maintained at least 135F or above. 0 pts
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Clean utensils hanging in splash of wash vat of 3 comp sink. Multiple stacks of white plates and bowls stacked on top of pass through window being stored with food contact surface upright. Store inverted. Cleaned equipment and utensils shall be stored in a clean, dry location, and where they are not exposed to splash, dust, or other contamination. // 4-901.11 Equipment and Utensils, Air-Drying Required - C Multiple stacks of containers stacked while wet. After cleaning and sanitizing equipment and utensils shall be air-dried. 0 pts



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- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C Feta cheese being stored in ricotta cheese container in make unit. In walk in cooler tomatoes being stored in cheese bucket. Single-service and single-use articles may not be reused. One sleeve of pizza boxes being stored on floor. Single-service and single-use articles shall be stored at least 6 inches off the floor. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment requires repair/replacement: two torn gaskets at make unit drawers, torn gaskets at upright freezer and reach-in cooler, cooling drawer unit leaking, make unit reach in ambient air of 57F, and missing knobs on grill/oven. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C The following nonfood contact surfaces soiled: cooling drawers, top/vent of traulsen cooler, behind upright cooler by dishmachine area, prep shelving under pizza boxes, dry storage shelving, clean utensils storage bin, and clean napkin storage bin. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris. 0 pts
- 52 5-501.113 Covering Receptacles - C One dumpster door open during inspection. Maintain doors closed. 0 pts
- 54 6-303.11 Intensity-Lighting - C Lighting measured low in the following areas (in foot candles): Left toilet in women's restroom 14, Stove 39-44, and single-service storage by water heater room 10. Lighting shall meet at least 20 foot candles in toilet rooms, 50 foot candles at food preparation areas, and at least 20 foot candles in single-service storage. 0 pts



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