

Food Establishment Inspection Report

Score: 93.5

Establishment Name: BURKE STREET PIZZA

Establishment ID: 3034011501

Location Address: 1140 BURKE STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: BROADWAY PIZZA INC

Telephone: (336) 721-0011

☐ Inspection ☒ Re-Inspection**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 07/01/2022 Status Code: A

Time In: 12:30 PM Time Out: 2:30 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

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	<input checked="" type="checkbox"/> OUT N/A	PIC Present, demonstrates knowledge, & performs duties	1	0	
2	<input checked="" type="checkbox"/> OUT N/A	Certified Food Protection Manager	1	0	
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion	3	1.5	0
5	<input checked="" type="checkbox"/> OUT	Procedures for responding to vomiting & diarrheal events	1	0.5	0
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT	Hands clean & properly washed	4	2	0
9	<input checked="" type="checkbox"/> OUT N/A N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	<input checked="" type="checkbox"/> OUT N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN OUT	Food received at proper temperature	2	1	0
13	<input checked="" type="checkbox"/> OUT	Food in good condition, safe & unadulterated	2	1	0
14	<input checked="" type="checkbox"/> IN OUT	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT N/A N/O	Food separated & protected	3	1.5	0
16	<input checked="" type="checkbox"/> IN	Food-contact surfaces: cleaned & sanitized	3	0	X
17	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> IN OUT N/A N/O	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> IN	Proper cooling time & temperatures	X	1.5	0
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> OUT N/A N/O	Proper cold holding temperatures	3	1.5	0
23	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking & disposition	3	1.5	0
24	<input checked="" type="checkbox"/> OUT N/A N/O	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN OUT	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN OUT	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN OUT	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> OUT N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control	X	0.5	0
34	<input checked="" type="checkbox"/> OUT N/A N/O	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT N/A N/O	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display	2	X	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> OUT	Non-food contact surfaces clean	1	0.5	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN	Physical facilities installed, maintained & clean	1	0.5	X
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					6.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
 Water Supply: ☒ Municipal/Community ☐ On-Site System
 Permittee: BROADWAY PIZZA INC
 Telephone: (336) 721-0011

Establishment ID: 3034011501

☐ Inspection ☒ Re-Inspection Date: 07/01/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: hillmanrestaurantgroup@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
ServSafe	Mindy Box 7-25-23	00	Chicken wings	Back up pizza make unit reach-in	35			
Hot water	3 comp sink	123	Black beans	Sandwich make unit top	48			
Quat sanitizer	3 comp sink - ppm	200	Corn	Sandwich make unit top	51			
Philly steak	Final	197	Turkey	Sandwich make unit top	41			
Supreme pizza	Reheat	203	Shredded cheese	Sandwich make unit top	41			
French fries	Reheat	207	Sliced tomatoes	Sandwich make unit top	41			
Philly chicken	Final	195	Ham	Pizza make unit top	39			
Wings	Final	178	Cheese	Pizza make unit top	40			
Marinara sauce	Table top warmer	138	Sausage	Pizza make unit top	39			
Meatballs	Table top warmer	141	Ground beef	Pizza make unit reach-in	41			
Sliced tomato	Salad prep walk-in cooler	38	Cooked onions	Drawers	37			
Meatballs	Salad prep walk-in cooler	40	Wings	Drawers	35			
Diced egg	Salad prep walk-in cooler	41	Pizza sauce	Initial	70			
Ham	Pizza walk-in cooler	40	Pizza sauce	Approx 30 minutes	50			
Chicken	Pizza walk-in cooler	41	Black beans	Cooled	40			
Beef	Pizza walk-in cooler	37						
Chicken wings	Pizza walk-in cooler (Wednesday date)	31						
Feta cheese	Back up pizza make unit top	40						
Sausage	Back up pizza make unit top	41						
Pepperoni	Back up pizza make unit top	39						

First
Person in Charge (Print & Sign): Mindy

Last
Box

First
Regulatory Authority (Print & Sign): Christy

Last
Whitley

Mindy E Box

Christy Whitley

REHS ID: 2610 - Whitley, Christy

Verification Required Date:

REHS Contact Phone Number: (336) 703-3157

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

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 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 10/2021

• Division of Public Health • Environmental Health Section • Food Protection Program



Comment Addendum to Inspection Report

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Establishment ID: 3034011501

Date: 07/01/2022 **Time In:** 12:30 PM **Time Out:** 2:30 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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) / Stand mixer unused day of inspection with flour remaining on portions of mixer. Metal containers with sticker residue remaining after being cleaned. / Equipment food-contact surfaces and utensils shall be kept clean to sight and touch. CDI: All sent to be cleaned and sanitized.
- 20 3-501.14 Cooling (P) Repeat. Three large plastic containers, stacked with tight fitting lids of chicken wings from previous night cooled measuring 44-48F. Cooked time/temperature control for safety food shall be cooled: (1) Within 2 hours from 135F to 70F; and (2) Within a total of 6 hours from 135F to 41F or less. CDI: Person-in-charge voluntarily discarded wings.
- 33 3-501.15 Cooling Methods (Pf) Repeat. Three large plastic containers with tight fitting lids, stacked on top of each other and large portions of chicken wings did not meet the cooling parameters (as listed in #20). / Large plastic container of sauce with tight fitting lid was measuring at 70F. / Container of corn and black beans placed directly into make unit after being prepped measuring 48-51F. Cooling shall be accomplished with the time/temperature parameters, by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; when placed in cooling or cold holding equipment: arranged to provide maximum heat transfer through the container walls; and loosely coverer, or uncover food if protected from overhead contamination. CDI: Chicken wings were voluntarily discarded. Sauce was portioned into containers into freezer and remeasured 50F after approximately 30 minutes. / Corn and black beans were placed in reach-in freezer and remeasured prior to placing into cold holding.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Repeat. (With improvement) Container of pizza sauce being stored on the floor in salad prep walk-in cooler. Food shall be stored at least 6 inches off the ground.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat. (With improvements) - in two door reach-in freezer next to the fryers and three door upright freezer at walk-in colers chipping/rusting metal shelving. Equipment shall be maintained cleanable and in good repair.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repeat. (With improvements) - Replace damaged floor tile by cooler drawers. / Adjust ceiling tiles to fit back into grid near prep sinks and in men's restroom. / Repair wall damage by handwashing sink at employee restroom. Physical facilities shall be maintained cleanable and in good repair.