

# Food Establishment Inspection Report

Score: 95.5Establishment Name: PIZZA CITYEstablishment ID: 3034020685Location Address: 532 NORTH MARTIN LUTHER KING JR. DRIVE☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 03 / 16 / 2017 Status Code: UZip: 27101County: 34 ForsythTime In: 03 : 40 <sup>am</sup><sub>pm</sub> Time Out: 07 : 00 <sup>am</sup><sub>pm</sub>Permittee: ESKANDARANI INCTotal Time: 3 hrs 20 minutesTelephone: (336) 727-9600Category #: IIIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Fast Food RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 5No. of Repeat Risk Factor/Intervention Violations: 0

| 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| Employee Health .2652                                                                        |                                     |                                     |                                     |                                                                                              |   |                                     |                                     |                                     |                          |   |    |
| 2                                                                                            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                | 3 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 3                                                                                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion                                             | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <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                                             | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 5                                                                                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth                                                        | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <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                                                                | 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <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    | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 8                                                                                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible                                                      | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| Approved Source .2653, .2655                                                                 |                                     |                                     |                                     |                                                                                              |   |                                     |                                     |                                     |                          |   |    |
| 9                                                                                            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source                                                           | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 10                                                                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature                                                          | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 11                                                                                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated                                                 | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 12                                                                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| Protection from Contamination .2653, .2654                                                   |                                     |                                     |                                     |                                                                                              |   |                                     |                                     |                                     |                          |   |    |
| 13                                                                                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected                                                                   | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 14                                                                                           | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized                                                   | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> |   |    |
| 15                                                                                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| Potentially Hazardous Food Time/Temperature .2653                                            |                                     |                                     |                                     |                                                                                              |   |                                     |                                     |                                     |                          |   |    |
| 16                                                                                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures                                                           | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 17                                                                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding                                                  | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 18                                                                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures                                                           | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 19                                                                                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures                                                              | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 20                                                                                           | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures                                                             | 3 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 21                                                                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper date marking & disposition                                                            | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 22                                                                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records                                        | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <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                                      | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| Highly Susceptible Populations .2653                                                         |                                     |                                     |                                     |                                                                                              |   |                                     |                                     |                                     |                          |   |    |
| 24                                                                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered                                         | 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| Chemical .2653, .2657                                                                        |                                     |                                     |                                     |                                                                                              |   |                                     |                                     |                                     |                          |   |    |
| 25                                                                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food additives: approved & properly used                                                     | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |   |    |
| 26                                                                                           | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Toxic substances properly identified stored, & used                                          | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <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 | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <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                                                                    | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 29                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source                                                                      | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 30                                                                                                                             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods                                                    | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <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                                 | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 32                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding                                                              | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 33                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used                                                                           | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 34                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate                                                                        | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| Food Identification .2653                                                                                                      |                                     |                                     |                                     |                                                                                                         |   |                                     |                                     |                                     |                          |     |    |
| 35                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container                                                               | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <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                                                  | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 37                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 38                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness                                                                                    | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 39                                                                                                                             | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored                                                                   | 1 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |     |    |
| 40                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables                                                                             | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <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                                                                        | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 42                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled                                          | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 43                                                                                                                             | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used                                            | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 44                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly                                                                                    | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <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 | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input 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"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 47                                                                                                                             | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean                                                                         | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <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                                                           | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 49                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices                                                             | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 50                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed                                                                  | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 51                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned                                             | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 52                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained                                               | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 53                                                                                                                             | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean                                                       | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| 54                                                                                                                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used                                        | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |     |    |
| Total Deductions:                                                                                                              |                                     |                                     |                                     |                                                                                                         |   |                                     |                                     |                                     |                          | 4.5 |    |

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA CITY

Location Address: 532 NORTH MARTIN LUTHER KING JR. DRIVE

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27101

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

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

Permittee: ESKANDARANI INC

Telephone: (336) 727-9600

Establishment ID: 3034020685

☒ Inspection ☐ Re-Inspection Date: 03/16/2017

Comment Addendum Attached? ☐ Status Code: U

Category #: III

Email 1: aymalah80@yahoo.com

Email 2:

Email 3:

