

Food Establishment Inspection Report

Score: 92

Establishment Name: COPPOLA'S PIZZA

Establishment ID: 3034010623

Location Address: 3512 YADKINVILLE ROAD

City: WINSTON-SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: SAL COPPOLA

Telephone: (336) 922-1190

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/24/2023 Status Code: A

Time In: 12:50 PM Time Out: 4:00 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 2

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT/N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT/N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT/N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> OUT	Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper cooling time & temperatures	3	0	X X
21	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT/N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> IN OUT/N/A/N/O	Proper date marking & disposition	3	1.5	X X X
24	<input checked="" type="checkbox"/> OUT/N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT/N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN OUT	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, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0 X X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT/N/A/N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN	Food properly labeled: original container	2	X	0 X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	1	X X
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0 X
48	<input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained & used; test strips	1	0	0 X X
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	X	0.5	0 X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices	2	X	0 X
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	X	0.5	0 X
56	<input checked="" type="checkbox"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					8



Comment Addendum to Food Establishment Inspection Report

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 City: WINSTON-SALEM State: NC
 County: 34 Forsyth Zip: 27106
 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: SAL COPPOLA
 Telephone: (336) 922-1190

Establishment ID: 3034010623
☒ Inspection ☐ Re-Inspection Date: 05/24/2023
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: SCOPPOLA@TRIAD.RR.COM
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Tomato Sauce	cooked for hot holding	213.0	Meatballs	walk-in cooler	40.0			
Meat Sauce	reheat	180.0	Lasagna	walk-in cooler	39.0			
Marinara Sauce	hot holding	176.0	Egg Plant	walk-in cooler	32.0			
Turkey	sandwich station	33.0	Pizza Sauce	walk-in cooler	39.0			
Tuna Salad	sandwich station	41.0	Chicken Wings	walk-in cooler	39.0			
Tomatoes	sandwich station	36.0	Hot Water	dish machine	164.0			
Ricotta	grill station	46.0	Hot Water	3-compartment sink	132.0			
Eggplant	grill station	51.0	C. Sani	3-compartment sink	100.0			
Beef	grill station	41.0						
Diced Chicken	grill station	39.0						
Spinach	pasta station	39.0						
Diced Tomatoes	pasta station	40.0						
Diced Chicken	pasta station	39.0						
Spaghetti	2 door cooler 1	39.0						
Angel Hair	2 door cooler 1	39.0						
Salad	2 door cooler 2	41.0						
Turkey	2 door cooler 2	39.0						
Pizza Sauce	pizza station	53.0						
Mozzarella	pizza station	41.0						
Ham	pizza station	40.0						

First
 Person in Charge (Print & Sign): Sal

Last
 Coppola



First
 Regulatory Authority (Print & Sign): Victoria

Last
 Murphy



REHS ID: 2795 - Murphy, Victoria

Verification Required Date: 06/02/2023

REHS Contact Phone Number: (336) 703-3814

Authorize final report to
 be received via Email:





North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
 DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: COPPOLA'S PIZZA

Establishment ID: 3034010623

Date: 05/24/2023 **Time In:** 12:50 PM **Time Out:** 4:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Terri Coppola		Food Service	03/16/2021	03/16/2026

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.

- 20 3-501.14 Cooling-REPEAT-P: The following items prepared/cooked and cooled the night prior failed to meet cooling parameters: ricotta cheese (46 F), egg plant (51 F), pizza sauce (53 F). (A) Cooked potentially hazardous food shall be cooled:(1) Within 2 hours from 57C (135F) to 21C (70F); (2) Within a total of 6 hours from 57C (135F) to 5C (41F) or less. CDI: Education was given and , the PIC discarded items.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition-REPEAT-P: A pan of lasagna cooked 3/20 was without date marking. (A) A food specified in 3-501.17(A) or (B) shall be discarded if it:(1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen. CDI: The PIC was allowed to label the item.
- 33 3-501.15 Cooling Methods-PF: 3-501.14 Cooling-REPEAT-P: The following items prepared/cooked and cooled the night prior failed to meet cooling parameters: ricotta cheese (46 F), egg plant (51 F), pizza sauce (53 F). Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: when placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination - during the cooling period to facilitate heat transfer from the surface of the food. CDI: The PIC discarded items.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-REPEAT-C: Squeeze bottles with oil, vinegar, and water were without labeling. Working containers holding food or food ingredients removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises-REPEAT-C: A pot of tomato sauce was sitting on the floor. (A) Except as specified in (B) and (C) of this section, food shall be protected from contamination by storing the food: (1) In a clean, dry location;(2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. *different violation that noted from the previous inspection*
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Replace gaskets on coolers / shelving with coffee machine is badly damaged and in poor repair. / chipping finish on one door upright cooler shelving. / paint is chipping from dough mixer. / lower portion of shelving on prep tables and legs with rust build up. /rusting on walls and floors in the walk-in cooler .Equipment shall be maintained in good repair.
- 48 4-204.115 Warewashing Machines, Temperature Measuring Devices-REPEAT-PF: The wash and rinse gauges on the dish machine are not working. A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water:(A) In each wash and rinse tank; and (B) As the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank. VR: A verification is required by 06/02/23. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: shelves in the walk-in cooler, condenser and fan covers in the walk-in cooler, ice shield, clean dish shelves, fryers, upright cooler, beer cooler, and outers surfaces of equipment Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 (B) System Maintained in Good Repair-REPEAT-C: Leaks were observed at the prep faucet of the prep sinks, the handwashing sink, and both faucets of the 3-compartment sink/handle missing on prep sink faucet. A plumbing system shall be maintained in good repair. *the PIC have the parts in the establishment to repair the leaks*
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Baseboard is separating from the wall in men's restroom, by pizza oven, and behind equipment. / FRP panels and trim are bowing throughout the establishment including under the dish machine and in the women's restroom/damaged around pizza make unit/oven. / door frame between rear kitchen and pizza prep station is damaged. / fill holes in wall above one door reach-in cooler and freezer./vent detaching from ceiling in men's restroom./rusting on microwave Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions-REPEAT-C: Floor cleaning is needed behind equipment at cookline, behind coffee cabinet, drink machine, pizza oven, and floor drains. / Clean light lenses throughout establishment. Physical facilities shall be cleaned as often as necessary to be maintained.

56 6-303.11 Intensity - Lighting-C: The lighting measured at f 3-5 ft candles in the men and women's restrooms. The light intensity shall be: (B) At least 215 lux (20 foot candles): (3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms