Food Establishment Inspection Report

Establishment Name: MARCO'S PIZZA #8327							
Location Address: 246 JON	ESTOWN RD						
City: WINSTON SALEM	State: North Carolina						
Zip: 27104C	County: 34 Forsyth						
Permittee: HOOGLAND FO	DODS LLC						
Telephone: (336) 930-5252	2						
	○ Re-Inspection						
Wastewater System:							
Municipal/Community	On-Site System						
Water Supply:							
Municipal/Community	On-Site Supply						

Establishment ID:	3034012845
Date: 05/23/2023 Time In: 2:00 PM	Status Code: A Time Out: 4:20 PM
Category#: II	_Time Out
FDA Establishment Type:	
No. of Risk Factor/Interve	ention Violations: 4
No. of Repeat Risk Factor/	Intervention Violations: 1

Score:

		_			incipal/confindinty Conforce cuppiy						
					e Illness Risk Factors and Public Health Ir					s	
					Interventions: Control measures to prevent foodborne illness						
Compliance Status						Т	OUT		CDI	R	VF
S	upe	ervis	ion		.2652						
1	Ė	оит	г		PIC Present, demonstrates knowledge, &	1		_			Г
_	'^	001	IN/A	Ш	performs duties	1		0			
2	×	оит	N/A		Certified Food Protection Manager	1		0			
E	mp	loye	e H	ealt	h .2652						
3	×	оит			Management, food & conditional employee; knowledge, responsibilities & reporting						
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	ìX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic	Practices .2652, .2653						
	12.3	OUT	-	Н	Proper eating, tasting, drinking or tobacco use	1	0.5	_			
7		OUT	_	Щ	No discharge from eyes, nose, and mouth	1	0.5	0			
_	Preventing Contamination by Hands .2652, .2653, .2655, .2656										
8	X	оит		Н	Hands clean & properly washed	4	2	0			
9		оит		N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	IN	о)∢ т	N/A	Ш	Handwashing sinks supplied & accessible	2	X	0	X		
Α	ppı	rove	d S	our	ce .2653, .2655						
	٠,	оит	_		Food obtained from approved source	2	1	0			
_	-	OUT	_	ı) (∕0	Food received at proper temperature	2	1	0			
13	IN	о х (т		Ш	Food in good condition, safe & unadulterated	2	X	0	X	Х	
14	IN	оит	• X A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pı	ote	ectio	n fi	rom	Contamination .2653, .2654						
	<u> </u>	оит	N/A	N/O		3	1.5	-			
16	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
17	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food						
					ardous Food Time/Temperature .2653	-		-			
	-	OUT	-	-		3	1.5	-			
	-	OUT	-	- `		3	1.5	-			-
_	'	OUT	_	-	Proper hot holding temperatures	3	1.5	-			\vdash
	٠.	OUT	-	-	Proper cold holding temperatures	3	1.5	-			\vdash
	-	оит	_	-	Proper date marking & disposition	3	1.5	-			\vdash
24	IN	о)Х(т	N/A	N/O	Time as a Public Health Control: procedures &				Х		
С	ons	sum	er A	dvi	sory .2653						
25	IN	оит	ΝX		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Н	gh	ly S	usc	epti	ble Populations .2653						
	Ť	оит		\Box	Pasteurized foods used; prohibited foods not offered	3	1.5	0			
С	her	nica			.2653, .2657	-	_	_			
		OUT			Food additives: approved & properly used	1	0.5	0			
	-	о х (т	_		Toxic substances properly identified stored & used	2	1	X	Х		
С	onf	form	anc	e w	ith Approved Procedures .2653, .2654, .2658						
		оит	I		Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan 2 1 0						
_	-		_	ш		1	_	_			