## Temperature Observations

| Item         | Location        | Temp | Item          | Location        | Temp | Item | Location | Temp |
|--------------|-----------------|------|---------------|-----------------|------|------|----------|------|
| Hot water    | 3 Comp sink     | 135  | Raw chicken   | Reach in        | 38   |      |          |      |
| Chlorine     | Bottle          | 50   | Tomato        | Walk-in         | 38   |      |          |      |
| Lettuce      | Make unit       | 40   | Gizzard       | Walk-in         | 44   |      |          |      |
| Slice tomato | Make unit       | 39   | Philly meat   | Final cook temp | 214  |      |          |      |
| Lettuce      | Reach-in cooler | 41   | Fried chicken | Final cook temp | 169  |      |          |      |
| Chili        | Hot hold        | 165  | Hot dog       | Reheat          | 155  |      |          |      |
| Slaw         | Cold hold       | 52   | Ambient Air   | Beverage cooler | 29   |      |          |      |
| Raw Wings    | Reach-in        | 40   | Ambient Air   | Dessert cooler  | 40   |      |          |      |

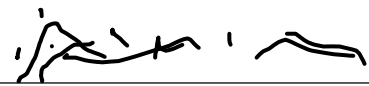
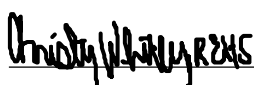

## Observations and Corrective Actions

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.

- 1 2-102.12 Certified Food Protection Manager - C No certified food protection manager present in establishment. : At least one food employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of require information through passing a test that is part of an American National Standards Institue (ANSI)- accredited program. Obtain certification within 210 days of transitional permit. 0 pts
- 2 2-103.11 (M) Person in Charge-Duties - PF No employee health policy in place in establishment. Employee health policy shall contain 5 symptoms and 5 food borne illnesses. Food employees and conditional employees are informed of their responsibility to report in accordance with law, to the person in charge, information about their health and activieis as they relate to diseases that are transmissible through food. CDI: Employee health policy given to person in charge. 0 pts
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P All metal pans checked with dried food debris and grease spots. Icemachine with black build up along ice shield and walls inside icemachine. Food contact surfaces of equipment and utensils shall be clean to sight and touch. Icemachine not cleaned during inspection, ensure icemachine in cleaned. CDI: All metal pans sent to be rewashed during inspection.

Person in Charge (Print & Sign): Ayman *First* Kaka *Last*

Regulatory Authority (Print & Sign): Christy Whitley REHSI *First* Michelle Bell REHS *Last*

REHS ID: 2464 - Bell, Michelle

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 3 3 6 ) 7 0 3 - 3 1 4 1



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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA CITY

Establishment ID: 3034020685

## 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.



- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P One container of slaw beside sitting with ice bath only surrounding bottom portion measured 52F. Potentially hazardous foods shall be maintained at 45F and below. Recommend using smaller portions of slaw and completely surrounding container of slaw in ice bath to ensure temperature is maintained. CDI: Slaw replaced and icebath filled to completely surround slaw container. 0 pts
- 26 7-201.11 Separation-Storage - P Three bottles of sanitizer hanging on rolling cart with slicer. One container of sanitizer being stored on utensils shelf above cleaned wiping cloths. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles. Store sanitizer below prep surfaces and cleaned linens. CDI: Sanitizer moved to low shelving. // 7-204.11 Sanitizers, Criteria-Chemicals - P One bottles of bleach sanitizer measuring below 50 ppm. Bleach sanitizer shall be maintained between 50-200ppm. CDI: Bleach sanitizer refilled and measured 50 ppm.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Two wet wiping cloths being stored on slicer and make unit prep surface. In between use, and once wet, wiping cloths shall be maintained completely submerged in an effective sanitizer solution. CDI: Person in charge educated, and relocated wet wiping cloths in effective sanitizer solution. 0 pts
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C One pair of tongs being stored on oven handle. Store utensils where they will not be contaminated by touching the floor, or employees clothing. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored on a clean portion of the food preparation table or cooking equipment, in a container of water if the water is maintained at temperature of at least 135F. CDI: Tongs sent to be rewashed. 0 pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Three packages of pizza boxes being stored next to handwashing sink, on the floor. Single-service and single-use articles shall be stored 6 inches above the floor. CDI: Pizza boxes moved to shelving. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Equipment in condition as stated on transitional addendum. Continue working on items as listed on transitional addendum. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C 3 compartment sink vats and drainboards require additional cleaning. Clean at least every 24 hours or as often as necessary to maintain clean.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: PIZZA CITY

Establishment ID: 3034020685

## 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.



- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Fryer needs additional cleaning as stated on transitional addendum. Nonfood-contact surfaces and equipment shall be free of food debris, dust, and other residue. 0 pts
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C / 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed - C / 6-501.12 Cleaning, Frequency and Restrictions - C Continue working on physical facilities repairs as listed on transitional addendum. Floors, walls, and ceiling shall be maintained in good repair, installed smooth and easily cleanable, and with coved baseboards.



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✓  
Spell



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