Food Establishment Inspection Report

Score: 96

Establishment Name: FRATELLIS
Location Address: 2000 REYNOLDA RD
City: WINSTON SALEM
State: NC
Zip: 27106
County: 34 Forsyth
Permittee: FRATELLIS ITALIAN STEKHOUSE LLC
Telephone: (336) 448-1704
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034012243
☒ Inspection ☐ Re-Inspection
Date: 08 / 19 / 2015 **Status Code:** A
Time In: 03 : 00 ☐ am ☒ pm **Time Out:** 06 : 05 ☐ am ☒ pm
Total Time: 3 hrs 5 minutes
Category #: IV
FDA Establishment Type: Full-Service Restaurant
No. of Risk Factor/Intervention Violations: 1
No. of Repeat Risk Factor/Intervention Violations: _____

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	☒	☒	☐	☐
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	☐	☐	☐
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	☒	0	☐	☐	☒
46	☐	☒			Warewashing facilities: installed, maintained, & used; test strips	1	☒	0	☐	☐	☐
47	☐	☒			Non-food contact surfaces clean	1	☒	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	☐	☐	☐
53	☐	☒			Physical facilities installed, maintained & clean	☒	0.5	0	☐	☐	☐
54	☐	☒			Meets ventilation & lighting requirements; designated areas used	1	0.5	☒	☐	☐	☐

Total Deductions: 4

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CR Off

Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection   Date: 08/19/2015

Comment Addendum Attached? ☐

Status Code: A

Category #: IV

Email 1: johnny@crisphg.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Charles Smith	11/12/19	0	lobster	low boy	39			
hot water	three comp sink	160	pasta	walk in cooler	40			
sanitizer	three comp sink (ppm)	300	shrimp	walk in cooler	38			
sanitizer	dish machine (ppm)	100	cooked	make unit	41			
alfredo sauce	make unit	39	meat balls	walk in cooler	44			
pasta	make unit	40	beef	low boy	40			
tomato	make unit	41						
sausage	pizza unit	43						

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 One coke soda gun at the bar was badly soiled in the nozzle. Take apart and clean nozzles of soda equipment nightly to prevent and remove build up. CDI: Nozzle was cleaned and sanitized during inspection. All other nozzles clean during time of inspection. 0 pts.

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38   2-402.11 Effectiveness-Hair Restraints - C Two employees did not have hair restraints. A hat, visor, hair net, or other effective means of hair restraint shall be used by all employees involved in food perpetration.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C One small crack in the tiramisu prep sink on the rim of the basin. Have the crack welded and sanded smooth. One cutting board had a melted burn mark on it, one ladle, and one whisk had melted handles, Replace and damaged utensils that are no longer easily cleaned. Sugar bin has a cracked lid, replace the lid. Gasket torn on low boy meat coolers, replace damaged gaskets. Rust present on shelf of empty make unit. replace rusted shelves. One prep cart in the walk in is missing a handle making it not easy to clean, replace the handle. Empty make unit has an ambient temperature of 47F. Do not store foods in the make unit until it is repaired to run under 41F so it may appropriately hold cold foods at 45F or below. Contact Joseph Chrobak at 336-703-3164 at the Forsyth Health Department by 8/29/15 to verify repairs have been made. Equipment shall be kept in good repair. // 4-205.10 Food Equipment, Certification and Classification - C Milk crates

Person in Charge (Print & Sign):   *First* Charles   *Last* Smith

Regulatory Authority (Print & Sign): *First* Joseph   *Last* Chrobak

REHS ID: 2450 - Chrobak, Joseph

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

Verification Required Date: 0 8 / 2 9 / 2 0 1 5

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46   4-501.14 Warewashing Equipment, Cleaning Frequency - C Cleaning needed on the outside of the dish machine where food debris has collected with particular attention paid to the chemical dispensers on top of the machine. Dish washing equipment shall be cleaned once every 24 hours at least. Put cleaning of dish machine on regular schedule for staff.

47   4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Cleaning needed on utility cart in walk in and on wire storage shelves by the ice machine where food debris has collected. Cleaning needed where table overlaps soiled drain board of the dish machine as food debris and mildew is collecting at the overlap. Spray handle at scrap sink is soiled with grease residue, clean the sprayer. Clean the tops of the dry storage bins that have collected crumbs. Non food contact surfaces shall be kept clean.

52   5-501.111 Area, Enclosures and Receptacles, Good Repair - C One dumpster has holes along its bottom. Contact supplier and have dumpster replaced. // 5-501.115 Maintaining Refuse Areas and Enclosures - C Area around dumpster has chairs and one old make unit that has filled with pine needles. Remove old equipment and unneeded items from area around dumpster to prevent potential pest harborage areas.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C Repeat: Missing tiles in employee restroom and under the sink in the mens black tile restroom. Ceiling tiles near hot water heater need to be replaced as they are peeling. // External storage shed has been outfitted with laminate floor, baseboard, and FRP walls and ceiling. Storage is limited to excess equipment and paper goods. Do not store food products in the shed. Floor of the storage shed has a torn section in laminate tile, Repair the damaged floor. // Grouting is starting to pull out around hand sink in front of kitchen, Repair the grout to be level and easily cleaned. Drainboards of dish machine need to be recaulked to be smooth and easily cleaned. // 6-501.12 Cleaning, Frequency and Restrictions - C Cleaning needed on walls behind the dish machine where mildew and staining has occurred.

54   6-303.11 Intensity-Lighting - C Lighting low at waitress drink stations at 3-5 foot candles in one with a broken dimmer switch and 22 foot candles in the one with a dimmer switch. Light in food prep areas including drink perpetration must be provided at 50 foot candles. Increase lighting intensity at the drink stations. 0 pts

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N/A
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