	G	ood	Reta	ail P	Good Retail Practices ractices: Preventative measures to control the addition of pa	tho	gens	, ch	emica	als,	
					and physical objects into foods.	_					
C	or	npl	ian	ice	Status		OUT	Γ	CDI	R	VR
Sa	afe	Food	d an	d W	ater .2653, .2655, .2658						
30	IN	OUT	n X (A		Pasteurized eggs used where required	1	0.5	0			
31	ìХ	OUT			Water and ice from approved source	2	1	0		Г	
32	IN	оит)X A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	nper	atur	re Control .2653, .2654						
33	IN	о) (т			Proper cooling methods used; adequate equipment for temperature control	1	0,5€	0	X	Х	
34	IN	OUT	N/A	ŊΧÓ	Plant food properly cooked for hot holding	1	0.5	0		Н	
35	ìX	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0		Н	
i—		OUT			Thermometers provided & accurate	1	0.5	0		П	
-		Ide	ntific	atio	on .2653			_			
37	X	OUT			Food properly labeled: original container	2	1	0			
Pı	reve	entic	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	M	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	OUT			Personal cleanliness	1	0.5	0		Г	
41	IN	о х (т			Wiping cloths: properly used & stored	1	0.5	X			
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	rope	er Us	se o	f Ute	ensils .2653, .2654						
43	M	оит			In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0			
U	tens	sils a	and	Equ	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	M	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	оит			Non-food contact surfaces clean	1	0.5	0			
PI	hys	ical	Faci	litie	s .2654, .2655, .2656						
50	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	X	оит		П	Plumbing installed; proper backflow devices	2	1	0		П	
52	M	оит		П	Sewage & wastewater properly disposed	2	1	0		П	
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	×	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	о х (т			Physical facilities installed, maintained & clean	1	0.5	X		П	
56	M	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	4					





Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012845 Establishment Name: MARCO'S PIZZA #8327 Location Address: 246 JONESTOWN RD Date: 05/23/2023 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27104 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:mp3998@fvmc.com Water Supply: Municipal/Community On-Site System Permittee: HOOGLAND FOODS LLC Email 2: Telephone: (336) 930-5252 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 40 pizza make table cheese 37 sausage pizza make table 39 ham pizza make table 39 pizza make table tomato 36 chicken pizza reach in 38 cheese sandwich make table 39 ham sandwich make table 39 sandwich make table meatball 38 sandwich reach in lettuce 40 walk in cheese 39 walk in sausage 39 tomato walk in 64 sauce cooling @ 2:41 48 cooling @ 3:17 sauce 65 cooling @ 2:41 chicken 44 cooling @ 3:17 chicken First Last Person in Charge (Print & Sign):

Last

Regulatory Authority (Print & Sign): Cierra

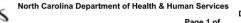
Elledge

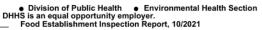
REHS ID:2760 - Elledge, Cierra

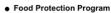
Verification Required Date:

REHS Contact Phone Number: (336) 462-7770

Authorize final report to be received via Email:









Comment Addendum to Inspection Report

Establishment Name: MARCO'S PIZZA #8327 Establishment ID: 3034012845

Date: 05/23/2023 Time In: 2:00 PM Time Out: 4:20 PM

Certifications							
Name	Certificate #	Туре	Issue Date	Expiration Date			
Linzey Estep		Food Service		02/01/2026			
Violatio		servations and Corporected within the time frames		ns 8-405.11 of the food code.			

- 10 5-205.11 Using a Handwashing Sink Operation and Maintenance (Pf) Spray bottle of unknown substance hanging from hand sink at front counter. Maintain access to handsinks. Handsinks may only be used for handwashing. CDI- spray bottle relocated.
- 13 3-202.15 Package Integrity (Pf) 3 dented cans found on dry storage shelf. Segregate dented cans to send back to manufacturer or to discard. CDI Cans separated to be returned/discarded. REPEAT.
- 24 3-501.19 Time as a Public Health Control. No copies of TPCH policy on site at beginning of inspection. If time without temperature control is used as the public health control for a working supply of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is displayed or held for sale or service written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance. CDI- written procedure was acquired during inspection.
- 7-102.11 Common Name Working Containers (Pf) One spray bottle of unknown substance in kitchen. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI- bottle labeled during inspection
- 33 3-501.15 Cooling Methods (Pf) Pizza sauce and chicken wings cooling in deep containers that were tightly sealed. 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- items were vented and stirred every 10 minutes to meet proper cooling parameters
- 41 3-304.14 Wiping Cloths, Use Limitations (C) In use wiping cloths stored on pizza prep counter. Hold in-use wiping cloths in sanitizer between uses.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C) Replace all caulking around sinks in facility. Physical facilities shall be maintained in good repair.