Food Establishment Inspection Report

Score: 94

Establishment Name: ZITO PIZZERIA AND GRILL
Establishment ID: 3034012273

Location Address: 3030 HEALY DRIVE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM **State:** NC
Date: 10 / 15 / 2019 **Status Code:** A

Zip: 27103 **County:** 34 Forsyth
Time In: 11 : 30 ☒ am ☐ pm **Time Out:** 02 : 45 ☐ am ☒ pm
Total Time: 3 hrs 15 minutes

Permittee: KEFALONIA INC.
Category #: III

Telephone: (336) 765-9486

FDA Establishment Type: Full-Service Restaurant

Wastewater System: ☒ Municipal/Community ☐ On-Site System
No. of Risk Factor/Intervention Violations: 2

Water Supply: ☒ Municipal/Community ☐ On-Site Supply
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	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	2		0	☐	☐	☐
					Employee Health .2652						
2	☒	☐			Management, employees knowledge; responsibilities & reporting	3	1.5	0	☐	☐	☐
3	☒	☐			Proper use of reporting, restriction & exclusion	3	1.5	0	☐	☐	☐
					Good Hygienic Practices .2652, .2653						
4	☒	☐			Proper eating, tasting, drinking, or tobacco use	2	1	0	☐	☐	☐
5	☒	☐			No discharge from eyes, nose or mouth	1	0.5	0	☐	☐	☐
					Preventing Contamination by Hands .2652, .2653, .2655, .2656						
6	☒	☐			Hands clean & properly washed	4	2	0	☐	☐	☐
7	☒	☐	☐	☐	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	1.5	0	☐	☐	☐
8	☐	☒			Handwashing sinks supplied & accessible	2	1	0	☒	☒	☐
					Approved Source .2653, .2655						
9	☒	☐			Food obtained from approved source	2	1	0	☐	☐	☐
10	☐	☐		☒	Food received at proper temperature	2	1	0	☐	☐	☐
11	☒	☐			Food in good condition, safe & unadulterated	2	1	0	☐	☐	☐
12	☐	☐	☒	☐	Required records available: shellstock tags, parasite destruction	2	1	0	☐	☐	☐
					Protection from Contamination .2653, .2654						
13	☒	☐	☐	☐	Food separated & protected	3	1.5	0	☐	☐	☐
14	☐	☒			Food-contact surfaces: cleaned & sanitized	☒	1.5	0	☒	☒	☐
15	☒	☐			Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	☐	☐	☐
					Potentially Hazardous Food Time/Temperature .2653						
16	☒	☐	☐	☐	Proper cooking time & temperatures	3	1.5	0	☐	☐	☐
17	☐	☐	☐	☒	Proper reheating procedures for hot holding	3	1.5	0	☐	☐	☐
18	☒	☐	☐	☐	Proper cooling time & temperatures	3	1.5	0	☐	☐	☐
19	☒	☐	☐	☐	Proper hot holding temperatures	3	1.5	0	☐	☐	☐
20	☒	☐	☐	☐	Proper cold holding temperatures	3	1.5	0	☐	☐	☐
21	☒	☐	☐	☐	Proper date marking & disposition	3	1.5	0	☐	☐	☐
22	☐	☐	☒	☐	Time as a public health control: procedures & records	2	1	0	☐	☐	☐
					Consumer Advisory .2653						
23	☒	☐	☐		Consumer advisory provided for raw or undercooked foods	1	0.5	0	☐	☐	☐
					Highly Susceptible Populations .2653						
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	3	1.5	0	☐	☐	☐
					Chemical .2653, .2657						
25	☐	☐	☒		Food additives: approved & properly used	1	0.5	0	☐	☐	☐
26	☒	☐			Toxic substances properly identified stored, & used	2	1	0	☐	☐	☐
					Conformance with Approved Procedures .2653, .2654, .2658						
27	☐	☐	☒		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	☒	☐	☐		Pasteurized eggs used where required	1	0.5	0	☐	☐	☐
29	☒	☐			Water and ice from approved source	2	1	0	☐	☐	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	1	0.5	0	☐	☐	☐
					Food Temperature Control .2653, .2654						
31	☐	☒			Proper cooling methods used; adequate equipment for temperature control	1	☒	0	☒	☐	☐
32	☒	☐	☐	☐	Plant food properly cooked for hot holding	1	0.5	0	☐	☐	☐
33	☐	☐	☒		Approved thawing methods used	1	0.5	0	☐	☐	☐
34	☒	☐			Thermometers provided & accurate	1	0.5	0	☐	☐	☐
					Food Identification .2653						
35	☒	☐			Food properly labeled: original container	2	1	0	☐	☐	☐
					Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657						
36	☒	☐			Insects & rodents not present; no unauthorized animals	2	1	0	☐	☐	☐
37	☒	☐			Contamination prevented during food preparation, storage & display	2	1	0	☐	☐	☐
38	☒	☐			Personal cleanliness	1	0.5	0	☐	☐	☐
39	☒	☐			Wiping cloths: properly used & stored	1	0.5	0	☐	☐	☐
40	☒	☐	☐		Washing fruits & vegetables	1	0.5	0	☐	☐	☐
					Proper Use of Utensils .2653, .2654						
41	☒	☐			In-use utensils: properly stored	1	0.5	0	☐	☐	☐
42	☒	☐			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0	☐	☐	☐
43	☒	☐			Single-use & single-service articles: properly stored & used	1	0.5	0	☐	☐	☐
44	☒	☐			Gloves used properly	1	0.5	0	☐	☐	☐
					Utensils and Equipment .2653, .2654, .2663						
45	☐	☒			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	☒	0	☐	☒	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☒	☐			Non-food contact surfaces clean	1	0.5	0	☐	☐	☐
					Physical Facilities .2654, .2655, .2656						
48	☒	☐	☐		Hot & cold water available; adequate pressure	2	1	0	☐	☐	☐
49	☐	☒			Plumbing installed; proper backflow devices	2	1	☒	☐	☐	☐
50	☒	☐			Sewage & waste water properly disposed	2	1	0	☐	☐	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	☐	☐	☐
52	☒	☐			Garbage & refuse properly disposed; facilities maintained	1	0.5	0	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒	0.5	0	☐	☒	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	☒	0	☐	☐	☐

