

Food Establishment Inspection Report

Score: 92.5

Establishment Name: RESTAURANT AND PIZZERIA NEW YORK

Establishment ID: 3034012847

Location Address: 5083 UNIVERSITY PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM State: NC

Date: 02 / 12 / 2018 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 11 : 15 ^{am} _{pm} Time Out: 02 : 25 ^{am} _{pm}

Permittee: NEW YORK STYLE PIZZERIA AND RESTAURANT INC.

Total Time: 3 hrs 10 minutes

Telephone: (336) 661-8343

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: 6

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.								
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	2	0		
Employee Health .2652								
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	
Good Hygienic Practices .2652, .2653								
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	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0	
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	3	X	0	X
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
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	
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	X	0	X
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	X	0	X
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	X	0	X
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	X	X
22	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records	2	1	X	X
Consumer Advisory .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
Highly Susceptible Populations .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
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	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	<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	
Food Temperature Control .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	X	03	0	X
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	
Food Identification .2653								
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0	
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	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	
Proper Use of Utensils .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0	
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
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	2	1	X	
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	X	0	X
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0	
Physical Facilities .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0	
Total Deductions:					7.5			



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 Water Supply: Municipal/Community On-Site System
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 Telephone: (336) 661-8343

Establishment ID: 3034012847
 Inspection Re-Inspection Date: 02/12/2018
 Comment Addendum Attached? Status Code: A
 Category #: IV
 Email 1: rodrigohernandez@yahoo.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp	
ServSafe	A. Hernandez	8-2-21	00	Chicken	Final	170	Salsa	Upright	40
Hot water	3 comp sink	162	Cheese	Pizza make unit	40	Philly	Final	197	
Chlorine sani	Dishmachine	200	Ham	Pizza make unit	41	Chlorine sani	3 comp sink	10	
Beans	Reheat	202	Sausage	Pizza make unit	42	Chlorine sani	3 comp sink - remade	50	
Mari sauce	Hot hold	167	Chili	Sandwich make unit	36	Cooked chkn	Walk-in cooler	49	
Ham	Walk-in cooler	47	Slaw	Sandwich make unit	38	Cheese	Walk-in cooler	48	
Steak	Final	186	Lettuce	Sandwich make unit	45	Beans	Walk-in cooler	47	
Burger	Final	199	Sliced tomato	Sandwich make unit	40	Ckn mix	Walk-in cooler	48	

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.

- 7 3-301.11 Preventing Contamination from Hands - P,PF One food employee observed pulling sub roll from oven with bare hands, and attempting to use for sandwich. FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, SINGLE-USE gloves, or dispensing EQUIPMENT. CDI: Educated food employee on glove use. Sub roll voluntarily discarded, and food employee donned gloves. ✓ Spell
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Employee actively sanitizing equipment and utensils in third vat of 3 compartment sink, with chlorine sanitizer measuring below 50ppm. Employees should be testing sanitizer to ensure appropriate strength prior to using and to ensure that sanitizing solution is effective. A chlorine sanitizing solution shall be maintained between 50-200ppm. CDI: REHSI added two caps of bleach to third vat, and chlorine sanitizer remeasuring 50ppm during inspection. Person-in-charge instructed employee to rewash and sanitize equipment and utensils.
- 18 3-501.14 Cooling - P REPEAT: Cooked rice observed in walk-in cooler with date mark of 2-11. Person-in-charge stated rice was cooked previous day, and was observed measuring 55F, in plastic container with tight fitting lid. Cooked, potentially hazardous food shall be cooled within 2 hours from (135-70F) and within a total of 6 hours from (135-41F) or less. CDI: Person-in-charge voluntarily discarded container of cooked rice.

Lock Text



Person in Charge (Print & Sign): Angel First Hernandez Last

Regulatory Authority (Print & Sign): Christy First Whitley Last

Angel Hernandez

Christy Whitley REHSI

REHS ID: 2610 - Whitley Christy

Verification Required Date: 02 / 13 / 2018

REHS Contact Phone Number: (336) 703 - 3157



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
 DHHS is an equal opportunity employer.



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Several containers of various cooked foods, salsa, etc, inside the walk-in cooler observed between 47-49F. Person-in-charge stated cooler had ice build up and water at start of business. All foods, with the exception of cooked rice (55F - see #18) were allowed to be moved to walk-in freezer, two make units, and upright cooler. Potentially hazardous food shall be held cold at 45F and below. **AS of January 1st, 2019 potentially hazardous foods shall be held cold at 41F and below** DO NOT store potentially hazardous foods inside walk-in cooler until repaired. ***Verification required for walk-in cooler by 2-13-17*** Contact Christy Whitley immediately at 336-703-3157 or Whitleca@forsyth.cc when repairs have been made.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF REPEAT: One pan of lasagna in walk-in cooler, cooked 2 days prior according to person-in-charge, without date mark. Ready-to-eat, potentially hazardous food prepared and held in a food establishment shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded based on the time and temperature combination: at 41F and below for 7 days, OR at 42-45F for 4 days. All other foods were appropriately date marked. CDI: Food employee labeled pan of lasagna to reflect Saturday's date. 0 pts
- 22 3-501.19 Time as a Public Health Control - P,PF Food employee cooked pizza, cut one slice from pizza, and placed on prep table to use time as a public health control. Establishment does not currently have written procedures to use TPHC that specify methods of compliance for the food and - 1) the food shall have an initial temperature of 41F or less; 2) the food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; 3) the food in unmarked containers or packages or marked to exceed a 4-hour time limit shall be discarded. CDI: During inspection, establishment placed cheese pizza in refrigeration to cool, and pull for by-the-slice when needed. 0 pts
- 31 3-501.15 Cooling Methods - PF REPEAT: Cooked rice observed in walk-in cooler with date mark of 2-11. Person-in-charge stated rice was cooked previous day, and was observed measuring 55F at beginning of inspection, in thick portion and in plastic container with tight fitting lid. 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: (1) Placing the FOOD in shallow pans; (2) Separating the FOOD into smaller or thinner portions; (3) Using rapid cooling EQUIPMENT; (4) Stirring the FOOD in a container placed in an ice water bath; (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; OR (7) Other effective methods. (B) 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
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Walk-in cooler with ambient air temperature of 47F during inspection. Foods measuring between 47-49F during inspection (with the exception of cooked rice at 55F). Repair walk-in cooler. DO NOT store potentially hazardous foods inside walk-in cooler until repaired. ***Verification required for walk-in cooler by 2-13-17*** Contact Christy Whitley immediately at 336-703-3157 or Whitleca@forsyth.cc when repairs have been made. 0 pts
- 46 4-603.16 Rinsing Procedures - C Observed employee washing cutting board at 3 compartment sink in first vat, rinsing cutting board in same vat, and proceeding to place cutting board in third vat of 3 compartment sink for sanitizing. Soiled dishes were being stored in rinse (second vat) vat at the time employee was observed warewashing. Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by use of a DISTINCT, separate water rinse after washing and before sanitizing - in the 3 compartment sink. // 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature - PF Employee actively washing equipment and utensils in wash water measuring 104F. The temperature of the wash solution in manual warewashing equipment shall be maintained at least 110F or as instructed per manufacturer. CDI: Wash water was drained during inspection.



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Spell



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