Food Establishment Inspection Report

Score: 91

Establishment Name: ILLIANOS
Location Address: 2537 LEWISVILLE-CLEMMONS RD
City: CLEMMONS **State:** NC
Zip: 27012 **County:** 34 Forsyth
Permittee: MAMDOMH I MOHAMED
Telephone: (336) 712-0666
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034011127
☒ Inspection ☐ Re-Inspection
Date: 01 / 17 / 2017 **Status Code:** A
Time In: 02 : 40 ○am ⊗pm **Time Out:** 05 : 15 ○am ⊗pm
Total Time: 2 hrs 35 minutes
Category #: III
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 3
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	☒	☐	☐		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	☒2	1	0	☐	☒	☐
46	☒	☐			Warewashing facilities: installed, maintained, & used; test strips	1	0.5	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒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: 9

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Comment Addendum to Food Establishment Inspection Report

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☒ Inspection   ☐ Re-Inspection   Date: 01/17/2017

Comment Addendum Attached? ☐

Status Code: A

Category #: III

Email 1: toher1935@yahoo.com

Email 2:

Email 3: .

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Aiman Elkanani 9-19-19	00	Tomatoes	Reach-in cooler	40			
Mozzarella	Make unit	42	Chicken	Reach-in cooler	41			
Ham	Make unit	40	Salami	Reach-in cooler	41			
Salami	Make unit	40	Meatballs	Hot holding	150			
Sausage	Make unit	44	Meat sauce	Hot hold	137			
Lettuce	Make unit 2	44	Mozzarella	Walk-in cooler	40			
Tomatoes	Make unit 2	40	Hot water	3-compartment sink	118			
Garlic	Make unit 2	43	Chlorine ppm	Sanitizer bottle	50			

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.

13   3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat: One covered container of raw chicken was stored above covered raw hamburger and lettuce in the reach-in cooler. Raw animal products shall be stored below ready-to-eat food and according to final cook temperature. CDI - Raw chicken relocated below raw hamburger.

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21   3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat: One container of sliced ham, chicken wings, and a container of ricotta cheese were not date marked in the reach-in cooler. Potentially hazardous food shall be date marked with the date of preparation or the date of discard. CDI - Ricotta cheese discarded and the container of sliced ham (41F) and chicken wings date marked.

26   7-102.11 Common Name-Working Containers - PF - 0 pts - A bottle of soap and water mixture was not labeled beside of the drink machines. Chemicals in working containers shall be labeled with the common name. CDI - Bottle labeled.

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

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

Grayson Hodge REHS

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: 0 1 / 2 4 / 2 0 1 7

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

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34   4-302.12 Food Temperature Measuring Devices - PF - There was not a thin-diameter probed thermometer in the food establishment. A thermometer with a thin-diameter probe shall be used to measure thin portions of food. Verification of thermometer is required by 1-24-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc

35   3-302.12 Food Storage Containers Identified with Common Name of Food - C -Repeat - Several working containers of oils and seasonings were not labeled with the common name of the food. Food containers shall be labeled with the common name of the food, if they are removed from their original packaging.

37   3-305.11 Food Storage-Preventing Contamination from the Premises - C - 0 pts - A container of bread was stored on the floor of the walk-in cooler. Food shall be stored at least 6 inches above the floor. Relocate bread to shelving.

41   3-304.12 In-Use Utensils, Between-Use Storage - C 0 pts - 3 scoop handles stored in contact with food (mozzarella, sugar, and ice). Scoops shall be stored with the handles upright out of the food. CDI - Scoop handles positioned upright.

43   4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - 0 pts - Single-service cups and spoons were stored with the mouthparts unprotected. Single-service cups shall be protected from splash, dust, or other contamination. Position the plastic sleeve to protect the mouthparts of the cups. Cover/relocate spoons.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Repair/recondition: damaged floor inside of the walk-in cooler, broken thermometer in the reach-in cooler, cracked bin above the 3-compartment sink, shelves rusting in walk-in cooler, and chipping paint on the hobart mixer. Equipment shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C - Repeat: The beverage cooler is not designed to store potentially hazardous food. Feta cheese and celery were stored inside of the cooler. Remove celery and feta cheese.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Repeat: Cleaning needed in the following areas: around the fryer, handle of the oven, on dry storage shelving, inside of upright freezers, inside of the microwave, 4 lids to containers soiled, throughout walk-in cooler, mixer/dough pan shelving, inside of 2 tong handles, 3 stickers on the exterior of bins, knife magnet and shelf cleaning above the make unit, remove cardboard from the top of the pizza oven, and single-service shelving. Nonfood contact surfaces shall be kept clean.

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49   5-203.14 Backflow Prevention Device, When Required - P - No backflow preventers were observed on the tea urn or beverage dispenser. Backflow prevention devices shall be installed at each point of water use in a food establishment, or documentation shall be provided of internal backflows. Verification of backflow preventers is required by 1-24-17, contact Grayson Hodge at 336-703-3383 or hodgega@forsyth.cc//5-205.15 System Maintained in Good Repair - C - Repair the leaks at the left faucet of the 3-compartment sink and the drainline of the prep sink. Plumbing systems shall be maintained in good repair.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat: Several floor tiles cracked throughout the kitchen, ceiling tiles damaged/missing in the beverage storage room, baseboard damage in the kitchen and restrooms, damaged ceiling tiles in the back hallway, ceiling damage in the men's restroom, 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 - Cleaning needed under hard-to-reach areas of equipment. Floors, walls, and ceilings shall be kept clean.

54   6-202.11 Light Bulbs, Protective Shielding - C - 0 pts - Light shield needed in the soda box storage room.

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