Food Establishment Inspection Report

Score: 93.5

Establishment Name: ILLIANOS **Establishment ID:** 3034011127

Location Address: 2537 LEWISVILLE-CLEMMONS RD

☒ Inspection   ☐ Re-Inspection

City: CLEMMONS   **State:** NC

Date: 09 / 19 / 2017   **Status Code:** A

Zip: 27012   **County:** 34 Forsyth

Time In: 11 : 00 ☒ am ☐ pm   Time Out: 01 : 20 ☐ am ☒ pm

Permittee: MAMDOMH I MOHAMED

Total Time: 2 hrs 20 minutes

Telephone: (336) 712-0666

Category #: III

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: 3

No. of Repeat Risk Factor/Intervention Violations: _____

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

Total Deductions: 6.5

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Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 09/19/2017

City: CLEMMONS State: NC

Comment Addendum Attached? ☐

County: 34 Forsyth Zip: 27012

Status Code: A

Category #: III

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

Email 1: toher1935@yahoo.com

Permittee: MAMDOMH I MOHAMED

Email 2:

Telephone: (336) 712-0666

Email 3: ˙

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	A. Elkanani 9-19-19	00	Garlic oil	Make unit 2	40	Ambient	Upright cooler	38
Cheese pizza	Counter	90	Turkey	Reach-in cooler	41	Ambient	Beverage cooler	36
Chlorine ppm	Bottle	50	Sausage	Reach-in cooler 2	40			
Hot water	3-compartment sink	121	Mozzarella	Walk-in cooler	41			
Sausage	Make unit	41	Pizza	Reheat	170			
Mozzarella	Make unit	41	Meatballs	Reheat for hot holding	145			
Lettuce	Make unit 2	44	Hot water	Handsink	117			
Tomatoes	Make unit 2	41	Feta cheese	Upright cooler	40			

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   6-301.11 Handwashing Cleanser, Availability - PF - 0 pts - Hand soap was not available at the handsink near the fryer. Handwashing cleanser shall be available at each handsink in a food establishment. CDI - Soap provided.

✓ Spell

19   3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - 0 pts - One cheese pizza was held on a counter during the inspection. The pizza was cooked at 11:00AM and measured 90F. Potentially hazardous food shall be held at 135F or above. Time as a public health control methods were discussed with the person in charge. CDI - Pizza reheated and served within 30 minutes.

21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Precooked turkey bacon, a bag of spinach, sliced turkey, and mozzarella cheese were not date marked in various coolers. Listed foods were prepared Saturday-Sunday. Potentially hazardous food shall be date marked with the preparation or discard date. Potentially hazardous food can be held for a maximum of 4 days at 42-45F, or for a maximum of 7 days at 41F or below. CDI - Containers date marked.

Lock Text ○

Person in Charge (Print & Sign): *First* Aiman *Last* Elkanani

Regulatory Authority (Print & Sign): *First* Grayson *Last* Hodge

Grayson Hodge REHSI

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: ___ / ___ / _____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 3 8 3

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35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - Repeat: Continue labeling sauce bottles in the make unit, upright cooler, and beside of the cook line. The flour bin was labeled as salt under the prep table. Food that is removed from it's original packaging shall be labeled with the common name of the food if it is not easily recognizable, such as rice and beans.

37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - One bin of raw chicken was stored on the floor in the walk-in cooler. Food shall be stored at least 6 inches above the floor. CDI - Bin relocated to shelving.

45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Repair/recondition: damaged floor inside of the walk-in cooler, broken thermometers in both reach-in coolers, remove plastic from the outside of the fryer cabinet, a few platic containers above the 3-compartment sink are cracked, rusting shelves in walk-in cooler, shelves are starting to rust around canned goods storage. Equipment and utensils shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C Repeat: The beverage cooler is not designed to be smooth and easily cleanable. A container of feta cheese was stored inside of the cooler. Only packaged products that are not going to be portioned can be stored in the beverage cooler.

47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat: Cleaning needed in the following areas: behind cook line equipment, handle of the oven, the fan above the make unit, on dry storage shelving and other shelving throughout, inside of upright freezers, dough pans were stored on top of the large trashcan, inside of the microwave, throughout walk-in cooler, sticker residue on the exterior of a few bins, knife magnet and shelf cleaning above the make unit, and single-service shelving. Nonfood contact surfaces of equipment and utensils shall be kept clean.

53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: Several floor tiles cracked throughout the kitchen, ceiling tiles damaged/stained in the beverage storage room, baseboard damage in the kitchen and restrooms, tile damage around the women's toilet, ceiling damage in the men's restroom, caulk/seal the gaps where the ceiling meets the wall in the restrooms, and chipping door frame at the storage closet. Physical facilities shall be in good repair and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C - Repeat: Floor cleaning needed under hard-to-reach areas of equipment and in the back storage room. Floors, walls, and ceilings shall be kept clean.

54 6-501.110 Using Dressing Rooms and Lockers - C - 0 pts - An employees phone and keys were stored on the lid of a flour bin, and another employee's pack of cigarettes was stored on a wire shelf above dry goods. Employees personal items shall be stored in a designated area where they do not contaminate food, equipment, linens, or single-service items.

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