

Food Establishment Inspection Report

Score: 78.5

Establishment Name: CICCIONES RISTORANTE

Establishment ID: 3034011259

Location Address: 156 LOWES FOOD DRIVE

Inspection Re-Inspection

City: LEWISVILLE

State: NC

Date: 08 / 12 / 2019 Status Code: A

Zip: 27023 County: 34 Forsyth

Time In: 02 : 00 am pm Time Out: 07 : 00 am pm

Permittee: CICCIONES OF LEWISVILLE, INC.

Total Time: 5 hrs 0 minutes

Telephone: (336) 945-4619

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: 9

No. of Repeat Risk Factor/Intervention Violations: 5

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"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	<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	2	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	13	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0	<input type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653								
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	<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	03	0	<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	13	0	<input type="checkbox"/>
Chemical .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	<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"/>	0	<input checked="" 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	1	0	<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	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	<input type="checkbox"/>
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	<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	<input type="checkbox"/>
Food Identification .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	<input checked="" 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	1	0	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	<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"/>	0	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	<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	<input checked="" type="checkbox"/>	1	0	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0	<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	1	0	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	03	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
Total Deductions:					21.5			



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City: LEWISVILLE **State:** NC
County: 34 Forsyth **Zip:** 27023
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: CICCIONES OF LEWISVILLE, INC.
Telephone: (336) 945-4619

Establishment ID: 3034011259
 Inspection Re-Inspection **Date:** 08/12/2019
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** IV
Email 1: n.schiano@hotmail.com
Email 2:
Email 3:

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ham	salad prep (DISC)	50	alfredo	pasta prep (DISC)	55	pasta	beginning of insp	78
shredded	"	53	lasagna	"	50	pasta	COOLING at 4:00	63
feta	"	59	ground beef	pizza prep	40			
sliced	"	60	marinara	"	41			
meat sauce	steam table	141	lasagna	walk-in cooler	42			
garlic in oil	Pepsi cooler (DISC)	59	soup	"	41			
cheesecake	small glass front	41	eggplant	"	42			
Cl sani	final rinse (ppm)	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.

- 1 2-102.11 Demonstration - C One employee working today has documentation of food safety training, but duties are not being performed; potentially hazardous foods are not being maintained at 41F or below, sanitizer in buckets was too strong, cooling is not being performed adequately, etc. Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention...and the requirements of Food Code.

- 2 2-201.11 (A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees - P Employee was unable to name the reportable illnesses and symptoms. The permit holder shall require food employees to report to the person in charge info about their health and activities as they relate to diseases that are transmissible through food. REPEAT. Verification Visit req'd.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C Employee drink in uncovered cup sitting on top of soda dispenser. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employees' hands; the container; and exposed food, etc. (drinks should have a lid and straw and be stored on a low shelf away from food and clean utensils). CDI - drink was discarded.

Lock Text



Person in Charge (Print & Sign): Nunzio *First* Schiano *Last*

Regulatory Authority (Print & Sign): Aubrie Welch *First* Seann Vicente *Last*




REHS ID: 2519 - Welch, Aubrie

Verification Required Date: 08 / 16 / 2019

REHS Contact Phone Number: (336) 703 - 3131



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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- 7 3-301.11 Preventing Contamination from Hands - P,PF Employee rearranged cooked pizza in to-go box with bare hands. Do not contact exposed ready to eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. REPEAT. Verification visit required.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Dried food debris/buildup on slicer. REPEAT. Some plates with food debris, ice shield with buildup. Clean the large dough bowl. Food contact surfaces shall be clean to sight and touch. Verification req'd to check cleaning of slicer and ice machine.

- 18 3-501.14 Cooling - P Italian sausage dated 7/10 (per manager, should have been 8/10) was 48-50F in walk-in cooler. Cooked pasta 44-53F, unclear when it was prepped (per manager, some is from this morning, some from yesterday). Portioned salads in clamshell containers made this morning at approx 11:30 were 46F at 4:00 pm. Cooked potentially hazardous food shall be cooled within 2 hours from 135F to 70F, and within a total of 6 hours from 135 to 41F. Potentially hazardous foods cooled from ambient temperature should reach 41F within a total of 4 hours. CDI - salads, pasta, sausage were voluntarily discarded.

- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Foods in salad prep cooler were 50-60F, foods in pasta prep cooler were 49-55F (see temp observations above). Garlic in oil mixture was 59F; per manager, it had been sitting out during lunch. Mozzarella, ham in top of pizza prep 48-50F; do not overstack. All potentially hazardous foods held cold must be 41F or below. If garlic in oil mixture needs to sit out, you have the option of developing a time as a public health control procedure to hold it off temp for 4 hours; at the end of 4 hours, any unused portion would have to be discarded. This procedure needs to be in writing. CDI - foods in prep coolers, garlic in oil, overstacked mozz and ham in pizza prep were voluntarily discarded. 2 new prep coolers ordered and delivered during inspection.

- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF Foods in prep coolers not dated today - ham, feta cheese, opened containers of ricotta cheese, opened gallon of milk, anchovies, broccoli, mushrooms (canned), cheesecake, washed lettuce, etc. Some items had unclear/confusing dates; be sure you are correctly dating foods; once foods are removed from freezer, they must be dated with a thaw date (for example, portioned soups with a July date). Date marking is a REPEAT concern; Verification visit required.

- 26 7.202.11 Restriction-Presence and Use - PF Chlorine sanitizer in 3 comp sink and sani buckets was 200 ppm. Chlorine sanitizer should be 50-100 ppm. Poisonous or toxic materials shall be applied so that a hazard to employees or other persons is not constituted. CDI - sanitizer re-made to 100 ppm.

- 31 3-501.15 Cooling Methods - PF Cooked pasta in deep, tightly covered containers (metal and plastic) were 44-78F in walk-in cooler; washed lettuces in deep, tightly covered containers were 53-62F; salads in tightly closed clamshells were 46F; sliced tomatoes in deep, tightly covered pan were 55F, Italian sausages in deep pan covered with plastic wrap were 48-50F. Cooling must be accomplished within the time and temp criteria by using one or more of the following methods: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods. CDI - foods discarded. Verification required to assess cooling methods.



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- 33 3-501.13 Thawing - C At beginning of inspection, sliced ham was sitting out at room temp to thaw. Potentially hazardous food shall be thawed under refrigeration or as part of the cooking process. You may also thaw under cold, running water if the water is 70F or less, but that will not work in the summertime due to incoming cold water temp (above 70F). CDI - ham placed in cooler to finish thawing.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Bin containing flour was not labeled; Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Pizza knives stored in a container of water (92F). During pauses in food prep, utensils shall be stored...on a clean portion of the food prep table, and cleaned and sanitized at least once every 4 hours. CDI - pizza knives removed from container of water and cleaned and sanitized, then placed in a container without water.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C spatulas in container with debris, food particles. Cleaned equipment and utensils in a clean, dry location where they are not exposed to splash, dust, or other contamination. 4-904.11 Kitchenware and Tableware-Preventing Contamination - C forks and other utensils stored with mouth contact parts facing up. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees.
4-901.11 Equipment and Utensils, Air-Drying Required - C Chopper with standing water in base. Allow all dishes to air dry prior to reassembling/stacking.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C To go containers were not inverted. Single use articles shall be kept in original protective package or stored by using other means that afford protection from contamination until used.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Duct taped lid on chest freezer; interior of lid is also duct taped and gaskets are in poor condition. Scale appears to have been spray painted and has a rough finish. Slicer is in poor condition. Steam table and adjacent table are in poor condition, with buildup along edge of stainless steel inset. Cardboard needs to be removed from shelves; it is absorbent and not cleanable (dunnage rack and walk-in cooler). Equipment shall be maintained in a state of repair and condition that meets Food Code. REPEAT.
- 47 4-602.13 Nonfood Contact Surfaces - C Thorough cleaning is needed throughout, including but not limited to: inside 2 door freezer, shelving in walk-in cooler, outside of coolers/freezers; around knobs at steam table, around dough hook attachment for stand mixer, etc. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.



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- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C The dumpster plug is still missing. Receptacles shall be maintained in good repair. REPEAT.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Cleaning and repairs are needed throughout. Areas of particular concern include: damaged wall corner by walk-in cooler with exposed drywall; base of wall near water heater; damaged floor tiles such as in front of steam table. Clean floor under equipment, clean splash from walls, clean dust from ceiling vents. Floors, walls, and ceilings must be smooth and easily cleanable and maintained clean.
- 54 6-303.11 Intensity-Lighting - C Lighting is dim in several areas, such as 28 fc at prep table, 33 at prep sink, 17 at pasta prep cooler, 18 at stove, 24 at salad prep cooler. Lighting should be a minimum of 50 foot candles in food prep areas; additional fixtures will be needed to meet minimum lighting requirement.
6-202.11 Light Bulbs, Protective Shielding - C Cracked light shields, such as ceiling above salad prep, inside walk-in cooler need to be replaced. Light bulbs shall be shielded, coated, or otherwise shatter resistant in areas where there is exposed food, clean equipment, etc.



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