

# Food Establishment Inspection Report

Score: 92

Establishment Name: RESTAURANT AND PIZZERIA NEW YORK

Establishment ID: 3034012847

Location Address: 5083 UNIVERSITY PARKWAY

Inspection  Re-Inspection

City: WINSTON SALEM

State: NC

Date: 09 / 14 / 2018 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 09 : 45  am  pm Time Out: 01 : 50  am  pm

Permittee: NEW YORK STYLE PIZZERIA AND RESTAURANT INC.

Total Time: 4 hrs 5 minutes

Telephone: (336) 661-8343

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: 3

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	2	0 0 0 0
<b>Employee Health .2652</b>						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13 0 0 0
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13 0 0 0
<b>Good Hygienic Practices .2652, .2653</b>						
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1 0 0 0
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03 0 0 0
<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	4	2 0 0 0
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	0 0 0 0
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1 0 0 0
<b>Approved Source .2653, .2655</b>						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1 0 0 0
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1 0 0 0
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1 0 0 0
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1 0 0 0
<b>Protection from Contamination .2653, .2654</b>						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13 0 0 0
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0 0 0 0
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1 0 0 0
<b>Potentially Hazardous Food Time/Temperature .2653</b>						
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13 0 0 0
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13 0 0 0
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	0 0 0 0
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13 0 0 0
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13 0 0 0
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0 0 0 0
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1 0 0 0
<b>Consumer Advisory .2653</b>						
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03 0 0 0
<b>Highly Susceptible Populations .2653</b>						
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13 0 0 0
<b>Chemical .2653, .2657</b>						
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03 0 0 0
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1 0 0 0
<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	2	1 0 0 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
<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	1	03 0 0 0
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1 0 0 0
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03 0 0 0
<b>Food Temperature Control .2653, .2654</b>						
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03 0 0 0
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03 0 0 0
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	1	03 0 0 0
34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0 0 0 0
<b>Food Identification .2653</b>						
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1 0 0 0
<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	2	1 0 0 0
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1 0 0 0
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03 0 0 0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03 0 0 0
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03 0 0 0
<b>Proper Use of Utensils .2653, .2654</b>						
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	0	03 0 0 0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03 0 0 0
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03 0 0 0
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03 0 0 0
<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	2	1 0 0 0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03 0 0 0
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03 0 0 0
<b>Physical Facilities .2654, .2655, .2656</b>						
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1 0 0 0
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1 0 0 0
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1 0 0 0
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03 0 0 0
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03 0 0 0
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03 0 0 0
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0 0 0 0
<b>Total Deductions:</b>					8	



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 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: NEW YORK STYLE PIZZERIA AND RESTAURANT INC.  
 Telephone: (336) 661-8343

Establishment ID: 3034012847  
 Inspection  Re-Inspection Date: 09/14/2018  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: rodrigohernandez@yahoo.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
Pork	walk in cooler	42	Rice	final cook	183	Tamales	hot holding	162
Chicken stw	hot holding	150	Hot water	3 compartment sink	143	Servsafe	A.Hernandez8/2/21	0
Sld tom	make unit	41	Chlorine	3 compartment sink	50			
Sld ham	make unit	44	Chlorine	warewashing machine	50			
Shd lettuce	reach in cooler	41	Milk	reach in cooler	38			
Pork	on counter	78	Chicken	final cook	185			
Shd cabbage	walk in cooler	41	Fish fried	final cook	173			
Refried bns	walk in cooler	45	Beef	hot holding	177			

## 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 0 points. Bottled water stored on shelving above the clean drainboard of the warewashing machine. Employee shall eat and drink in designated areas. Store personal beverages on the bottom shelf to prevent any possible contamination. CDI: Bottle water was removed.
- 7 3-301.11 Preventing Contamination from Hands - P,PF Food employee with bare hand (left) held the bread then butter with knife using the gloved right hand. The same food employee grabbed the cheese slices with gloved hand then separated the slices with bare hand to place on cold turkey sub (ready-to-eat). Food employees may not contact exposed, ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Educated food employee. Food employee removed glove, washed hands, and placed gloves on both hands. Turkey sub was voluntarily discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. A knife, grater, cutting board, strainer bowl, mug, small plastic container, and metal basket were soiled with debris. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All items taken to the 3 compartment sink.

