

Food Establishment Inspection Report

Score: 90

Establishment Name: AMALFI'S PIZZA

Establishment ID: 3034011500

Location Address: 503 NELSON ST

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: AMALFI LINO LLC

Telephone: (336) 993-5011

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/30/2022 Status Code: A

Time In: 12:10 PM Time Out: 3:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 8

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

Compliance Status				OUT	CDI	R	VR
Supervision .2652							
1	IN	OUT	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN	OUT	N/A	Certified Food Protection Manager	X	0	X
Employee Health .2652							
3	IN	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	IN	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0
5	IN	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653							
6	IN	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	IN	OUT		No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	IN	OUT		Hands clean & properly washed	4	2	0
9	IN	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	X	0
10	IN	OUT	N/A	Handwashing sinks supplied & accessible	2	X	0
Approved Source .2653, .2655							
11	IN	OUT		Food obtained from approved source	2	1	0
12	IN	OUT		Food received at proper temperature	2	1	0
13	IN	OUT		Food in good condition, safe & unadulterated	2	1	0
14	IN	OUT	N/A/N/O	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654							
15	IN	OUT	N/A/N/O	Food separated & protected	3	X	0
16	IN	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	0
17	IN	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653							
18	IN	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	IN	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	IN	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	X
22	IN	OUT	N/A/N/O	Proper cold holding temperatures	3	X	0
23	IN	OUT	N/A/N/O	Proper date marking & disposition	3	1.5	0
24	IN	OUT	N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653							
25	IN	OUT		Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653							
26	IN	OUT		Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657							
27	IN	OUT		Food additives: approved & properly used	1	0.5	0
28	IN	OUT	N/A	Toxic substances properly identified stored & used	2	1	X
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT		Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status				OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658							
30	IN	OUT		Pasteurized eggs used where required	1	0.5	0
31	IN	OUT		Water and ice from approved source	2	1	0
32	IN	OUT		Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654							
33	IN	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN	OUT	N/A	Approved thawing methods used	1	0.5	0
36	IN	OUT		Thermometers provided & accurate	1	0.5	0
Food Identification .2653							
37	IN	OUT		Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	IN	OUT		Insects & rodents not present; no unauthorized animals	2	1	0
39	IN	OUT		Contamination prevented during food preparation, storage & display	2	1	X
40	IN	OUT		Personal cleanliness	1	0.5	X
41	IN	OUT		Wiping cloths: properly used & stored	1	0.5	0
42	IN	OUT	N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654							
43	IN	OUT		In-use utensils: properly stored	1	0.5	0
44	IN	OUT		Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	IN	OUT		Single-use & single-service articles: properly stored & used	1	0.5	0
46	IN	OUT		Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663							
47	IN	OUT		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	X	0
48	IN	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN	OUT		Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656							
50	IN	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN	OUT		Plumbing installed; proper backflow devices	2	1	X
52	IN	OUT		Sewage & wastewater properly disposed	2	1	0
53	IN	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	IN	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN	OUT		Physical facilities installed, maintained & clean	1	X	0
56	IN	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:				10			



Comment Addendum to Food Establishment Inspection Report

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Permittee: AMALFI LINO LLC

Telephone: (336) 993-5011

Establishment ID: 3034011500

☒ Inspection ☐ Re-Inspection Date: 06/30/2022

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: parascandolo.88@gmail.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
hot water	3 comp	129	sliced tomato	upright two door cooler	40			
hot water	dish machine	140	ambient air	upright two door cooler	34			
sanitizer Cl	dish machine	50	lettuce	upright two door cooler	40			
hot water	handwashing sink in back	80	ambient air	upright one door cooler	53			
pizza sauce	pizza make unit	39	pasta	upright one door cooler	56			
cheese	pizza make unit	39	marinara sause	walk in cooler	40			
sausage	pizza make unit	36	pizza sause	walk in cooler	40			
pepperoni	pizza make unit	40	ambient air	walk in cooler	36			
Marinara sauce	counter top	53	chicken	final cook	170			
mozzarella cheese	counter top	52	pizza	final cook	199			
meatballs in marinara	hot holding steam table	123	pizza	reheat after bare hand	200			
marinara	hot holding steam table	123						
meatballs in marinara	hot holding steam table reheat	170						
marinara	hot holding steam table reheat	170						
marinara sause	steam table in the front area	158						
soup	steam table in the front area	170						
cheese	salad make unit	41						
lettuce	salad make unit	41						
sliced tomato	salad make unit	41						
ambient air	salad reach in cooler	33						

