

Food Establishment Inspection Report

Score: 93.5

Establishment Name: ELIZABETH'S PIZZA

Establishment ID: 3034011142

Location Address: 910B S MAIN ST

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: NAPO INC

Telephone: (336) 996-1275

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/20/2022 Status Code: A

Time In: 1:40 PM Time Out: 4:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 3

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"/> IN <input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	<input checked="" type="checkbox"/>	
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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	<input checked="" type="checkbox"/>	0	X X
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"/> 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"/> OUT/N/A/N/O				
Proper cooling time & temperatures		3	1.5	0	
21	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	<input checked="" type="checkbox"/>	0	X X X
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/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
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	
Chemical .2653, .2657					
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	X X
Conformance with Approved Procedures .2653, .2654, .2658					
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
Safe Food and Water .2653, .2655, .2658					
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	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
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"/> OUT				
Food properly labeled: original container		2	1	0	
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 <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	<input checked="" type="checkbox"/>	0	X
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	<input checked="" type="checkbox"/>	
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	<input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	X
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"/>	X
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	<input checked="" type="checkbox"/>	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	<input checked="" type="checkbox"/>	0	X
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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 County: 34 Forsyth Zip: 27284
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: NAPO INC
 Telephone: (336) 996-1275

Establishment ID: 3034011142
 Inspection Re-Inspection Date: 05/20/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: IV
 Email 1: illianomaurizio@yahoo.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
Steak	Cook To	202	Sausage	Pizza Flip Top	51			
Chicken	Cook To	178	Grilled Peppers	Pizza Flip Top	56			
Tomato	Grill Flip Top	41	Cooked Broccoli	Pizza Flip Top	55			
Ham	Grill Flip Top	42	Cooked Spinach	Pizza Flip Top	52			
Salami	Grill Flip Top	37	Ham	Pizza Flip Top	53			
Cheese	Grill Flip Top	41	Cooked Chicken 2:15	Cooling on Ice	60			
Chicken	Grill Flip Top	35	Cooked Chicken 2:35	Cooling on Ice	56			
Onion/mushroom	Grill Flip Top	37	Steak 2:15	Cooling on Ice	107			
Lettuce	Grill Flip Top	41	Steak 2:35	Cooling on Ice	80			
Steak	Walk In Cooler	40	Lettuce 2:24	Cooling WIC	58			
Steak	Walk In Cooler	41	Lettuce 2:40	Cooling WIC	52			
Ham	Walk In Cooler	40	Wash / Rinse Cycle Dish Machine		127			
Ham	Walk In Cooler	41	Hot Water	Prep Sink	146			
Beef	Reach In Cooler	42	Sanitizer Chlorine	Dish Machine	50			
Lasagna	Reach In Cooler	40	Sanitizer Chlorine	Bucket	50			
Pepperoni	Reach In Cooler	45	Allesandro Illiano C:FPM	1/1/2023	0			
Meatballs	Reach In Cooler	43						
Ambient	Reach In Cooler	44						
Salami	Pizza Flip Top	57						
Sausage	Pizza Flip Top	50						

Person in Charge (Print & Sign):
 First: Allesandro Last: Illiano *Allesandro Illiano*
 Regulatory Authority (Print & Sign):
 First: Glen Last: Pugh *Glen Pugh*

REHS ID: 3016 - Pugh, Glen Verification Required Date: 05/24/2022

REHS Contact Phone Number: (336) 703-3164



North Carolina Department of Health & Human Services

Division of Public Health
 Environmental Health Section
 Food Protection Program
 DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

