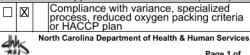
Food Establishment Inspection Report Score: 97.5 Establishment Name: TRE NONNE Establishment ID: 3034012444 Location Address: 177 JONESTOWN RD X Inspection Re-Inspection Date: 09/14/2021 City: WINSTON SALEM State: NC Status Code: A Zip: 27104 County: 34 Forsyth Time In:5:00 PM Time Out: 6:45 PM Total Time: 1 hrs 45 min Permittee: MARESCA LLC Telephone: (336) 842-3296 Category #: IV FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 3 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 1 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion .2652, .2653 Good Hygienic Practices Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 $|\Box$ X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 X Approved thawing methods used 1 0.5 0 Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate X Hands clean & properly washed 42 X X 🗆 Food Identification □ No bare hand contact with RTE foods or pre approved alternate procedure properly followed 3 1.5 0 X 35 🛛 🗀 Food properly labeled: original container X 210 🗆 8 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 37 🛛 210 - -21000 10 38 🛚 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛚 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 2100 40 | XI | □ | 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 41 🖾 🗀 1 0.5 0 In-use utensils: properly stored 14 🔲 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 ☐ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 X 🗆 3 1.5 0 🗆 🗆 18 ☐ ☐ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained, & used: test strips 19 3 1.5 0 □ X Proper hot holding temperatures 46 🗆 X3 1.5 0 20 X □ □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil 3 1.5 0 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 🗆 X Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations



Conformance with Approved Procedures .2653, .2654, .2658

|24| 🗆 | 🗆 | 🛭

Chemical

|25| 🗆 | 🗆 | 🔯

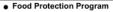
X Pasteurized foods used; prohibited foods not 3 1.50 |

Page 1 of

.2653, .2657

Food additives: approved & properly used

Toxic substances properly identified stored,



Total Deductions:

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used



2.5

1 0.5 0

51 🛛

52 🛛

53

54

1 0.5 0

210 -

ПΠ

X

& cleaned

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012444 Establishment Name: TRE NONNE Date: 09/14/2021 Location Address: 177 JONESTOWN RD X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27104 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:trenonne@gmail.com Water Supply: Municipal/Community On-Site System Permittee: MARESCA LLC Email 2: Telephone: (336) 842-3296 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 0.0 ServSafe Anthony Maresca 9/9/24 135.0 hot water 3 comp sink 132.0 soapy water 3 comp sink 100.0 3 comp sink (ppm) chlorine sanitizer 100.0 chlorine sanitizer dishmachine (ppm) 39.0 raw shrimp make unit 39.0 meatballs make unit 38.0 marinara sauce make unit 38.0 grilled chicken make unit 38.0 meat sauce make unit 40.0 walk in cooler lasagna 40.0 ranch walk in cooler 31.8 air temperature walk in cooler 50.0 reheating @ 5:07 pm marinara sauce 74.0 marinara sauce reheating @ 5:27 pm First Last

Person in Charge (Print & Sign): Tony Maresca

> First Last

Regulatory Authority (Print & Sign): Jackie Martinez

REHS ID: 3003 - Martinez, Jackie

Verification Required Date: 09/24/2021



Comment Addendum to Food Establishment Inspection Report

Establishment Name: TRE NONNE Establishment ID: 3034012444

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.

6	2-301.12 Cleaning Procedure - P- After washing hands employee turned faucet off with bare hands. To avoid recontaminating their hands, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink. CDI- Employee educated and rewashed hands properly.
13	3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Container of raw shrimp stored behind condiments in make unit. Raw animal food and ready-to-eat foods shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI- Employee corrected storage order and moved shrimp to front of make unit.
14	4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT- 1 tong, 2 fryer baskets, 1 meat mallet stored on clean dish shelf soiled with food residue on them. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Items placed at 3 comp sink to be rewashed.
46	4-302.14 Sanitizing Solutions, Testing Devices - PF- Establishment uses chlorine sanitizer for dishmachine and 3 comp sink, no test kit available to measure concentration. A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. VERIFICATION REQUIRED that chlorine test strips or proper test kit has been obtained to measure sanitizer concentration by September 24, 2021. Contact information provided.
47	4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Clean gaskets of beer reach in cooler. Clea sides of fryer. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
49	5-205.15 (B) System Maintained in Good Repair - C - REPEAT- Leak from pipe underneath 3-compartment sink. Plumbing fixtures shall be maintained in good repair. Repair leak.
53	6-201.11 Floors, Walls and Ceilings-Cleanability - C-REPEAT- Floor tile damage around grease trap. Grease trap lids are severely rusted. Floor, wall, and ceilings shall be smooth, easily cleanable and in good repair.
54	6-303.11 Intensity-Lighting - C -REPEAT- Lighting low at fryers and cooking equipment underneath ventilation hood (26fc-38fc). Lighting also low at mixer (18fc), and at prep sinks (32fc-39fc)). Lighting shall be at least 50 foot candles at food preparation and cooking surfaces.