

Food Establishment Inspection Report

Score: 91.5

Establishment Name: COPPOLA'S PIZZA

Establishment ID: 3034010623

Location Address: 3512 YADKINVILLE ROAD

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 06 / 06 / 2019 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 03 : 05 ^{am}_{pm} Time Out: 05 : 55 ^{am}_{pm}

Permittee: SAL COPPOLA

Total Time: 2 hrs 50 minutes

Telephone: (336) 922-1190

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: 6

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1		
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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		0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13		
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	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13		
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1		0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03		
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		0	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1		0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	
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	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				03	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1		0	
Total Deductions:										8.5



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Permittee: SAL COPPOLA

Telephone: (336) 922-1190

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☒ Inspection ☐ Re-Inspection Date: 06/06/2019

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

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	T. Coppola 3/15/21	00	cook chix	make unit	51	eggplant	reach in	41
hot water	dish machine	171	baked ziti	final cook	200	lasagna	walk in	40
wash water	3 comp sink	105	meatball sub	final cook	180	salad	walk in	41
sanitizer	hot water 3 comp	195	pork	final cook	190	ricotta	prep line	41
sausage	cooling 3:50	51	veg sauce	final cook	205	tomato	prep line	41
sausage	cooling 4:10	33	pizza sauce	hot holding	147	spaghetti	upright cooler	40
stuff pizza	cooling 3:26	116	mozzarella	pizza prep	41	salami	salad make unit	39
stuff pizza	cooling 4:04	85	sausage	pizza prep	25	chl sani	spray bottle ppm	100

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Three employee drinks on keg cooler next to taps. Employees shall eat, drink, or use any form of tobacco only in designated area to prevent cross contamination. Store employee beverages in designated areas where they can not cross contaminate food contact surfaces, clean equipment and utensils, linens, and single-service and single-use articles. ✓ Spell
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - In walk-in cooler, breaded raw chicken stored over plated salads and cooked ground beef. In upright freezer, breaded raw veal stored over ice cream and cooked sausage. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. Store stacked according to final cooking temperatures with ready-to-eat foods on top of raw animal foods. CDI - Raw chicken moved to shelf with other raw chicken storage. Veal moved to bottom shelf in freezer.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Ice machine shield soiled. Ice bin lid soiled. Clean ice machines at a frequency that precludes the accumulation of soil or mold. Ice bin lid cleaned during inspection.

Lock
Text



Person in Charge (Print & Sign): Sal Coppola

Regulatory Authority (Print & Sign): Lauren Pleasants

Sal Coppola

Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3144



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- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - French fries measured 81F. TCS foods shall be held hot at 135F or above. CDI - Fries voluntarily discarded.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT - Cooked chicken in prep line make unit 51F. Cooked eggplant and cheese 43-47F in reach in cooler. Sliced tomato in salad reach in cooler 44F. Cut lettuce in walk-in cooler measured 44F. TCS food shall be maintained at 41F or below. CDI - Chicken voluntarily discarded. Eggplant dish placed in walk-in to cool. Lid adjusted on tomatoes and lettuce to allow for cooling.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Cooked eggplant and cooked ground beef incorrectly date marked after removing from freezer. The date of discard shall be marked on TCS foods, with day of opening or prep as Day 1, and shall be held at 41F or less for 7 days. Ensure date marking follows food correctly after removing from freezer. CDI - Correct dates marked on eggplant and ground beef.
- 31 3-501.15 Cooling Methods - PF - Cooked sausage cooling in upright freezer measured 51F and portioned in bags that were stored underneath already frozen bags of sausage. Cooked eggplant and cheese cooked today placed in reach in cooler in a container with lid. TCS foods shall be cooled to meet the time and temperature criteria specified under 3-501.14 (from 135-70F within 2 hours, and from 135-41F within a total of 6 hours) by using the following methods: shallow pans, smaller/thinner portions, rapid cooling equipment, containers that facilitate heat transfer, adding ice as an ingredient, using ice baths, other effective methods. CDI - Sausage portions placed in ice bath and cooled to 33F. Eggplant and cheese placed in walk-in cooler uncovered to cool.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Ice scoop at server area stored in a soiled container. Ice scoop in ice machine in contact with soiled shield. Utensils such as ice scoops shall be stored in a clean, protected location.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - Boxes of portioning cups and single-use gloves stored on floor in dry storage area. Single-use and single-service articles shall be stored at least 6 inches off the floor. CDI - Items moved to shelves.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace torn gaskets on all 3 doors of upright cooler/freezer, pizza reach in cooler, and reach in cooler at service window. Repair chipping paint on dough mixer. Equipment shall be maintained in good repair.



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✓
Spell

- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF - REPEAT - Wash solution temperature at 3 compartment sink measured 105F during active washing. Wash solution shall be maintained at 110F or greater. CDI - Wash solution remade and measured above 110F.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - REPEAT - Repair/replace peeling baseboards in restrooms and on wall next to pizza oven. Repair peeling ceiling tile above pizza oven. Physical facilities shall be maintained in good repair.
- 54 6-303.11 Intensity-Lighting - C - REPEAT - Lighting in pizza prep area 7-12 foot candles. Lighting in food prep areas shall be at least 50 foot candles. Repair light fixture and increase lighting in area.



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