

# Food Establishment Inspection Report

Score: 100

Establishment Name: PIE GUYS PIZZA

Establishment ID: 3034012505

Location Address: 3425 KINNAMON VILLAGE COMMONS

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 11 / 05 / 2019 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 01 : 00 <sup>am</sup> <sub>pm</sub> Time Out: 03 : 00 <sup>am</sup> <sub>pm</sub>

Permittee: PIE GUYS PIZZA, LLC

Total Time: 2 hrs 0 minutes

Telephone: (336) 893-7331

Category #: II

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

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 0

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

No. of Repeat Risk Factor/Intervention Violations: \_\_\_\_\_

| 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                       |
| <b>Supervision .2652</b>   |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | <u>2</u> | <u>0</u>  | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Employee Health .2652</b>   |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| <b>Good Hygienic Practices .2652, .2653</b>  |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                 | <input type="checkbox"/> |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                          |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | <u>4</u> | <u>2</u>  | <u>0</u>                 | <input 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    |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| <b>Approved Source .2653, .2655</b>  |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Food obtained from approved source   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 16   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooking time & temperatures   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| 19   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper hot holding temperatures  |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| 22   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Time as a public health control: procedures & records  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| <b>Consumer Advisory .2653</b>   |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  | <u>1</u> | <u>03</u> | <u>0</u>                 | <input type="checkbox"/> |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/> |
| <b>Chemical .2653, .2657</b>   |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 25   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used   |  |  | <u>1</u> | <u>03</u> | <u>0</u>                 | <input type="checkbox"/> |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                          |                                     |  |  |  |          |           |                          |                          |
| 27   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |

| 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                       |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |  |  |          |           |                                     |                          |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                            | <input type="checkbox"/> |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |  |  |          |           |                                     |                          |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |  |  |          |           |                                     |                          |
| 35   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | <u>2</u> | <u>1</u>  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |  |  |          |           |                                     |                          |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                            | <input type="checkbox"/> |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                            | <input type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| <b>Proper Use of Utensils .2653, .2654</b>   |                                     |                                     |                                     |   |  |  |          |           |                                     |                          |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 43   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | <u>1</u> | <u>03</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |  |  |          |           |                                     |                          |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | <u>2</u> | <u>1</u>  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |  |  |          |           |                                     |                          |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                            | <input type="checkbox"/> |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                            | <input type="checkbox"/> |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                            | <input type="checkbox"/> |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                            | <input type="checkbox"/> |
| <b>Total Deductions:</b>   |                                     |                                     |                                     |   |  |  |          |           |                                     | <u>0</u>                 |



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CR  
Off



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City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: PIE GUYS PIZZA, LLC

Telephone: (336) 893-7331

Establishment ID: 3034012505

☒ Inspection ☐ Re-Inspection Date: 11/05/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: pieguys1@yahoo.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 |
|-------------|-------------|------|-----------|------------------|------|------|----------|------|
| tomaotes    | make unit 1 | 39   | white pie | make unit 2      | 37   |      |          |      |
| lettuce     | make unit 1 | 39   | hot water | three comp sink  | 117  |      |          |      |
| ham         | make unit 1 | 40   | cl sani   | three comp sink  | 200  |      |          |      |
| turkey      | make unit 1 | 40   | cl sani   | sani bucket      | 200  |      |          |      |
| pizza sauce | walk in     | 39   | ServSafe  | Jason M. 6/27/23 | 00   |      |          |      |
| cheese      | walk in     | 39   |           |                  |      |      |          |      |
| mozz cheese | make unit 2 | 40   |           |                  |      |      |          |      |
| sausage     | make unit 2 | 37   |           |                  |      |      |          |      |

## 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.

- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - Two bottles, one on pizza maker and one on make unit were not labelled. Unless a food can be unmistakably recognized, working containers holding food or food ingredients shall be presented with the common name of the food.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - To-go cups near register were not covered and exposed to possible contamination. Display and handle single-use and single-service articles to prevent contamination where lip/ food contact surface is not exposed.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - Minor tear in mak unit 1 (sandwich make unit). Equipment shall be maintained in a state of good repair.

Lock  
Text



Person in Charge (Print & Sign): Jason *First* McNair *Last*

Regulatory Authority (Print & Sign): Shannon *First* Maloney *Last*

*Jason McNair*  
*Shannon Maloney*

REHS ID: 2826 - Maloney, Shannon

Verification Required Date:      /      /     

REHS Contact Phone Number: ( 336 ) 703 - 3383



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✓  
Spell



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