Food Establishment Inspection Report Score: 99

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stablishment Name: MARIO'S PIZZA												E	sta	ablishment ID: 3034012014				
ocation Address: 2205 CLOVERDALE AVE																		
City:WINSTON SALEM						State: NC					Da	ate	:01	/22/2020 Status Code: A				
Zip: 27103 County: 34 Forsyth									Time In: 12:19 PM Time Out: 2:00 PM									
•	mit				MARIOS PIZZA OF WS INC.						То	tal	ΙTi	me:1 hrs 41 min				
				_							Ca	ate	go	ry #: IV				
	elephone: (336) 602-1410									EDA Establishment Type: Full-Service Restaurant								
Nastewater System: ⊠Municipal/Community ☐ On-Site Sys							ster	No. of Risk Factor/Intervention Violations: 1										
Nater Supply: Municipal/Community ☐ On-Site Supply													Repeat Risk Factor/Intervention Viol		0			
_					5115				1									
Foodborne Illness Risk Factors and Public Health Interventions Risk factors: Contributing factors that increase the chance of developing foodborne illness.							Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,								6			
Public Health Interventions: Control measures to prevent foodborne illness or										and physical objects into foods.								
	IN OUT NA NO Compliance Status				OUT CDI R VR				IN OUT NA NO Compliance Status						CDI	R VR		
$\overline{}$	perv	_	$\overline{}$.2652 PIC Present: Demonstration-Certification by				11	afe F	$\overline{}$	_	d W					
_	X [_			accredited program and perform duties	2	0		28			☒		Pasteurized eggs used where required	1 0.5 0			
$\overline{}$	nploy	$\overline{}$	Hea	alth	.2652 Management, employees knowledge;	10.00			29	☒				Water and ice from approved source	210	미		
\rightarrow	X [\rightarrow	\dashv	_	responsibilities & reporting	3 15			30	$ \Box $	미			Variance obtained for specialized processing methods	1 050			
	X [lon!	. D	Proper use of reporting, restriction & exclusion actices .2652, .2653	3 1.5	0		F		Tem	pera	atur	e Control .2653, .2654				
$\overline{}$	X C	-	ienii	G PI	actices .2652, .2653 Proper eating, tasting, drinking, or tobacco use	2 1	mr		31	\boxtimes				Proper cooling methods used; adequate equipment for temperature control	1 05 0			
\rightarrow	-	-	\dashv	\dashv	No discharge from eyes, nose or mouth	2 0.0			32			☒		Plant food properly cooked for hot holding	1 0.5 0			
<u> </u>	XI [_	. Co	nta	mination by Hands .2652, .2653, .2655, .2656	1 0.8		기니니	33				X	Approved thawing methods used	1 05 0			
$\overline{}$	X C	$\overline{}$	1	riicai	Hands clean & properly washed	4 2			34	☒				Thermometers provided & accurate	1 05 0			
-		-	ᅥ	\vdash	No bare hand contact with RTE foods or pre-	3 1.9			F	ood l	lden	tific	atio	n .2653				
\rightarrow		\rightarrow	뷔	븨	approved alternate procedure properly followed Handwashing sinks supplied & accessible	2 3	-	+-	35	$ \boxtimes $				Food properly labeled: original container	210			
	prov	_	Sou	irce					1—		\neg	n of	Foo	d Contamination .2652, .2653, .2654, .2656, .265 Insects & rodents not present; no unauthorized	$\overline{}$			
$\overline{}$	X) C	$\overline{}$		21.00	Food obtained from approved source	2 1	mr		36	\vdash	믜			animals	210	미	90	
+		-	\dashv		Food received at proper temperature	2 1	-		37	☒				Contamination prevented during food preparation, storage & display	2 1 0			
+	X C	-	\dashv		Food in good condition, safe & unadulterated	2 1	-	-	38	$ \boxtimes $				Personal cleanliness	1 0.5 0			
_	_	-		$\overline{}$	Required records available: shellstock tags,	2 1			39	x				Wiping cloths: properly used & stored	11 12 12			
		_	⊠ fro	m C	parasite destruction contamination .2653, .2654	2 1	0 0		40	☒				Washing fruits & vegetables	1 05 0			
T	X C	_			Food separated & protected	3 1.5	О	100	Р	rope	r Us	e of	Ute	nsils .2653, .2654				
-	X C	-	\exists	\exists	Food-contact surfaces: cleaned & sanitized	3 15	0 0		41	X				In-use utensils: properly stored	1 0.5 0			
\rightarrow		-	\dashv	_	Proper disposition of returned, previously served,				42	$ \boxtimes $				Utensils, equipment & linens: properly stored, dried & handled	1 0.5 0			
			/ Ha	zaro	reconditioned, & unsafe food dous Food Time/Temperature .2653	2	ــالعا	1	43					Single-use & single-service articles: properly stored & used	1 0.5 0			
$\overline{}$		$\overline{}$	$\overline{}$		Proper cooking time & temperatures	3 1.9	0		44		口			Gloves used properly	1 0.5 0			
\rightarrow	X C	╗	at		Proper reheating procedures for hot holding	3 1.5	0 0	-			ils a	nd E	Equi	pment .2653, .2654, .2663				
+		+	\rightarrow		Proper cooling time & temperatures	3 1.5	0		45					Equipment, food & non-food contact surfaces approved, cleanable, properly designed,	210			
-	_ -	-	-		Proper hot holding temperatures	2 44	_		╢	\sqcup	_	\dashv		constructed, & used Warewashing facilities: installed, maintained, &	+++	₩	+	
\rightarrow	-	-	믜	븸		3 13			1⊢	-	믜	4		used; test strips	1 030		9	
\rightarrow	_ -	_	$\overline{}$	믜	Proper cold holding temperatures	3 1.5			47				II al -	Non-food contact surfaces clean	1 05 0			
\rightarrow		4	믜	Ш	Proper date marking & disposition Time as a public health control: procedures &	3 1.5			48	hysid Ivo I	_	acı	litie	s .2654, .2655, .2656 Hot & cold water available; adequate pressure				
22	X C	<u>괴</u>			records	2 1			١∟	_	\rightarrow	븨			2110			
Co	nsur	_	$\overline{}$	visc	ory .2653 Consumer advisory provided for raw or	Imlea		JOIC	11—	-		\dashv		Plumbing installed; proper backflow devices	2 1 0	-		
L)		_		atibl	undercooked foods e Populations .2653	1109	العا		50	\vdash	믜			Sewage & waste water properly disposed	210	띰		
$\overline{}$	_		-i		Pasteurized foods used; prohibited foods not	3 1.4			51		믜	믜		Toilet facilities: properly constructed, supplied & cleaned	1 0.5 0	미		
	emic	_	1		offered .2653, .2657	1-4-7	ے اِنت	- -	52					Garbage & refuse properly disposed; facilities maintained	1 0.5 0			
25 [<u> </u>	J	Image: section of the		Food additives: approved & properly used	1 0.9	0		53		Ø			Physical facilities installed, maintained & clean	TEX			
26	X C	7	司		Toxic substances properly identified stored, & used	2 1	0		54		ᅵ			Meets ventilation & lighting requirements; designated areas used	1 0.5 0			
		ma	nce	with	n Approved Procedures .2653, .2654, .2658				11					and granted an edge states				



