

Food Establishment Inspection Report

Score: 90.5

Establishment Name: LEDO'S PIZZA

Establishment ID: 3034012618

Location Address: 220 MARKET VIEW DR. SUITE F

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: ALAN C ENTERPRISES, LLC

Telephone: (336) 993-5336

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☐ Municipal/Community ☒ On-Site Supply

Date: 09/30/2022 Status Code: A

Time In: 10:15 AM Time Out: 12:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 4

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	IN	OUT	N/A	PIC Present, demonstrates knowledge, & performs duties	1	X	X
2	IN	OUT	N/A	Certified Food Protection Manager	X	0	X
Employee Health .2652							
3	X	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	X	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0
5	X	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653							
6	X	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	X	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	X	OUT		Hands clean & properly washed	4	2	0
9	X	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	IN	OUT	N/A	Handwashing sinks supplied & accessible	2	X	0
Approved Source .2653, .2655							
11	X	OUT		Food obtained from approved source	2	1	0
12	IN	OUT	X	Food received at proper temperature	2	1	0
13	X	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	X/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	IN	OUT	N/A/N/O	Food separated & protected	3	X	0
16	IN	OUT		Food-contact surfaces: cleaned & sanitized	X	1.5	0
17	X	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	IN	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	IN	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0
22	X	OUT	N/A/N/O	Proper cold holding temperatures	3	1.5	0
23	IN	OUT	N/A/N/O	Proper date marking & disposition	3	X	0
24	IN	OUT	X/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	IN	OUT	X	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT	X	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT	X	Food additives: approved & properly used	1	0.5	0
28	X	OUT	N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	X	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	IN	OUT	X	Pasteurized eggs used where required	1	0.5	0
31	X	OUT		Water and ice from approved source	2	1	0
32	IN	OUT	X	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	X	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN	OUT	N/A	Approved thawing methods used	1	0.5	0
36	X	OUT		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	IN	OUT	X	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	X	OUT		Insects & rodents not present; no unauthorized animals	2	1	0
39	X	OUT		Contamination prevented during food preparation, storage & display	2	1	0
40	IN	OUT	X	Personal cleanliness	1	0.5	0
41	IN	OUT	X	Wiping cloths: properly used & stored	1	0.5	X
42	X	OUT	N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654							
43	IN	OUT	X	In-use utensils: properly stored	1	0.5	0
44	IN	OUT	X	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	X
45	IN	OUT	X	Single-use & single-service articles: properly stored & used	1	0.5	X
46	X	OUT		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	IN	OUT	X	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	X	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	X	OUT		Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656							
50	X	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	X	OUT		Plumbing installed; proper backflow devices	2	1	0
52	X	OUT		Sewage & wastewater properly disposed	2	1	0
53	X	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	X	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	X	OUT		Physical facilities installed, maintained & clean	1	0.5	0
56	X	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:				9.5			



Comment Addendum to Food Establishment Inspection Report

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Establishment ID: 3034012618
☒ Inspection ☐ Re-Inspection Date: 09/30/2022
 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

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
pizza sauce	walk-in cooler	39						
marinara	walk-in cooler	39						
alfredo	walk-in cooler	39						
meatball	walk-in cooler	38						
mozzarella	walk-in cooler	39						
feta	walk-in cooler	39						
fettuccini	sandwich cooler	40						
spaghetti	sandwich cooler	39						
feta	sandwich cooler	39						
cooked chicken	sandwich cooler	39						
lettuce	sandwich cooler	39						
lettuce	sandwich cooler 2	40						
pickled onion	sandwich cooler 2	40						
sausage	pizza cooler	40						
meatball	pizza cooler	37						
ham	pizza cooler	37						
mozzarella	pizza cooler	37						

First
 Person in Charge (Print & Sign): Kristina
 First
 Regulatory Authority (Print & Sign): Andrew

Last
 Rich
 Last
 Lee

REHS ID: 2544 - Lee, Andrew
 REHS Contact Phone Number: (980) 201-0602

Verification Required Date:

Authorize final report to
 be received via Email:

[Signature]
[Signature] REHS
[Signature]



North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Date: 09/30/2022 **Time In:** 10:15 AM **Time Out:** 12:15 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.

- 1 2-102.11 PIC shall demonstrate knowledge by being a certified food protection manager. PIC does not have ANSI food protection manager certification. PIC also did not know cooling parameters for TCS foods and reheating temperature and time prior to hot holding for TCS foods. Also, most TCS ready-to-eat foods in establishment were not date marked and there does not appear to be a good date marking system in place at establishment. CDI - PIC educated on cooling and reheating TCS foods. PIC will work on improving date marking system in establishment. 0 pts.
- 2 2-102.12 (A) Certified Food Protection Manager (C) PIC does not have active ANSI food protection manager certification. REPEAT
- 10 6-301.12 Hand Drying Provision (Pf) No paper towels present in men's restroom. Hand washing sinks shall be equipped with paper towels or alternative hand drying device. CDI - PIC refilled dispenser. REPEAT
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw ground beef and raw hamburger patties stored on shelf above cheese in walk-in cooler. Raw animal foods must not be stored above ready-to-eat foods. CDI - Raw food moved to bottom shelf.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) 12 pans, 2 cutting boards, food processor blade, can opener blade, cheese shredder blade, and 5 pieces of silverware had visible food debris on them and were stored as clean. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Items placed at dish machine to be rewashed. REPEAT // 4-602.11 Clean the equipment and utensils used with TCS foods as required to avoid contamination. P Soda gun at bar had visible buildup and needed to be cleaned. Clean beverage dispensing equipment as specified by the manufacturer or at least every 24 hours. // Ice machine also had visible buildup on the top of the shield inside machine. Clean ice machine more frequently.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Pizza sauce, marinara, pickled onions, feta cheese, alfredo sauce, and meat balls missing date labels in walk-in cooler. Sausage, meatballs, and ham missing date labels in pizza cooler. Fettuccini, spaghetti, feta cheese, sliced tomatoes, lettuce, cooked chicken, and cooked gyro meat missing date labels in sandwich cooler. TCS ready-to-eat foods must be labeled with date mark if held for 24 hours. CDI - PIC put labels on all containers of TCS ready-to-eat foods missing date labels. REPEAT
- 37 3-302.12 Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta. Container of sugar missing label. Label all containers of food and ingredients that are not readily and easily identifiable. 0 pts.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Both food employees doing prep work without hair restraints. Food employees must wear a hair restraint such as a hat or hair net. REPEAT
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Wet wiping cloths observed on clean side of dish machine drainboard on shelf and on drainboard of 3-compartment sink. Wet wiping cloths shall be stored in sanitizer solution when in between uses. 0 pts.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Ramekin stored as a scoop in container of bacon. Utensils must have a handle. Do not use ramekins as scoops. REPEAT
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Several pans stored as clean but were stacked up while they were still wet. Allow utensils to adequately air dry before stacking them. 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Splash guard needed between hand washing sink and pizza cutting and prep station. Establishment has placed on large lid wedged between sink and cutting station temporarily. Establishment still needs to install a permanent splash guard between sink and pizza station. 0 pts. REPEAT
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Bag of to-go lids observed on floor. Single-use and single-service articles shall be stored at least 6 inches off the floor. 0 pts.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Torn gasket present on sandwich cooler, pizza cooler, and reach-in freezer doors. Replace torn gaskets. REPEAT