

Food Establishment Inspection Report

Score: 94.5

Establishment Name: LEDO'S PIZZA

Establishment ID: 3034012618

Location Address: 220 MARKET VIEW DR. SUITE F

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 11 / 12 / 2019 Status Code: A

Zip: 27284

County: 34 Forsyth

Time In: 01 : 00 ^{am}/_{pm} Time Out: 04 : 15 ^{am}/_{pm}

Permittee: ALAN C ENTERPRISES, LLC

Total Time: 3 hrs 15 minutes

Telephone: (336) 993-5336

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 1

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

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 |
| Supervision .2652 | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | PIC Present; Demonstration-Certification by accredited program and perform duties | <u>2</u> | <u>0</u> | <input type="checkbox"/> | <input type="checkbox"/> |
| Employee Health .2652 | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Management, employees knowledge; responsibilities & reporting | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper use of reporting, restriction & exclusion | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper eating, tasting, drinking, or tobacco use | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | No discharge from eyes, nose or mouth | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Hands clean & properly washed | <u>4</u> | <u>2</u> | <u>0</u> | <input 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 | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 8 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Handwashing sinks supplied & accessible | <input checked="" type="checkbox"/> | <u>1</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| Approved Source .2653, .2655 | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food obtained from approved source | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Food received at proper temperature | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food in good condition, safe & unadulterated | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Required records available: shellstock tags, parasite destruction | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Protection from Contamination .2653, .2654 | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food separated & protected | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food-contact surfaces: cleaned & sanitized | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper disposition of returned, previously served, reconditioned, & unsafe food | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper cooking time & temperatures | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 17 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper reheating procedures for hot holding | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Proper cooling time & temperatures | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper hot holding temperatures | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper cold holding temperatures | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper date marking & disposition | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Time as a public health control: procedures & records | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Consumer Advisory .2653 | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Consumer advisory provided for raw or undercooked foods | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Highly Susceptible Populations .2653 | | | | | | | | | |
| 24 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pasteurized foods used; prohibited foods not offered | <u>3</u> | <u>13</u> | <u>0</u> | <input type="checkbox"/> |
| Chemical .2653, .2657 | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Food additives: approved & properly used | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Toxic substances properly identified stored, & used | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | |
| 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |

| 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 |
| Safe Food and Water .2653, .2655, .2658 | | | | | | | | | |
| 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Pasteurized eggs used where required | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Water and ice from approved source | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Variance obtained for specialized processing methods | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Food Temperature Control .2653, .2654 | | | | | | | | | |
| 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper cooling methods used; adequate equipment for temperature control | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Plant food properly cooked for hot holding | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Approved thawing methods used | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Thermometers provided & accurate | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Food Identification .2653 | | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food properly labeled: original container | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Insects & rodents not present; no unauthorized animals | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Contamination prevented during food preparation, storage & display | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Personal cleanliness | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Wiping cloths: properly used & stored | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 40 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Washing fruits & vegetables | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | | | | |
| 41 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | In-use utensils: properly stored | <u>1</u> | <u>03</u> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Utensils, equipment & linens: properly stored, dried & handled | <u>1</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Single-use & single-service articles: properly stored & used | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Gloves used properly | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | |
| 45 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | <u>2</u> | <input checked="" type="checkbox"/> | <u>0</u> | <input checked="" type="checkbox"/> |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Warewashing facilities: installed, maintained, & used; test strips | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 47 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Non-food contact surfaces clean | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Hot & cold water available; adequate pressure | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 49 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Plumbing installed; proper backflow devices | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Sewage & waste water properly disposed | <u>2</u> | <u>1</u> | <u>0</u> | <input type="checkbox"/> |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Toilet facilities: properly constructed, supplied & cleaned | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 52 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Garbage & refuse properly disposed; facilities maintained | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 53 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Physical facilities installed, maintained & clean | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/> |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Meets ventilation & lighting requirements; designated areas used | <input checked="" type="checkbox"/> | <u>03</u> | <u>0</u> | <input checked="" type="checkbox"/> |
| Total Deductions: | | | | | | <u>5.5</u> | | | |



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Off



Comment Addendum to Food Establishment Inspection Report

Establishment Name: LEDO'S PIZZA

Location Address: 220 MARKET VIEW DR. SUITE F

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

Wastewater System: ☒ Municipal/Community ☐ On-Site System

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

Permittee: ALAN C ENTERPRISES, LLC

Telephone: (336) 993-5336

Establishment ID: 3034012618

☒ Inspection ☐ Re-Inspection Date: 11/12/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: ledo.kernersville@gmail.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 | Delcy Bradford 10/9/24 | 0 | chlorine | dish machine | 100 | lettuce | salad prep | 40 |
| air temp | bar cooler | 40 | hot water | 3 compartment sink bar | 132 | pepperoni | salad prep | 39 |
| chicken | walk in cooler | 38 | cheese | prep 1 | 38 | | | |
| cheese | walk in cooler | 39 | noodles | prep 1 | 39 | | | |
| air temp | pepsi cooler | 31 | soup | hot holding | 147 | | | |
| hot water | 3 compartment sink | 134 | pasta | cook temp | 202 | | | |
| quat sanitizer | 3 compartment sink | 300 | pizza | cook temp | 198 | | | |
| quat sanitizer | prep bucket | 300 | sauce | cook temp | 178 | | | |

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.

- 8 6-301.12 Hand Drying Provision - PF Repeat violation. No paper towels at bar hand sink. Provide paper towels or approved alternative for hand drying at each hand sink. CDI. Paper towels stocked.
- 37 3-307.11 Miscellaneous Sources of Contamination - C Pasta draining in wash compartment of three compartment sink that was visibly soiled with debris. If three compartment sink is to be used for draining of pasta(facility has no prep sink), compartments must be cleaned and sanitized before and after food prep. Food prep may not take place at the same time as warewashing. CDI. Pasta discarded.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C 0 points. Cups used as scoop stored in cheese in prep 1. No handle on cups. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain.

Lock
Text



Person in Charge (Print & Sign): Delcy *First* Bradford *Last*

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

Delcy Bradford

REHS ID: 2543 - Taylor, Amanda

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3136



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C Repeat violation. Several stacks of cups near drink machine stacked wet. Allow cleaned dishes to air dry thoroughly before stacking.
- 45 4-205.10 Food Equipment, Certification and Classification - C Repeat violation. Provide documentation that shelving holding pizza boxes are ANSI approved. Dressings portioned out into small cups stored in front pepsi cooler that is intended for the storage of packaged items only. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an ANSI-accredited certification program.
- 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repair left lid to large prep unit where screw is missing on top lid. Equipment shall be in good repair.
- 54 6-501.110 Using Dressing Rooms and Lockers - C Repeat violation. Employee phone observed on shelf above salad prep unit. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions. Relocate employee food, drinks and personal items where they cannot contaminate food, food contact surfaces, equipment or single service items.

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Spell



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Spell

