

Food Establishment Inspection Report

Score: 96.5

Establishment Name: BURKE STREET PIZZA

Establishment ID: 3034011501

Location Address: 1140 BURKE STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 18 / 2018 **Status Code:** A

Zip: 27101 **County:** 34 Forsyth

Time In: 11 : 05 ^{am} _{pm} **Time Out:** 02 : 12 ^{am} _{pm}

Permittee: BROADWAY PIZZA INC

Total Time: 3 hrs 7 minutes

Telephone: (336) 721-0011

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: 3

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
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	2	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	<input checked="" type="checkbox"/>	0	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	<input checked="" type="checkbox"/>	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	
Total Deductions: 3.5										



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Permittee: BROADWAY PIZZA INC

Telephone: (336) 721-0011

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☒ Inspection ☐ Re-Inspection Date: 06/18/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: h.kaye@hotmail.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
ServSafe	R. Dorsett 4-17-22	00	Ham	Pizza make unit	38			
Hot water	3 comp sink	125	Spinach	Pizza make unit	37			
Quat sani	Bucket - ppm	150	Tomato	Pizza make unit	33			
Egg	Sandwich make unit	52	Onion	Walk-in 1	41			
Chicken	Final	172	Ham	Walk-in 2	41			
Mari sauce	Warmer	173	Chicken	Walk-in 2	41			
Spinach	Final - 11:45	199	Turkey	Sandwich make unit	57			
Spinach	Cooling - 12:50	118						

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 // 2-301.14 When to Wash - P One food employee observed portioning sauces, handling cell phone with gloved hands. Food employee removed one glove and donned new glove without washing hands in between. When directed to wash hands, observed handwashing, and using back of cleaned hand to dispense paper from manual dispenser. A food employee shall wash hands and exposed portions of arms when contaminated, and to avoid recontaminating cleaned hands use paper towels to operate faucet handles. CDI: Conversation with person-in-charge and owner regarding handwashing. 0 pts
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P The following foods measuring above 45F in sandwich make unit: shredded lettuce (49F); three containers of sliced tomatoes (49-60F); three containers portioned deli turkey and ham (52-57F); two containers of lettuce (55-63F); chopped boiled eggs (52F); shredded mozz cheese (53F); blue cheese and ranch dressing (containing milk - 50-57F); and cooked peppers (55F). Ambient air temperature measuring initially at 55F, and reached 58F. Do not use sandwich make unit to store potentially hazardous food until repaired. Potentially hazardous food (PHF) shall be held cold at 45F and below. CDI: Person-in-charge voluntarily discarded. Extra prep unit in secondary kitchen area will be used temporarily.
January 1st, 2019 - all PHF shall be held at 41F and below
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF One container of ham from previous Monday (8 days) inside pizza prep unit. Potentially hazardous food shall be discarded after 7 days if held at 41F and below, OR after 4 days if held 42-45F. CDI: Person-in-charge voluntarily discarded diced ham. // 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P One container of meatballs in walk-in cooler and one container of diced chicken in pizza prep unit without date marking indicating day of preparation.
- Lock Ready-to-eat, potentially hazardous food prepared and prepared and packaged by a food processing plant shall be clearly
Text marked, at the time the original container is opened and if the food is held for more than 24 hours, to indicate the date or day by
☐ which the food shall be consumed/discarded. CDI: Person-in-charge added date mark to chicken and meatballs. 0 pts

Person in Charge (Print & Sign): _____
First Last

Regulatory Authority (Print & Sign): CHRISTY WHITLEY
First Last

X E. Hugo L. O.
Christy Whitley (PNS)

REHS ID: 2610 - Whitley Christy

Verification Required Date: 06 / 28 / 2018

REHS Contact Phone Number: (336) 703 - 3157



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- 33 3-501.13 Thawing - C Chicken observed thawing under running water measuring 82F. Potentially hazardous food shall be thawed: (A) under refrigeration that maintains the food temperature at (45°F) or less; (B) completely submerged under running water: (1) At a water temperature of (70°F) or below, OR (C) as part of a cooking process. 0 pts
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C REPEAT: (Different areas noted from last inspection) - Torn gaskets observed on pizza make unit door, walk-in cooler #2, and both upright freezers. / Sandwich make unit ambient air measuring (55-58F). Repair unit as soon as possible. Do not store PHF in sandwich unit until repairs have been made. / Rusted shelving inside upright cooler between prep sinks. Equipment shall be maintained cleanable and in good repair. // 4-205.10 Food Equipment, Certification and Classification - C Pepsi cooler with label indicating no potentially hazardous foods shall be stored. Pepperoni and salad dressing (containing milk) being stored in cooler. Food equipment shall be used in accordance with the manufacturer's intended use.
- 49 5-202.13 Backflow Prevention, Air Gap - P Pipe under prep sink is submerged into floor sink. Create an air gap, similar to left prep sink piping. // 5-203.14 Backflow Prevention Device, When Required - P No visible backflow prevention device installed on water line to tea machine next to handwashing sink. Obtain documentation from manufacturer for internally installed backflow OR add a backflow prevention device ASSE 1022 or similar to water line. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment.
Verification required by 6/28/2018 when installed. Contact Christy Whitley at 336-703-3157 or Whitleca@forsyth.cc
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C Cove base has been removed behind door in warewashing area, behind pizza oven along front cook line, and into employee restroom. Replace. In food 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 1 mm (one thirty-second inch). // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Hole in wall behind door in back dry storage room. / Flooring in dry storage room is damaged and peeling. / Seal handwashing sink next to employee restroom to wall. Repair. Physical facilities shall be maintained in good repair. 0 pts
- 54 6-303.11 Intensity-Lighting - C Lighting measuring low (in foot candles) in the following areas: under hood at fryers at 22-37, and 18 at wing prep top. Increase lighting intensity to meet at least 50 foot candles in areas of food preparation. 0 pts



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