

Food Establishment Inspection Report

Score: 94.5

Establishment Name: FRANCESCO'S RESTAURANT AND PIZZERIA

Establishment ID: 3034012437

Location Address: 930 GRAMERCY PARK LANE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 07 / 10 / 2018 Status Code: A

Zip: 27105

County: 34 Forsyth

Time In: 12 : 35 ☐ am ☒ pm Time Out: 04 : 35 ☐ am ☒ pm

Total Time: 4 hrs 0 minutes

Permittee: MONTE INC.

Category #: IV

Telephone: (336) 377-3332

FDA Establishment Type: Full-Service Restaurant

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

No. of Risk Factor/Intervention Violations: 5

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
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
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	
Good Hygienic Practices .2652, .2653										
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	
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	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1		<input checked="" 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	
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	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13		<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13		<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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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		0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
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	
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	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1		<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	

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	
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	
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			1		<input checked="" type="checkbox"/>	<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	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2		<input checked="" type="checkbox"/>	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1		<input checked="" type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1		<input checked="" type="checkbox"/>	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
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"/>	<input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03		<input checked="" 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"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
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			2		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03		<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03		<input checked="" 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	
49	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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		<input checked="" 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"/>	<input checked="" type="checkbox"/>
Total Deductions: <u>5.5</u>										



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

Permittee: MONTE INC.

Telephone: (336) 377-3332

☒ Inspection ☐ Re-Inspection Date: 07/10/2018

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: ischia@windstream.net

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	D.Scala	10/15/18	Lasagna	reach in cooler	34	Cheese	hot holding	167	
Ckd fett	walk in cooler	12:39pm	108	Meatball	hot holding	147	Chicken	final cook	185
Ckd fett	walk in cooler	1:29pm	66	Steak	final cook	209	Cd noodles	reach in cooler	41
Cut lettuce	walk in cooler	12:42pm	50	Marn sce	hot holding	143	Steak	lo boy	40
Cut lettuce	walk in cooler	2:12pm	48	Turkey	reach in cooler	42	Chlorine	3 compartment sink	50
Ckd spgti	drawer cooler		38	Hamburger	make unit	43	Hot water	3 compartment sink	133
Chicken	make unit		53	Salmon	final cook	199	Hot water	warewashing machine	174
Sld tom	make unit		39	Marn sce	hot holding	153	Cheese	make unit	44

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF 0 points. Person in charge filled up water in container using the faucet of the handwashing sink to clean the spray nozzle for the pre wash sink. Handwashing sink shall be used for washing hands only and no other purpose. CDI: Person in charge was educated.
- 13 3-304.15 (A) Gloves, Use Limitation - P 0 points. Food employee with gloves on was handling raw chicken and raw steak to place on the flat top and continued to grab bread from bag. Single-use gloves shall be used for only one task, used for no other purposes, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Person in charge spoke with employee about glove usage. Employee removed gloves. Bread was toasted in oven to 185 F.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P Repeat. 0 points. Two metal pans, small pan, lid, knives, and mixing bowl with utensils were soiled with food debris, residue or lint from the wiping cloth. Food-contact surfaces of equipment shall be clean to sight and touch. CDI: All items taken to the 3 compartment sink or warewashing machine.