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Total Deductions: 1

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	Commen	t Adde	enaum to	F000 E	<u>:stabiisni</u>	nent	inspection	1 Report				
Establishme	ent Name: MARIO'S F	PIZZA			Establishment ID: 3034012014							
City: WINS County: 34 Wastewater Water Supp	System: Municipal/Com	munity	Zip: 27103 On-Site System	state: <u>NC</u>	Inspect Comment A Water samp Email 1:Sl Email 2:	0						
Telephone	e: <u>(336)</u> 602-1410				Email 3:							
			Temp	erature C	bservation	าร						
	Effective	Janua	ary 1, 201	9 Cold H	olding is	now 4	1 degrees	or less				
Item	Location Temp Item Location		Location		Temp	Item	Location	Temp				
Pepperoni Pizza	cooked to	213.0	Meatballs	hot holding		173.0	Meatballs	walk-in cooler	40.0			
Philly Steak	final cook	196.0	Marinara	hot holding		144.0	Marinara Sauce	walk-in cooler	41.0			
Chicken	reheat	182.0	Beef	pizza make	-unit	29.0	Pizza Sauce	walk-in cooler	38.0			
Lettuce	salad make-unit	36.0	Ham	pizza make	-unit	36.0	Quat Sani	3-compartment sink	200.0			
Mozzarella	salad make-unit	37.0	Pork	pizza make	-unit	33.0	Hot Water	3-compartment sink	137.0			
Tomatoes	salad make-unit	38.0	Mozzarella	pizza make	-unit	36.0	Serv Safe	Ami Zakon 4-30-24	0.000			

pizza make-unit

walk-in cooler

41.0

41.0

Spinach

Lettuce

40.0

40.0

First Last Person in Charge (Print & Sign): Ami Zakon First Last Regulatory Authority (Print & Sign): Victoria Murphy

> REHS ID: 2795 - Murphy, Victoria Verification Required Date:



Salad

Spaghetti

reach-in cooler

reach-in cooler



Comment Addendum to Food Establishment Inspection Report

Establishment Name: MARIO'S PIZZA Establishment ID: 3034012014

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.

- 5-205.11 Using a Handwashing Sink-Operation and Maintenance PF: A trash can was blocking the handwashing sink/Employee observed putting ice in the handwashing sink. (A) A handwashing sink shall be maintained so that it is accessible at all times for employee use. (B) A handwashing sink may not be used for purposes other than handwashing. CDI: The trash can was moved in order to access the handwashing sink. The ice was removed from the handwashing sink.
- 6-501.12 Cleaning, Frequency and Restrictions C: Wall cleaning is needed behind the ice machine. Physical facilities shall be cleaned as often as necessary to keep them clean. 0-points