Total Deductions: 6

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☒ Inspection ☐ Re-Inspection   Date: 10/15/2019

Comment Addendum Attached? ☐   Status Code: A

Water sample taken? ☐ Yes ☒ No   Category #: III

Email 1: hmanginas@hotmail.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	Victoria Manginas	0	veggie patty	upright cooler	38	raw beef	walk in cooler	38
chicken	cooling 30 min	114	raw chicken	upright cooler	37	cooked	walk in cooler	39
chicken	cooling 2 hours	65	chicken	hot holding	163			
hot water	3 compartment sink	136	chicken	cook temp	168			
quat sanitizer	bucket	300	pizza	cook temp	209			
lettuce	right prep(cooling 15	44	spinach	pizza prep	40			
ranch	right prep	41	pepperoni	pizza prep	39			
tomato	right prep	39	ham	walk in cooler	39			

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.

8   6-301.11 Handwashing Cleanser, Availability - PF 0 points. No soap available in employee restroom. Provide soap for handwashing at each handsink. CDI. Soap stocked.

14   4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P All soda nozzles checked had black buildup present. Equipment food contact surfaces and utensils shall be clean to sight and touch. CDI. Nozzles cleaned and sanitized.

31   3-501.15 Cooling Methods - PF Chicken cooling in walk in cooler tightly wrapped with saran wrap. Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. CDI. Plastic pulled back from pan. Note: chicken still met cooling parameters.

Lock Text ○

Person in Charge (Print & Sign): Victoria *First* Manginas *Last*

Regulatory Authority (Print & Sign): Amanda *First* Taylor *Last*

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 3 6

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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✓
Spell

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation (with improvements made). Cardboard liner has been removed and potato chopper paint has been touched up since last inspection. Replace torn gaskets on walk in cooler and upright cooler. Remove upside down crates from dry storage area as they hinder floor cleaning. Use dunnage racks to store food off of the floor. Recondition rusted platform under water heater. Repair non working prep unit(work order in place per PIC. No food currently stored inside). Equipment shall be in good repair.
4-205.10 Food Equipment, Certification and Classification - C Remove domestic food processor from kitchen.
4-205.10 Except for toasters, mixers, microwave ovens, water heaters, and hoods, food

49   5-205.15 (B) System maintained in good repair - C 0 points. Replace/repair nozzle at 3 compartment sink that requires excessive force to turn off. Plumbing system shall be in good repair.

53   6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Repeat violation. Provide coved base in both mens and ladies restrooms. In food service establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than one thirty-second inch (1 mm).

54   6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Many employee food items stored in various coolers among restaurant food. One employee food item visibly spoiled. Store employee food items in designated areas where they cannot contaminate restaurant food.

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