Lock
Text



Person in Charge (Print & Sign): Daniele Scala

Regulatory Authority (Print & Sign): Jill Sakamoto REHSI

REHS ID: 2685 - Jill Sakamoto

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3137



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- 18 3-501.14 Cooling - P Cut lettuce in deep (greater than 5 inches), plastic container with lid (open holes) 50 F at 12:42pm and 48 F at 2:12pm inside the walk in cooler. Potentially hazardous foods shall be cooled from 135 F to 70 F in 2 hours and 135 F to 45 F or less (January 1, 2019 will be 41 F or less) in a total of 6 hours. CDI: Cut lettuce was separated into another plastic container.
- 26 7-102.11 Common Name-Working Containers - PF 0 points. One spray bottle with purplish liquid on chemical shelving not labeled. Poisonous or toxic material taken from a working container shall be clearly identified with common name. CDI: Person in charge labeled the spray bottle.
- 31 3-501.15 Cooling Methods - PF Repeat. Cut lettuce in deep (greater than 5 inches), plastic container with lid (open holes) 50 F at 12:42pm and 48 F at 2:12pm inside the walk in cooler. Cooked chicken 53 F in the make unit. Chicken was cooked around 11:00am. Cooling shall be accomplished by using one or more of the following methods: 1. Shallow pans, 2. Smaller or thinner portions, 3. Rapid cooling equipment, 4. Stir the food in container placed in an ice water bath, 5. Use containers that facilitate heat transfer, 6. Add ice as ingredient or 7. Other effective methods. In cold holding equipment, food shall be: 1. Arranged to provide maximum heat transfer and 2. Loosely covered or uncovered if protected from overhead contamination. CDI: Cut lettuce was separated into another plastic container. Cooked chicken 43 F in walk in cooler.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C Three metal shakers on tables not labeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment shall be identified with the common name of the food.
- 36 6-202.13 Insect Control Devices, Design and Installation - C 0 points. Clean, open pot stored on top coffee machine under the insect control device. Insect control devices shall be installed so that devices are not located over a food preparation area and dead insects and insect fragments are prevented from being impelled onto or falling on exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles. CDI: Person in charge moved the coffee pot.
- 39 3-304.14 Wiping Cloths, Use Limitation - C Chlorine less than 50ppm in the sanitizing bucket stored on the floor. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at proper concentration. Wet wiping cloths are held between uses shall be free of food debris and visible soil. Sanitizing buckets shall be stored off the floor. CDI: Sanitizing bucket was stored off the floor.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C Repeat. Handle of spoon in contact with brushetta in the reach in cooler. Various tongs and spoon used for pasta in liquid 92 F inside a metal container on top the work table. During pauses in food preparation or dispensing, utensils shall be stored: 1. In food with their handles above the top of the food and the container; 2. On a clean portion of the food preparation table or cooking equipment only if the surface are cleaned and sanitized at proper frequency, 3. In running water of sufficient velocity to flush particulates to drain, if used with moist food, 4. Clean, protected location if the utensils are used only with food that is not potentially hazardous, or 5. In container of water maintained at a temperature of 135 F or greater and container is cleaned at proper frequency. CDI: Person in charge decided to voluntarily discard the brushetta.



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- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C 0 points. Employee using wiping cloth to dry plates from the warewashing machine. After cleaning and sanitizing, equipment and utensils shall be air-dried. CDI: Educated person in charge about wash->rinse->sanitize->air dry. Person in charge educated employee and the employee stopped using the wiping cloth.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C 0 points. Aluminium containers, plastic lids, and plates with food-contact surface up on the microwave. Clam shells (used for cheesecake) food-contact surface up on the shelving in front area. Single-service and single-use articles shall be stored in a clean, dry location; not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Single-service and single-use articles shall be kept in original protective package or stored by using other means that afford protection from contamination until used. CDI: Person in charge inverted all items.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Repeat. Torn gaskets on the reach in coolers (pizza and salad unit). Equipment shall be maintained cleanable and in good repair.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C 0 points. Residue inside the spray nozzle at the pre wash sink. Clean spray nozzle at the pre wash sink before use throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function and if used, at least every 24 hours. CDI: Person in charge cleaned the spray nozzle.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C 0 points. Debris on the shelving and fan covers in the reach in cooler (right), shelving for the reach in cooler (pizza), and shelving in the walk in cooler especially where the rack meets the holder. Nonfood- contact surfaces of equipment shall be free of accumulation of dust, dirt, food debris and other debris.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C Dark residue on the caulk to the wall at the 3 compartment sink. Physical facilities shall be kept clean.
//6-201.11 Floors, Walls and Ceilings-Cleanability - C No caulk around the one toilet in women's and men's restroom. Separation/cracked caulk of the handwashing sink to the wall in both restrooms. Wall, floor coverings, and wall coverings shall be easily cleanable and smooth. 0 points.
- 54 6-303.11 Intensity-Lighting - C Repeat. Lighting 30 to 51 foot candles at the stove. One light bulb was out. Lighting shall be at least 50 foot candles where employees work with food.
//6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking - C Coffee can next to and above clean containers on shelving unit. Lockers and other suitable facilities shall be located in area where contamination of food, equipment, utensils, linens, and single-use and single-service articles can not occur.
//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C Repeat. Dusty vent above toilet in the men's restroom. Intake and exhaust air ducts shall be cleaned and filters so they are not a source of contamination by dust or dirt.



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✓
Spell



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