

# Food Establishment Inspection Report

Score: 93

Establishment Name: ELIZABETH'S PIZZA

Establishment ID: 3034011142

Location Address: 910B S MAIN ST

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 08 / 22 / 2019 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 11 : 00 am Time Out: 02 : 45 pm

Permittee: NAPO INC

Total Time: 3 hrs 45 minutes

Telephone: (336) 996-1275

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: 1

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		
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices .2652, .2653</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<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	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination .2653, .2654</b>										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	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	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>										
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	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	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	
<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	

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	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control .2653, .2654</b>										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification .2653</b>										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	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	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	<input checked="" type="checkbox"/>	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	<input checked="" type="checkbox"/>	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	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	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	<input checked="" type="checkbox"/>	
<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	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Total Deductions: 7										



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Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: NAPO INC

Telephone: (336) 996-1275

Establishment ID: 3034011142

☒ Inspection ☐ Re-Inspection Date: 08/22/2019

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: illianomaurizio@yahoo.com

Email 2:

Email 3:

## Temperature Observations

**Cold Holding Temperature is now 41 Degrees or less**

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
servsafe	Allesandro Ileano	1/1/23	0	chlorine	wiping cloth bucket	100	cooked beef	walk in cooler
hot water	warewashing sink	126	chlorine	dish machine	100			
chicken	cook temp	189	pepperoni	prep 1	39			
beef	upright cooler	39	spinach	prep 1	38			
tomato	upright cooler	39	meatballs	cook temp	183			
tom	prep 2	38	tomato sauce	cook temp	167			
lunchmeat	prep 2	39	pizza	cook temp	208			
chlorine	spray bottle	400	ham	walk in cooler	38			

## 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.

- 6 2-301.14 When to Wash - P PIC accompanied EHS to dumpster area during inspection wearing disposable gloves. PIC attempted to return to food handling without washing hands afterwards without washing hands or changing gloves. CDI. PIC removed soiled gloves and washed hands before returning to food handling.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF Repeat violation. Food debris observed in front kitchen hand sink. Hand sinks may only be used for hand washing. CDI. PIC educated about use of hand sinks. Hand sink cleaned out.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P 0 points. One package of raw beef in upright cooler stored above cooked chicken, condiments and deli meat. Store raw foods below ready to eat foods to prevent cross contamination. CDI. Beef relocated to lower shelf.

Lock  
Text



Person in Charge (Print & Sign): *First* Alessandro *Last* Ileano

Regulatory Authority (Print & Sign): *First* Amanda *Last* Taylor

REHS ID: 2543 - Taylor, Amanda

*[Signature]*

*[Signature]*

Verification Required Date: 08 / 31 / 2019

REHS Contact Phone Number: ( 336 ) 703 - 3136



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- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF Consumer advisory posted on menu with no asterisks or reminders to accompany disclosure. Provide consumer advisory for animal foods served raw or under-cooked. Consumer advisory must include disclosure and reminder. PIC states that philly cheese steak is the only item on menu that they will over cooked rare. Update consumer advisory to include asterisks by philly cheese steak as well as asterisks referring back to disclosure. Verification required within 10 days. Contact Amanda Taylor at 336-703-3136 or taylorar@forsyth.cc.
- 26 7-204.11 Sanitizers, Criteria-Chemicals - P 0 points. One spray bottle of sanitizer tested in excess of 200 PPM chlorine on testing device. Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia). CDI. Bottle mixed with water. Now 100PPM chlorine.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Several knives and spatula stored in crevice between back table and wall. Food debris present in utensil storage bin. Clean dish stored on clean drainboard that was soiled with food debris. Store cleaned equipment, utensils, linens and packages in a clean, dry location and at least 6 inches off the floor.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Paper plates and toothpicks stored on front wall mount shelf that was excessively soiled. Store single-use and single-service articles to prevent contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat violation. Replace rusted rack on drainboard at warewashing sink. Weld smooth corners of lid to front prep unit. Adjust door to prep unit that does align properly. Repaint base of large mixer where finish is deteriorating. Recondition oxidized legs and lower shelf of prep table where microwave is located. Remove cardboard liner from bottom shelf of prep table as it is neither durable nor easily cleanable. Identify cause of dripping water inside keg cooler and repair. Replace badly dented strainer in clean dish area. Equipment shall be in good repair.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF Facility has 2 compartment warewashing sink. No variance in place. No approved detergent sanitizer. PIC has Enviropower sanitizer that he is using as detergent sanitizer. EPA 1839-79-39189. Variance must be obtained to use 2 compartment sink without approved detergent sanitizer. Verification required. Contact Amanda Taylor at 336-703-3136 or taylorar@forsyth.cc when compliant.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Additional cleaning needed on insides and outsides of keg cooler as well as inside of right upright freezer. Non food contact surfaces of equipment shall be clean. 0 points.



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- 49 5-205.15 (B) System maintained in good repair - C 0 points. Repair minor drip at faucet of warewashing sink. Plumbing system shall be in good repair.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C Replace dumpster that is rusting out along bottom seam. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Repeat violation. Repaint door frames where paint is chipping so that surface is smooth and easily cleanable. Physical facilities shall be in good repair.  
6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C Install coved base in restrooms. In food service establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctions shall be coved and closed to no larger than one thirty-second inch (1 mm).  
6-501.12 Cleaning, Frequency and Restrictions - C Many bottles and recyclables stored in can wash. Clean can wash.
- 54 6-501.110 Using Dressing Rooms and Lockers - C Repeat violation. Keys stored on slicer. Employee espresso stored on prep table near clean utensils. Employee food stored in walk in cooler among restaurant food. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.



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✓  
Spell



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Spell