Lock Text



Person in Charge (Print & Sign): *Angel Hernandez*  
 Regulatory Authority (Print & Sign): *Jill Sakamoto*

Angel Hernandez.  
 J. Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: 09 / 19 / 2018

REHS Contact Phone Number: ( 336 ) 703 - 3137



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
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- 18 3-501.14 Cooling - P Repeat. Cooked pork 76 F to 78 F in a covered, bowl on the counter at room temperature. Person in charge and two different employees stated the pork was cooked last night and left on the counter. Cooling potentially hazardous foods shall be 135 F to 70 F in 2 hours and 135 F to 45 F in a total of 6 hours (January 1, 2019 will be 41 F or less). CDI: Cooked pork was voluntarily discarded by person in charge.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Repeat. Cooked pork, cooked rotisserie chicken, and chicken soup with no date marking inside the walk in cooler. Sliced tomatoes, sliced ham, shredded cabbage/beets, cole slaw, and shredded lettuce with no date marking inside the make unit/reach in cooler. Sliced ham, fully cooked sausage and beef with no date marking inside the make unit. Opened gallon of milk (about 75 percent gone) with no date marking inside the reach in cooler (upright). Person in charge stated all the items were from yesterday. Ready-to-eat, potentially hazardous food prepared and held for more than 24 hours shall be marked to indicate the day or date by which the food shall be discarded based on 4 days if 42 F to 45 F OR 7 days if 41 F or less. Ready-to-eat, potentially hazardous food prepared and packaged by food processing plant shall be clearly marked at time the original package is opened in a food establishment if
- 31 3-501.15 Cooling Methods - PF 0 points. Cooked pork 76 F to 78 F in a covered, bowl on the counter at room temperature. Person in charge and two different employees stated the pork was cooked last night and left on the counter. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. CDI: Cooked pork was voluntarily discarded by person in charge.
- 34 4-203.11 Temperature Measuring Devices, Food-Accuracy - PF/4-302.12 Food Temperature Measuring Devices - PF Metal-stem thermometer was off calibration by 8 F. No way to adjust the food thermometer. No other food thermometer was available. Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to plus or minus 2 F of intended range of use. A temperature measuring device with a small probe shall be provided and accessible. Verification required for food temperature measuring device by September 19, 2018. Please contact Jill Sakamoto at 336-703-3137 and/or sakamojm@forsyth.cc when completed.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C 0 points. Two metal shakers with seasoning, one squeeze bottle, and plastic container of dry ingredients were not labeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food.
- 37 3-306.11 Food Display-Preventing Contamination by Consumers - P 0 points. Observed chafer dishes with rolled up lids on table in self-service buffet area. When the lid is rolled up, tamales will have no sneeze guard protection from consumers. Food on display shall be protected from contamination by the use of packaging, food guards or other effective means. CDI: Person in charge removed the food in the chafer.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. Handle of tong in contact with cabbage/beet and shredded cabbage mixture. Handle of scoop in contact dry ingredients such as flour and sugar. Sugar container also had a bowl inside. Bowl with no handle inside bag of dry ingredient on the table. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency.



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- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Repeat. 0 points. Clean cutting boards, utensils and equipment stored on shelving next to vegetable prep sink. Observed water splash on the legs of the shelving unit. Continue to properly install splash guard at the vegetable prep sink. / Two cutting boards stored on the floor in the storage room. Store cleaned equipment and utensils in a clean, dry location where they are not exposed to splash, dust, or other contamination and at least 6 inches above the floor.
- 43 4-502.13 Single-Service and Single-Use Articles-Use Limitations - C 0 points. Smaller, plastic portioned bags in a plastic bag hanging on the shelf. Person in charge stated the small, plastic portioned bags are used to store the French fries and reused. Single-use and single-service articles may not be reused. CDI: Person in charge discarded the plastic bag.  
//4-903.11 (A) and (C)  
Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Aluminium containers with food-contact surfaces up on the top shelf of the make unit. Single-service and single-use articles shall be kept in original protective package or stored by using other means that afford protection from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 points. Peeling paint on shelving in reach in cooler across the fryers. Ice build up on pipe and peeling/rust on shelving inside the walk in freezer. Rusted legs on shelving inside the walk in cooler. Seal coming off/torn on the gasket of the ice machine. Equipment shall be maintained in good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Debris/residue on the shelving under the hot holding unit. Nonfood-contact surfaces of equipment and utensils shall be free of accumulation of dust, dirt, food debris and other debris. / Tray and racks inside the rotisserie chicken oven were soiled with debris and residue. Person in charge stated the rotisserie chicken was cooked yesterday. Food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulation. CDI: Employee took the racks and tray to the 3 compartment sink.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Damaged flooring with hole filled with cardboard/debris and two small live roaches coming out. Person in charge spoke with construction personal about the situation. Damaged wall by/under the handwashing sink in men's restroom. Physical facilities shall be maintained in good repair.  
//6-501.12  
Cleaning, Frequency and Restrictions - C Thick, yellowish residue on the back, corner floor by the rotisserie chicken. Debris on the floor in the storage room. Physical facilities shall be kept clean. 0 points.
- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting measured low in the following areas: 13 to 16 foot candles at large mixer (light bulbs were not working properly), 4 to 6 foot candles at the self-service hot holding buffet, and 30 to 32 foot candles at the soda machine to coffee machine. Lighting shall be at least 50 foot candles where employee works or handles food.



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