First

Person in Charge (Print & Sign): Vicenzo

First

Regulatory Authority (Print & Sign): John

Last

Parascandolo

Last

Dunigan

Vicenzo Parascandolo

John Dunigan

REHS ID: 3072 - Dunigan, John

REHS Contact Phone Number: (336) 703-3128

Verification Required Date: _____

Authorize final report to
be received via Email: _____

Vicenzo Parascandolo



North Carolina Department of Health & Human Services

Page 1 of _____

• Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034011500

Date: 06/30/2022 **Time In:** 12:10 PM **Time Out:** 3:15 PM

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 (A), (B) and (C) (1), (4) - (16) (PF) During this inspection there was a priority item out, no one present was certified food protection manager, and the PIC was unable to explain the importance of cross contamination. PIC shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, and the requirements of this Code. The PIC shall demonstrate this knowledge by complying with this code by having no violations of priority items during the current inspection, being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program, or responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include describing the relationship between the prevention of foodborne illness and the management and control of cross contamination, bare hand contact with ready to eat foods, and handwashing. CDI: PIC was educated on the importance of cross contamination, bare hand contact with ready to eat foods, and handwashing.
- 2 2-102.12(A) Certified Food Protection Manager (C) REPEAT. The person in charge at the time of the inspection was not a certified food protection manager. The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 9 3-301.11 Preventing Contamination from Hands (P) Food employee handled ready to eat cooked pizza with their bare hands to position pizza correctly on a pan in order to cut it. Food employees may not contact exposed, ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. CDI: Pizza was returned to oven to be reheated above 165F.
- 10 6-301.11 Handwashing Cleanser, Availability (Pf) The handwashing sink at the entrance to the kitchen did not have any soap. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. CDI: Person in charge added soap to the sink before the end of the inspection.
- 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Employee storing drink with no lid on top of handwashing sink. A handwashing sink may not be used for purposes other than handwashing.
- 5-202.12 Handwashing Sinks, Installation (C) Handwashing sink in the back of the kitchen is missing the hot water knob. The water at the back handwashing sink is below 100F. Provide at least 100F water at handwashing sinks.
- 15 3-304.15 (A) Gloves, Use Limitation (P) Food employee handled raw eggs with gloves then proceeded to wash off gloves with sprayer at dishmachine. Single-use gloves shall be used for only one task such as working with ready to eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. CDI: Food employee discarded soiled gloves washed their hands and put on new clean gloves.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Meatballs in marinara and marinara sauce on steam table were being held hot under 135 F. Maintain Time / Temperature Control for Safety Foods in hot holding at 135F or above. CDI: Foods were reheated to above 165 F.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) REPEAT. Marinara sauce and mozzarella cheese were sitting out on countertop above 41F. Pasta cooked on 6/29 in upright cooler at 56F. Upright cooler had an ambient air of 53F. Person in charge stated during a rush food sits out then placed back in the cooler. Maintain Time / Temperature Control for Safety Foods at 41F or less. CDI: Person in charge stated sauce and cheese had been out less than two hours. Sauce and cheese placed inside of prep cooler to quickly be cooled to 41F. Pasta in upright cooler voluntarily discarded.
- 28 7-206.11 Restricted Use Pesticides, Criteria (P) Person in charge had pesticides for residential use only stored in kitchen. Restricted use pesticides specified under 7-202.12(C) shall meet the requirements specified in 40 CFR 152 Subpart I - Classification of Pesticides. CDI: The pesticide was voluntarily discarded.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Several squeeze bottles holding some sort of oil had no labeling. A large container of flour in the back of the kitchen did not have any labeling. Food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Several open boxes and containers of food stored on the floor in the walk in cooler. Food shall be protected from contamination by storing the food at least 15 cm (6 inches) above the floor.
- 3-307.11 Miscellaneous Sources of Contamination (C) Employee storing jacket on top of dry storage shelving. A soccer ball is being stored on top of cans in the dry storage area. Phones and phone chargers are being stored on shelving along with food and

spices. Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.

- 40 2-402.11 Effectiveness - Hair Restraints (C) One food employee working with food not wearing any kind of hair coverings. Food employees shall wear hair restraints such as hats, hair coverings, or nets to effectively keep their hair from contacting exposed food clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.
- 2-303.11 Prohibition - Jewelry (C) One food employee working with food was wearing a wrist watch. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT. Recondition lower shelves and legs of prep tables and sinks throughout establishment to remove oxidation. Replace missing panel on bottom of upright cooler. Repair upright one door cooler to hold food at 41F or below. Equipment shall be in good repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) REPEAT. Additional cleaning needed on backs and sides of refrigeration units along cook line to remove dust. Additional cleaning needed on top of the pizza oven. Additional cleaning needed on the shelving in the walk-in cooler. Additional cleaning needed on all the bottom surfaces of all prep tables. Additional cleaning needed on the inside base of the reach in freezers. Non-food contact surfaces and utensils shall be clean to sight and touch.
- 51 5-205.15 (B) System Maintained in Good Repair (C) Handwashing sink in the back of the kitchen is missing the hot water knob. A plumbing system shall be maintained in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT. Repair damaged ceiling tiles throughout kitchen. Physical facilities shall be in good repair.
- 6-501.12 Cleaning, Frequency and Restrictions (C) Additional floor cleaning needed throughout the entire kitchen especially behind and under equipment. Physical facilities shall be cleaned as often as necessary to keep them clean.