

# Food Establishment Inspection Report

Score: 93.5

Establishment Name: COPPOLA'S PIZZA  
 Location Address: 3512 YADKINVILLE ROAD  
 City: WINSTON-SALEM State: NC  
 Zip: 27106 County: 34 Forsyth  
 Permittee: SAL COPPOLA  
 Telephone: (336) 922-1190  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site Supply

Establishment ID: 3034010623  
 Inspection  Re-Inspection  
 Date: 09/08/2021 Status Code: A  
 Time In: 10:50 AM Time Out: 1:10 PM  
 Total Time: 2 hrs 20 min  
 Category #: IV  
 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/C	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	2	0			
<b>Employee Health .2652</b>									
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0		
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0		
<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	2	1	0		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0		
<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	4	2	0		
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	13	0		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0		
<b>Approved Source .2653, .2655</b>									
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0		
<b>Protection from Contamination .2653, .2654</b>									
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13	0		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	13	0		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously Served, reconditioned, & unsafe food	2	1	0		
<b>Potentially Hazardous Food Time/Temperature .2653</b>									
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0		
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0		
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0		
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13	0		
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0		
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0		
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0		
<b>Consumer Advisory .2653</b>									
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0		
<b>Highly Susceptible Populations .2653</b>									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0		
<b>Chemical .2653, .2657</b>									
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0		
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0		
<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	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/C	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	1	03	0		
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0		
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0		
<b>Food Temperature Control .2653, .2654</b>									
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	03	0		
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0		
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0		
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0		
<b>Food Identification .2653</b>									
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1	0		
<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	2	1	0		
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0		
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1	03	0		
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0		
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0		
<b>Proper Use of Utensils .2653, .2654</b>									
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0		
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	03	0		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0		
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0		
<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	1	03	0		
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0		
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	03	0		
<b>Physical Facilities .2654, .2655, .2656</b>									
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0		
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0		
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0		
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03	0		
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	03	0		
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1	03	0		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03	0		
<b>Total Deductions:</b>					6.5				



# Comment Addendum to Food Establishment Inspection Report

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 Location Address: 3512 YADKINVILLE ROAD  
 City: WINSTON-SALEM State: NC  
 County: 34 Forsyth Zip: 27106  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: SAL COPPOLA  
 Telephone: (336) 922-1190

Establishment ID: 3034010623  
 Inspection  Re-Inspection Date: 09/08/2021  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: SCOPPOLA@TRIAD.RR.COM  
 Email 2:  
 Email 3:

## Temperature Observations

### Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
CFPM	Terry Coppola 3/16/26	0.0	shrimp	tabletop make unit 2	40.0			
hot water	3 comp sink	134.0	chicken	tabletop make unit 2	40.0			
hot water sanitizing	dish machine	162.0	lasagna	walk in cooler	40.0			
chlorine sanitizer nm	bucket	50.0	chicken	walk in cooler	40.0			
pizza	cooling 11:30	75.0	penne	upright cooler	41.0			
pizza	cooled 30 min	50.0	chicken	upright cooler	41.0			
marinara	walk in cooler	49.0	ambient air	upright beverage cooler	41.0			
chicken	tabletop make unit	56.0	sausage	pizza unit	36.0			
garlic in oil	tabletop make unit	45.0	ham	pizza unit	36.0			
garlic in oil	cooled ice bath	40.0	mozzarella	pizza reach in	41.0			
steak	final cook	153.0						
meat sauce	reheat	183.0						
marinara	upright cooler	50.0						
3 pastas	upright cooler	50.0						
ham	salad unit	41.0						
tomatoes	salad unit	41.0						
turkey	salad reach in	40.0						
stuffed shells	reach in	40.0						
sausage	reach in	40.0						
ground beef	tabletop make unit	41.0						

Person in Charge (Print & Sign): Sal First Last  
Coppola

Regulatory Authority (Print & Sign): Lauren First Last  
Pleasants

*Sal Coppola*

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*Lauren Pleasants REHS*

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REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 09/18/2021

