

# Food Establishment Inspection Report

Score: 96

Establishment Name: PIE GUYS PIZZA

Establishment ID: 3034012505

Location Address: 3425 KINNAMON VILLAGE COMMONS

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 10 / 2018 Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 10 : 45 ☒ am ☐ pm Time Out: 01 : 35 ☒ am ☐ pm

Permittee: PIE GUYS PIZZA, LLC

Total Time: 2 hrs 50 minutes

Telephone: (336) 893-7331

Category #: II

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

FDA Establishment Type: \_\_\_\_\_

No. of Risk Factor/Intervention Violations: 2

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

No. of Repeat Risk Factor/Intervention Violations: 1

| 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                                  |
| <b>Supervision .2652</b>   |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  | <u>2</u> | <u>0</u>  | <input type="checkbox"/> | <input type="checkbox"/>            |
| <b>Employee Health .2652</b>   |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Good Hygienic Practices .2652, .2653</b>  |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  | <u>1</u> | <u>03</u> | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>                          |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hands clean & properly washed  |  |  | <u>4</u> | <u>2</u>  | <u>0</u>                 | <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    |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Approved Source .2653, .2655</b>  |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food obtained from approved source   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Protection from Contamination .2653, .2654</b>  |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food separated & protected   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 14   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  | <u>3</u> | <u>X</u>  | <u>0</u>                 | <input checked="" type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Potentially Hazardous Food Time/Temperature .2653</b>                                     |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 18   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time & temperatures   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 19   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper hot holding temperatures  |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 21   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  |  |  | <u>3</u> | <u>X</u>  | <u>0</u>                 | <input checked="" type="checkbox"/> |
| 22   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Time as a public health control: procedures & records  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Consumer Advisory .2653</b>   |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 23   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Consumer advisory provided for raw or undercooked foods                                      |  |  | <u>1</u> | <u>03</u> | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Highly Susceptible Populations .2653</b>  |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  | <u>3</u> | <u>13</u> | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Chemical .2653, .2657</b>   |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  | <u>1</u> | <u>03</u> | <u>0</u>                 | <input type="checkbox"/>            |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/>            |
| <b>Conformance with Approved Procedures .2653, .2654, .2658</b>                              |                                     |                                     |                                     |  |  |  |          |           |                          |                                     |
| 27   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <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                                  |
| <b>Safe Food and Water .2653, .2655, .2658</b>   |                                     |                                     |                                     |   |  |  |          |           |          |                                     |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| <b>Food Temperature Control .2653, .2654</b>   |                                     |                                     |                                     |   |  |  |          |           |          |                                     |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 32   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 33   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Approved thawing methods used   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| <b>Food Identification .2653</b>   |                                     |                                     |                                     |   |  |  |          |           |          |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| <b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>  |                                     |                                     |                                     |   |  |  |          |           |          |                                     |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 37   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  | <u>2</u> | <u>X</u>  | <u>0</u> | <input checked="" type="checkbox"/> |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 39   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  | <u>1</u> | <u>03</u> | <u>X</u> | <input type="checkbox"/>            |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| <b>Proper Use of Utensils .2653, .2654</b>   |                                     |                                     |                                     |   |  |  |          |           |          |                                     |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 42   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  | <u>1</u> | <u>03</u> | <u>X</u> | <input type="checkbox"/>            |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| <b>Utensils and Equipment .2653, .2654, .2663</b>  |                                     |                                     |                                     |   |  |  |          |           |          |                                     |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  | <u>2</u> | <u>1</u>  | <u>X</u> | <input type="checkbox"/>            |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 47   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| <b>Physical Facilities .2654, .2655, .2656</b>   |                                     |                                     |                                     |   |  |  |          |           |          |                                     |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  | <u>2</u> | <u>1</u>  | <u>0</u> | <input type="checkbox"/>            |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 53   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  | <u>1</u> | <u>03</u> | <u>0</u> | <input type="checkbox"/>            |
| Total Deductions: <u>4</u>   |                                     |                                     |                                     |   |  |  |          |           |          |                                     |



