## Food Establishment Inspection Report

Establishment Name: WHI	TAKER SQUARE GOURMET PIZZA	Establishment ID: 3034012494							
Location Address: 1981 N. PE City: WINSTON SALEM Zip: 27106 Cor Permittee: WHITAKER SQUA	State: North Carolina unty: 34 Forsyth	Date: 11/30/2022 Time In: 1:00 PM Category#: IV	_Status Code: A _Time Out: _2:30 PM						
<b>Telephone</b> : (336) 660-0400		· · —	Fact Food Postauran						
	○ Re-Inspection	FDA Establishment Type:	rasi roou Resiaurani						
Wastewater System:	On-Site System	No. of Risk Factor/Intervention Violations: 2  No. of Repeat Risk Factor/Intervention Violations:							
	On-Site Supply								

Su Su Er	OI IN IN	olic	Hea lia	lth I	Contributing factors that increase the chance of developing for interventions: Control measures to prevent foodborne illness				ness.		
Sı I Er	in mp	mp	lia			or	injur	у			
Sı I Er	i <b>X</b> IN	rvis		nc	- 04-4						
1 2 Er	IN np		ion		e Status	(	0U1	Γ	CDI	R	VR
2 Er	IN np	оит			.2652						
Er 3	np		N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
3	Ė	о <b>)</b> (т	N/A		Certified Food Protection Manager	X		0			
	ix	loye	e H	ealt	h .2652						
	<b> ^</b> `	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	iX	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
			gie	nic I	Practices .2652, .2653						
_	<b>!</b>	OUT		$\vdash \vdash$	Proper eating, tasting, drinking or tobacco use  No discharge from eyes, nose, and mouth	1	0.5	0			
_		OUT			<u> </u>	_	0.5	U			
	_	_	ıg (	ont	Hands clean & properly washed .2652, .2653, .2655, .265	_	2	0			
		оит оит	N/A	N/O	No bare hand contact with RTE foods or pre-	4	2	0			
10	M	OUT	NI/A		approved alternate procedure properly followed	$\perp$					
		out	_	ourc	Handwashing sinks supplied & accessible	2	1	0			
	<u>.                                    </u>	оит	_		Food obtained from approved source	2	1	0			
_	<b>'</b>	оит	-	Ŋ <b>X</b> Ó	Food received at proper temperature	2	1	0			
3	×	оит			Food in good condition, safe & unadulterated	2	1	0			
4	IN	оит	ŋ <b>X</b> (A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0			
Pr	ote	ectio	n fı	rom	Contamination .2653, .2654						
5	įΚ	оит	N/A	N/O	Food separated & protected	3	1.5	0			
6	X	оит			Food-contact surfaces: cleaned & sanitized	3	1.5	0			
7	X	оит			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0			
					rdous Food Time/Temperature .2653						
	-	_	_		Proper cooking time & temperatures	3	1.5	-			
				₩,		3	1.5	-			
				NXO N/O	Proper cooling time & temperatures  Proper hot holding temperatures	3	1.5		$\vdash$		
_	-	_	-	N/O	_ ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '	3	1.5	-			
_	-	_	_	N/O	<u> </u>	3	1.5	-			
4	ķ	оит	N/A	N/O	Time as a Public Health Control; procedures & records	3	1.5	0			
Co	ons	sum	er A	dvi	sory .2653						
	$\overline{}$	оит			Consumer advisory provided for raw/	1	0.5	٥			
		551	- 5/ 76	Ш	undercooked foods	<u></u>	0.3	Ľ			
Hi	gh	ly S	ısc	epti	ble Populations .2653						
6	IN	оит	ŊΧĄ		Pasteurized foods used; prohibited foods not offered	3	1.5	0			
		nica			.2653, .2657						
		оит			Food additives: approved & properly used	1	0.5	-			
	_	оит	_	_	Toxic substances properly identified stored & used	2	1	0			
		orm out			ith Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			

