

Food Establishment Inspection Report

Score: 94

Establishment Name: GIADA'S TRATTORIA

Establishment ID: 3034012210

Location Address: 210 NORTH MAIN STREET

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 02 / 21 / 2018 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 01 : 05 ^{am}_{pm} Time Out: 04 : 45 ^{am}_{pm}

Permittee: GIADA FACTORY KERNERSVILLE CORP

Total Time: 3 hrs 40 minutes

Telephone: (336) 497-5316

Category #: IV

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

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

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.										
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	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	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	03	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
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	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	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	03	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	03	0	
Food Temperature Control .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Total Deductions: <u>6</u>										



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Permittee: GIADA FACTORY KERNERSVILLE CORP

Telephone: (336) 497-5316

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☒ Inspection ☐ Re-Inspection Date: 02/21/2018

Comment Addendum Attached? ☐ Status Code: A

Category #: IV

Email 1: chris@giadastrattoria.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Martin Carillo	05/17/22	0	Spinach	Make unit	52	Meatball	Steam table	170
Hot water	3 comp sink	162	Garlic & oil	Make unit	68	Lasagna	Steam table	168
Quat sanitizer	3 comp sink	200	Butter	Make unit	38	Chicken	Walk-in cooler	42
Chlorine	Dish machine	100	Ham	Pizza make unit	37	Spinach	Walk-in cooler	42
Salmon	Final	108	Tomatoes	Pizza make unit	33	Lettuce	Walk-in cooler	45
Tomatoes	Rear salad cooler	43	Lasagna	Pizza make unit	38	Spaghetti	Walk-in cooler	43
Lettuce	Rear salad cooler	42	Bowtie pasta	Lowboy cooler	41			
Chicken	Make unit	45	Meatsauce	Steam table	170			

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 2-301.12 Cleaning Procedure - P- One food employee applied handwashing soap and lathered for less than 10 seconds before rinsing hands. After applying soap, employees shall rub hands together vigorously for at least 10 to 15 seconds while paying particular attention to removing soil from underneath the fingernails during the cleaning procedure and creating friction on the surfaces of the hands and arms, finger tips and areas between the fingers. CDI- Employee asked to re-wash hands properly. Observed proper handwashing procedure.// 2-301.14 When to Wash - P- Same employee washed hands and turned off water faucet using bare hands. Dish employee observed handling clean utensil with gloved hands after handling soiled utensils. Food employees shall wash their hands after engaging in activities that contaminate the hands and before handling clean utensils. CDI- Employees were educated on when to wash and asked to wash hands properly.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- 0 pts. Small container of raw beef stored above container of pasta in make-unit. Food shall be stored in manner necessary to prevent cross-contamination. CDI- Beef was removed.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- 0 pts. Cleaning is needed on all drink nozzles on Pepsi beverage machine in private dining area. Equipment such as ice bins and beverage dispensing nozzles and closed components of equipment such as ice makes shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

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Person in Charge (Print & Sign): chris First hammer Last

Regulatory Authority (Print & Sign): Eva First Robert REHS Last

X Chris Hammer
Eva Robert REHS

REHS ID: 2551 - Robert, Eva

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3135



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- 16 3-401.11 Raw Animal Foods-Cooking - P,PF- Salmon was cooked to a final temperature of 108-135F. Fish shall be cooked to at least 145F. Customer ordered salmon to be cooked well done. CDI- Salmon was placed in oven for additional cooking. Final temperature reached 158F.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT. Lettuce 47-52F, spinach 52F, and garlic and oil mixture 68F were held out of temperature. Potentially hazardous food shall be held at 45F and below. CDI- Lettuce and spinach were placed in walk-in cooler. Spinach reached a temperature of 43F and placed back inside make-unit. Person in charge would like to use time as a public health control on garlic and oil. Garlic and oil placed in make unit with discard time of 4PM. Send revised TPHC procedures to Eva Robert at robertea@forsyth.cc.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- 0 pts. One sanitizer bucket containing quaternary ammonium did not register on test strip. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114. CDI- New solution prepared at 200ppm.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- 0 pts. Replace/repair damaged bottom of Robot Coupe and rusting Hobart floor mixer. Establishment has updated shelving in walk-in cooler and plans are in place to continue replacing shelving throughout establishment. Equipment shall be maintained in good repair.
- 46 4-204.119 Warewashing Sinks and Drainboards, Self-Draining - C- REPEAT. Sanitizing drainboard at three compartment is not designed to self-drain into sink vat. Sinks and drainboards of warewashing sinks and machines shall be self-draining.// 4-302.14 Sanitizing Solutions, Testing Devices - PF- No test strips were available for quat sanitizer at three compartment sink and chlorine dish machine. A test kit or other device that accurately measures the concentration in ppm of sanitizing solutions shall be provided. CDI- Person in charge called Ecolab and new test strips were provided during inspection.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT. Cleaning needed on the following items: dish machine trays; top of dish machine; top of pizza oven; lower shelf on prep table storing microwave; inner top portion of Manitowoc ice machine; can opener mount; shelving in dry storage; nonfood-contact surfaces of slicer. Nonfood-contact surfaces shall be cleaned at a frequency necessary to prevent the buildup of soil and other debris.
- 49 5-205.15 System Maintained in Good Repair - C- REPEAT. Repair leak present at hot faucet at three compartment sink. Plumbing systems shall be maintained in good repair.



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- 54 6-303.11 Intensity-Lighting - C- 0 pts. Low lighting measured at grill line 20-41 foot candles, catering storage area 8-12 foot candles, Pepsi drink machine in private dining room 3-4 foot candles. Lighting shall be at least 50 foot candles in areas of food prep and at least 20 foot candles in utensil and equipment storage areas. Increase lighting.// 6-305.11 Designation-Dressing Areas and Lockers - C- Employee purse stored above shelving for clean linens. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

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Spell



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