Establishment Name: ELIZABETH'S PIZZA

Establishment ID: 3034011142

Date: 05/20/2022 **Time In:** 1:40 PM **Time Out:** 4:30 PM

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 2-401.11 Eating, Drinking, or Using Tobacco (C) - An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.
***An employee drink cup was stored on the rim of the hand wash sink at the grill area.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) - (A) FOOD shall be protected from cross contamination by: (1) Separating raw animal FOODS during storage, preparation, holding, and display from:(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, (b) Cooked READY-TO-EAT FOOD, (d) Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.
***Observed shell eggs and raw chicken above ready to eat foods in the walk in cooler. Opened packages of Philly beef and chicken above ready to eat foods in the reach in freezer. CDI products were rearranged to prevent cross contamination.
- 3-304.15 (A) Gloves, Use Limitation (P) - (A) If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.
***Employee working grill grabbed raw Philly chicken with gloved hands. Did not change gloves or wash hands before continuing to work with clean utensils. CDI stopped employee, discussed proper glove use, and had him wash hands and get new gloves.
- 3-304.11 Food Contact with Equipment, Utensils, and Linens (P) - FOOD shall only contact surfaces of:(A) EQUIPMENT and UTENSILS that are cleaned and SANITIZED; (B) Food grade SINGLE-SERVICE and SINGLE-USE ARTICLES.
***Trash bags are being used to cover bread in walk in cooler. CDI the bags were removed.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Time / temperature control for safety food shall be maintained: at 41F or below.
***Several items on the pizza flip top (noted on pg. 2) were above 41F. Items in the reach in cooler (noted on pg. 2) were above 41F. CDI the foods in the pizza flip top unit were discarded. Items in the reach in cooler were allowed to remain due to being under 45F, but a 3 day verification will be made to ensure compliance. Both units will need to be serviced. Do not use pizza flip top for time / temperature control for safety food until unit is repaired. Discussed TPHC procedures with PIC and using only small batches of products as needed.
- 28 7-101.11 Identifying Information, Prominence - Original Containers (Pf) - Containers of POISONOUS OR TOXIC MATERIALS and PERSONAL CARE ITEMS shall bear a legible manufacturer's label.
***Gallon jugs of chemicals do not have labels on them when they are purchased. Work with your chemical provider and ensure these bottles are shipped with correctly attached labels. A 10 day verification will be made to ensure compliance.
- 7-102.11 Common Name - Working Containers (Pf) - Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.
***Spray bottle of grill cleaner did not have a label. CDI bottle was labeled.
- 7-204.11 Sanitizers, Criteria - Chemicals (P) - Chemical SANITIZERS, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall:(A) Meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations.
***Low splash bleach had been purchased when establishment ran out of regular bleach and was being used for sanitizer. CDI informed PIC that he could not use that type of bleach for sanitizer and it was discarded. Establishment does have the correct bleach available.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) - (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.
***A container of margarine was stored on the floor in the walk in cooler. A bag of sugar had water splashed onto it from washed produce that had been placed on a shelf above it. A box of hot sauce bottles had a partially eaten sucker in the case.
- 40 2-402.11 (A) Effectiveness - Hair Restraints (C) - FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
***Employees working in the kitchen preparing food did not have on hair restraints.

- 41 3-304.14 (B) Wiping Cloths, Use Limitations (C) - Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution of 50-100 ppm chlorine.
***Soiled wiping cloths were laying on counters and table tops in the kitchen.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.
***The pizza flip top unit and the 2 door reach in cooler next to grill area are not maintaining foods at 41F or below and need to be serviced. The pizza flip top unit reach in doors are not sealing properly. The walk in cooler is leaking from the fan unit. The flip top next to grill is leaking underneath. The hand wash faucet in the kitchen across from grill has a damaged faucet handle. The 2 door reach in freezer is currently not working. The bottom pizza ovens are not working.
- 4-101.19 Nonfood-Contact Surfaces (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT that are exposed to splash, spillage, or other FOOD soiling or that require frequent cleaning shall be constructed of a CORROSION-RESISTANT, nonabsorbent, and SMOOTH material.
***Please remove the cardboard lining the lower shelves of the prep tables as this is not a smooth easily cleanable surface.
- 48 4-303.11 Cleaning Agents and Sanitizer, Availability (C) - (B) Except for those that are generated on-site at the time of use, chemical SANITIZERS that are used to sanitize EQUIPMENT and UTENSILS, shall be provided and available for use during all hours of operation.
***No sanitizer for sanitizing food contact surfaces of prep tables and equipment was available at the time of inspection. CDI sanitizer was made and tested.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
***Please clean the following areas: -Shelves under prep tables; -tables at the dishwashing area; -walk in cooler fan guard; -dough mixer; -can opener and base; -inside lower pizza ovens and in between the top and bottom pizza ovens.
- 54 5-501.115 Maintaining Refuse Areas and Enclosures (C) - A storage area and enclosure for REFUSE, recyclables, or returnables shall be maintained free of unnecessary items, as specified under § 6-501.114, and clean.
***Please clean up the back area and remove garbage bags of glass bottles and the glass containers in the can wash area that are holding water and food debris.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.
***Please clean the floors in the back storage / office area, at the dough mixing area, and inside walk in cooler.
- 56 6-305.11 (B) Designation - Dressing Areas and Lockers (C) - Lockers or other suitable facilities shall be provided for the orderly storage of EMPLOYEES' clothing and other possessions.
***Children's toys are scattered around the back storage area and getting mixed in with the restaurants supplies. Please designate an area / box that is segregated from the restaurant supply for these items. Reminder that only employees should be in the working / kitchen area of the restaurant, please do not let children play in this area.