	Good Retail Practices  Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals,										
С	or	npl	iar	nce	and physical objects into foods.  Status		OUT		CDI	R	VR
Safe Food and Water .2653, .2655, .2658										Ш	
		оит			Pasteurized eggs used where required	1	0.5	0			
31	_	OUT	1770		Water and ice from approved source	2	1	0		Н	
32	Ť	оит	<b>)X</b> A		Variance obtained for specialized processing methods	2	1	0			
F	ood	Ten	npei	ratur	re Control .2653, .2654			_		Ш	
33	Ж	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	ìX	OUT	N/A	N/O	Plant food properly cooked for hot holding	1	0.5	0		Н	
35		OUT	_		Approved thawing methods used	1	0.5	0		Н	
_		оит		П	Thermometers provided & accurate	1	0.5	0		Н	
F	ood	Ide	ntifi	catio	on .2653						
37	ìХ	оит			Food properly labeled: original container	2	1	0	Г	П	
Pı	reve	entic	on o	f Fo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
39	×	оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	M	оит		Н	Personal cleanliness	1	0.5	0		Н	
41	M	оит			Wiping cloths: properly used & stored	1	0.5	0			
42	M	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	гор	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	M	оит			Gloves used properly	1	0.5	0			
Utensils and Equipment .2653, .2654, .2663											
47	IN	<b>ох</b> (т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X			
48	X	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о <b>)</b> (т			Non-food contact surfaces clean	1	0,5	0			
PI	hys	ical	Fac	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
51	X	оит			Plumbing installed; proper backflow devices	2	1	0			
52	M	оит			Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	M	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	о <b>х</b> (т		Ш	Physical facilities installed, maintained & clean	1	0%5	0		Х	
56	IN	о <b>)(</b> т			Meets ventilation & lighting requirements; designated areas used	1	0.5	X			
	TOTAL DEDUCTIONS:					2					





Score: 98

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012494 Establishment Name: WHITAKER SQUARE GOURMET PIZZA Date: 11/30/2022 Location Address: 1981 N. PEACE HAVEN ROAD X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27106 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:scottoant93@aol.com Water Supply: Municipal/Community On-Site System Permittee: WHITAKER SQUARE, INC Email 2: Telephone: (336) 660-0400 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Location Temp Item Temp Item High temp 39 197 warewashing Diced tomatoes pizza unit top 40 Sliced ham pizza unit top 35 Spinach pizza unit top 36 Onions pizza unit top 37 Mozzarella pizza unit top 38 Beef pizza unit top 37 Chicken pizza unit bottom Fresh slice 37 pizza unit bottom <u>mozzarella</u> 161 Meat sauce steamwell 160 Meatballs steamwell 39 Sliced tomatoes sandwich unit top 40 Lettuce sandwich unit top 38 Sliced turkey sandwich unit top 38 Ham sandwich unit top 37 Pasta walk in cooler walk in cooler 38 Chicken wings 40 walk in cooler Lettuce 36 Ham walk in cooler 140 3 compartment sink Hot water 100 Chlorine sanitizer 3 compartment sink (ppm) Last

First

Person in Charge (Print & Sign): Antonio

Regulatory Authority (Print & Sign): Elizabeth

REHS ID:3136 - Manning, Elizabeth

Scotto Di Frega

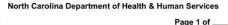
Last

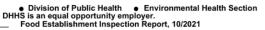
Manning

Verification Required Date:

REHS Contact Phone Number: (336) 703-3135

Authorize final report to be received via Email:









## **Comment Addendum to Inspection Report**

Establishment Name: WHITAKER SQUARE GOURMET PIZZA Establishment ID: 3034012494

Date: 11/30/2022 Time In: 1:00 PM Time Out: 2:30 PM

## **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.

- 2 2-102.12 (A) Certified Food Protection Manager (C) PIC ServSafe certification was expired. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accreditied program.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking-PF- In pizza prep unit 2 containers of chicken and sliced mozzarella were not datemarked. All ready-to-eat TCS foods prepared/opened and held in establishment for longer then 24 hours must be datemarked. CDI- Items dated appropriately. Left at 0 points for being the only items out of complaince during inspection.
- 47 4-501.11 Good Repair and Proper Adjustment Equipment (C) Replace torn door gasket on the right side reach in of the pizza unit. Equipment shall be maintained in a state of good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning is needed on the door gasket of the walk in freezer, hood vents above the pizza including walk-in cooler and walk-in freezer, to remove accumulated food residues. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C)(REPEAT) Replace missing ceiling tiles in dry storage area. Physical facilities shall be maintained in good repair.
- 6-305.11 Designation Dressing Areas and Lockers (C) Employee food and clothing were stored on the dry shelving with food for service. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other Lockers or other possessions. CDI: Education was given and items were moved to their designated area.