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section  
 DHHS is an equal opportunity employer.  
 Food Establishment Inspection Report, 3/2013

● Food Protection Program



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: COPPOLA'S PIZZA

Establishment ID: 3034010623

## 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.

- 18 3-501.14 Cooling - P - Four pots of marinara sauce were 49F in walk in cooler, and were cooked and cooled the previous night. Sauce did not meet time and temperature cooling criteria. TCS foods shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F within 6 hours. CDI- Sauce voluntarily discarded. 0 pts.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT- In tabletop make unit, garlic in oil 45F, grilled chicken 56F. In upright cooler, linguine, spaghetti, angel hair pastas, and marinara sauce 50F. TCS foods shall be maintained cold at 41F or below. CDI- Garlic placed in an ice bath and measured 40F after 20 minutes. Chicken, pastas, and marinara sauce voluntarily discarded.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - REPEAT- In sandwich unit, tuna salad dated 8/21. In walk in cooler, grilled chicken dated 8/31. Items exceeded 7 day date disposition requirement or were improperly labeled. A food specified under 3-501.17 shall be discarded if it exceeds the time and temperature combination of 7 days at 41F or less, or if it is incorrectly date marked, with date of preparation counted as Day 1. CDI- Tuna and chicken voluntarily discarded.
- 31 3-501.15 Cooling Methods - PF - Four pots of marinara sauce cooled the previous night did not meet time and temperature criteria specified under 3-501.14. Use ice baths, ice wands, rapid cooling equipment, or other effective methods to cool foods quickly. CDI- Sauce voluntarily discarded. 0 pts.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - In upright cooler, water observed on containers of food from a leak in the condenser. Top shelf was full and cold air was not able to reach the bottom of the cooler which caused the standing water to settle on container lids. Box of bread stored on the floor under the prep table. Food shall be stored in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least 6 inches off the floor. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT- Lower surfaces of prep tables need rust removed, or shelves replaced. Replace torn gaskets on 2 doors of pizza make unit, walk in cooler door, on under-counter reach in cooler. Replace missing panel on right side of pizza make unit. Repair coffee counter with new laminate and seal exposed wood. Stove range is damaged on right side and oven door does not close properly. Repaint Hobart mixer where paint is chipping using food equipment grade paint. Repair leaks in upright cooler. Replace missing cap on left handle of dish machine. Remove rust from vats and legs of 3 compartment sink. Equipment shall be maintained in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - Inside of dish machine soiled with food residue and buildup. Warewashing equipment shall be cleaned at least every 24 hours, before use, and throughout the day at a frequency to prevent recontamination of equipment and utensils. Increase cleaning frequency of dish machine. 0 pts.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed under tabletop make unit, on clean dish shelf, in bottom of 2 door upright freezer, and on ceiling and fan box of walk in cooler. Nonfood contact surfaces of equipment shall be free of dust, dirt, residue, and food debris. 0 pts.
- 49 5-202.13 Backflow Prevention, Air Gap - P - Drain pipes at drink prep area are touching the floor drain. An air gap between the water supply inlet and the flood level rim of the plumbing fixture shall be at least twice the diameter of the water supply inlet and no less than 1 inch. VERIFICATION required on air gap at floor drain by 9/18/21. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when repair is complete.
- 5-205.15 (B) System maintained in good repair - C - Replace missing cold water faucet on left side of 3 compartment sink. Continue repairs on leaking pipe at can wash. A plumbing system shall be maintained in good repair.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C - Additional cleaning needed on underside of urinal in men's room. Plumbing fixtures shall be maintained clean. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Recaulk toilets to floor in restrooms. Repair peeling baseboard throughout kitchen where it is detached from wall. Ceiling grid is rusted and needs to be repainted. Replace cracked tiles in front of 3 compartment sink. Repair damaged door jamb between pizza prep area and main kitchen. Physical facilities shall be maintained in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions - C- Cleaning needed on ceiling vents. Wall cleaning needed behind dish machine. Floor cleaning needed at soda machine floor drain. Physical facilities shall be maintained clean.