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County: 34 Forsyth Zip: 27103

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

Permittee: PIE GUYS PIZZA, LLC

Telephone: (336) 893-7331

Establishment ID: 3034012505

☒ Inspection ☐ Re-Inspection Date: 08/10/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: pieguys1@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      | Jason Mcnair 6-27-23 | 00   | Lettuce  | Walk-in cooler     | 38   |      |          |      |
| Hot water     | 3 comp sink          | 118  | Wings    | Pizza reach-in     | 40   |      |          |      |
| Hot water     | Hand sink            | 123  | Turkey   | Sandwich make unit | 37   |      |          |      |
| Quat sani     | 3 comp sink - ppm    | 100  | Ham      | Sandwich make unit | 39   |      |          |      |
| Chlorine sani | Mixed - ppm          | 100  | Lettuce  | Sandwich make unit | 41   |      |          |      |
| Mozzarella    | Pizza make unit      | 38   | Tomatoes | Sandwich make unit | 38   |      |          |      |
| Ham           | Pizza make unit      | 39   | Pizza    | Final              | 201  |      |          |      |
| Tomatoes      | Pizza make unit      | 42   |          |                    |      |      |          |      |

## 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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P All tongs and several lexan containers, hand-held slicer, can opener blade and salad spinner being stored as clean, observed with food and/or grease residue. Equipment food-contact surfaces and utensils shall be clean to sight and touch. CDI: All sent to be rewashed during inspection. //
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P Quat sanitizing chemical tower dispensing sanitizer between 0-100ppm. Repair or remove chemical tower (if switched to chlorine sanitizer). A chemical sanitizer used for a manual or mechanical operation at contact times specified under ¶ 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria (for Quat 150-400ppm OR Chlorine 50-200ppm), shall be used in accordance with the EPA registered label use instructions. \*\*Verification required for chemical tower/sanitizing
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF REPEAT: Container of spinach in walk-in cooler and container of ham inside sandwich make unit without date mark. Ready-to-eat, potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed, sold, or discarded, based on the temperature combinations CDI: Ham container allowed to be date marked. Spinach voluntarily discarded. //
- 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P REPEAT: Observed container of meatballs being stored in sandwich reach-in cooler with date label of 8-2-18. Ready-to-eat, potentially hazardous food shall be discarded once they exceed time/temperature combinations (41F and below 7 days OR 42-45F 4 days)
- 37 6-404.11 Segregation and Location-Distressed Merchandise - PF REPEAT: Package of cheese with green growth to be sent back to manufacturer observed on top shelf above ready-to-eat items inside walk-in cooler. Products that are held by the permit holder for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from food, equipment, utensils, linens, and single-service and single-use articles. CDI: Person-in-charge placed items to be returned to vendor into a labeled lexan container and segregated in walk-in cooler.

Lock  
Text



Person in Charge (Print & Sign):

Regulatory Authority (Print & Sign):

*Christy Whitley*  
*Christy Whitley*

REHS ID: 2610 - Whitley Christy

Verification Required Date: 08 / 20 / 2018

REHS Contact Phone Number: (336) 703-3157



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- 39 3-304.14 Wiping Cloths, Use Limitation - C Quat wiping cloth buckets measuring 0-100ppm. / One bucket beside pizza make unit being stored on floor. Recommend obtaining hook or stand to store wiping cloth bucket on. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114 (for Quat 150-400ppm OR Chlorine 50-200ppm); and in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, and single-service and single-use articles. CDI: Quat sanitizer in buckets discarded. Chlorine sanitizer mixed to 100ppm during inspection. 0 pts
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C A couple stacks of lexan containers and one stack of stainless mixing bowls on clean utensil shelving, stacked wet. After cleaning and sanitizing, equipment and utensils shall be air-dried. Do not towel dry.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Two torn gaskets observed on doors of pizza reach-in cooler. Replace. Equipment shall be maintained cleanable and in good repair. 0 pts



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Spell



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