

Food Establishment Inspection Report

Score: 92.5

Establishment Name: BLUE NAPLES PIZZA

Establishment ID: 3034014028

Location Address: 1519 UNION CROSS RD

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: BLUE NAPLES OF KERNERSVILLE, LLC

Telephone: (336) 993-7707

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 01/12/2022 Status Code: A

Time In: 11:00 AM Time Out: 2:35 PM

Category#: III

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	<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"/> IN	Procedures for responding to vomiting & diarrheal events	1	0.5	X
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> IN	Proper eating, tasting, drinking or tobacco use	1	0.5	X
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"/> IN	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	X
10	<input checked="" type="checkbox"/> IN	Handwashing sinks supplied & accessible	2	1	X
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT	Food obtained from approved source	2	1	0
12	<input checked="" type="checkbox"/> IN	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	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN	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	Proper cooking time & temperatures	3	1.5	0
19	<input checked="" type="checkbox"/> OUT	Proper reheating procedures for hot holding	3	1.5	0
20	<input checked="" type="checkbox"/> OUT	Proper cooling time & temperatures	3	1.5	0
21	<input checked="" type="checkbox"/> OUT	Proper hot holding temperatures	3	1.5	0
22	<input checked="" type="checkbox"/> IN	Proper cold holding temperatures	3	0	X
23	<input checked="" type="checkbox"/> IN	Proper date marking & disposition	3	0	X
24	<input checked="" type="checkbox"/> IN	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN	Food additives: approved & properly used	1	0.5	0
28	<input checked="" type="checkbox"/> IN	Toxic substances properly identified stored & used	2	X	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> IN	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	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	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	1	0	0
34	<input checked="" type="checkbox"/> IN	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> OUT	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"/> IN	Insects & rodents not present; no unauthorized animals	2	1	X
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> IN	Wiping cloths: properly used & stored	1	0	X
42	<input checked="" type="checkbox"/> IN	Washing fruits & vegetables	1	0.5	X
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"/> IN	Utensils, equipment & linens: properly stored, dried & handled	1	0	0
45	<input checked="" type="checkbox"/> IN	Single-use & single-service articles: properly stored & used	1	0.5	X
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	X
48	<input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	<input checked="" type="checkbox"/> IN	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT	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	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"/> IN	Meets ventilation & lighting requirements; designated areas used	1	0.5	X
TOTAL DEDUCTIONS:					7.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: BLUE NAPLES OF KERNERSVILLE, LLC
 Telephone: (336) 993-7707

Establishment ID: 3034014028
☒ Inspection ☐ Re-Inspection Date: 01/12/2022
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: III
 Email 1: gdimeo80@icloud.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
feta cheese	small prep cooler	39						
diced tomatoes	small prep cooler	40						
eggplant	3 door work top (DISCARDED)	46						
tuna salad	3 door work top (DISCARDED)	43						
sausage	pizza prep	40						
sliced ham	pizza prep	41						
eggplant	walk-in cooler (DISCARDED)	45						
chub of ham	walk-in cooler (DISCARDED)	44						
chicken	FINAL COOK	201						
quat sanitizer	3 comp sink, spray bottle (nm)	200						
ServSafe	Giuseppe Dimeo 1/1/23	0						

Person in Charge (Print & Sign): Giuseppe First Last
Dimeo
 Regulatory Authority (Print & Sign): Aubrie First Last
Welch

REHS ID: 2519 - Welch, Aubrie Verification Required Date: 01/13/2022

REHS Contact Phone Number: (336) 703-3131



North Carolina Department of Health & Human Services

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• 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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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.

- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) Establishment does not have written procedures. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI - education about this new requirement; REHS provided example cleanup plan.
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Opened 2 liter of Sprite identified as employee drink was sitting on slicer at beginning of inspection. Employee drinks should have a lid and straw and be stored away from/below equipment and prep surfaces. CDI - PIC removed drink.
- 9 3-301.11 Preventing Contamination from Hands (P) - PIC sprinkled dried herbs on cooked pizza with bare hand. Do not contact exposed ready to eat food with bare hands. Use suitable utensils, single-use gloves or dispensing equipment. CDI - education; spoon placed in dried herb mixture.
- 10 5-205.11 Using a Handwashing Sink - Operation and Maintenance (Pf) Front hand sink obstructed by stack of dough trays. Maintain access to handsinks. CDI - dough trays moved.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P) Food debris on slicer that was last used Monday (est. is closed on Tuesdays). Food debris on strainer, mixing spoons, can opener blade. Food contact surfaces shall be clean to sight and touch. CDI - dishes and can opener placed at sink for re-cleaning, discussion with employee about slicer.
4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency Buildup on shield of ice machine. Equipment food contact surfaces and utensils shall be cleaned in equipment such as ice bins at a frequency specified by the manufacturer, or absent manufacturer's specifications, at a frequency necessary to keep them clean.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Foods in 3 door work top cooler were 43F (tuna salad) to 46F (fried eggplant); ambient air temp in this cooler was 41.5 per REHS's minimum registering thermometer. Foods in walk-in cooler were 44F (ham, turkey, marinara) to 46F (fried eggplant); ambient air temp ranged from 45F - 34F during inspection. Time/temperature control for safety (TCS) foods held cold must be maintained at 41F or below. Eggplant in both units discarded, ham and turkey in walk-in discarded. VERIFICATION REQUIRED by tomorrow, Jan. 13. Pizza sold by the slice was being held in base of pizza prep cooler and was 95F. Per PIC, pizza is sold within 1-2 hours. REHS assisted in developing a written Time As A Public Health Control procedure, which allows pizza to be held off temperature for a maximum of 4 hours. Any left after 4 hours must be discarded.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) 2 containers of cut romaine (3 door cooler and prep cooler), opened container of ricotta cheese and anchovies (pizza prep), opened chubs of ham and turkey (walk-in cooler) were not date marked. Ready to eat, time/temperature control for safety (TCS) foods prepared/opened and held in an establishment for >24 hours must be date marked. CDI - romaine discarded, ham and turkey discarded due to temperature concerns, ricotta and anchovies dated appropriately.
3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Tuna salad in 3 door work top cooler had a discard date of 1/10. Once TCS foods exceed approved time limit (7 days including day of prep/opening if maintained at 41F or less), they must be discarded. Repeat. CDI - tuna salad discarded.
- 28 7-201.11 Separation - Storage (P) Cans of spray paint sitting on wrapped case of canned food on bag-in-box rack by back door. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-use articles. CDI - relocated; discussion about chemical storage.
7-102.11 Common Name - Working Containers (Pf) Spray bottle labeled "sanitizer" contained unidentified liquid that did not test with quat or chlorine test strips. Unlabeled spray bottle of yellowish liquid identified as degreaser. Clearly and accurately label all chemicals removed from original containers. Repeat. CDI - degreaser labeled, unidentified substance poured out.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) 3 door work top cooler and walk-in cooler both holding foods above 41F. Equipment for holding cold food shall be sufficient in number and capacity to provide proper food temps (cold holding = 41F or below).
- 38 6-202.15 Outer Openings, Protected (C) Back door is not self-closing. Outer openings of a food establishment shall be protected against the entry of rodents and insects by solid, self-closing, tight-fitting doors.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Cutting board and knife used to prepare subs wiped with a dry cloth between uses. Hold in-use wiping cloths in properly mixed sanitizer between uses. *Clean and sanitize items in continuous use (such as cutting board, knife, tongs, etc) a minimum of once every 4 hours throughout the day. CDI - wiping cloth placed in 200 ppm quat sanitizer obtained from 3 comp sink.

- 42 3-302.15 Washing Fruits and Vegetables (C) Employee cut romaine prior to washing, employee stated that mushrooms and onions are not washed. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready to eat form. CDI - education; remainder of romaine washed prior to cutting.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Lids stored in cardboard box, handheld mixer stored in soiled Styrofoam packaging. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) To-go boxes stored on soiled cardboard on shelf over prep table. Wrapped pizza boxes contacting floor in back of kitchen (leaning against shelf). Single-service and single-use articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Wooden dollies with carpeting need to be replaced with ones that are nonabsorbent and easily cleanable - Repeat. Adjust door on walk-in cooler to be self-closing. Shelving is rusting/corroding in areas throughout the kitchen, including drain racks at 3 comp sink (white coating is damaged). Wire strainer with protruding wires, knives with broken tips. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) Cleaning is needed throughout, including interior of all refrigeration units, fan guards in walk-in cooler, exterior of ice machine, base of fryer. Nonfood contact surfaces of equipment shall be cleaned as often as necessary to keep them clean.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning needed for walls, esp. by 3 comp sink, floors under equipment. Clean physical facilities as often as necessary to keep them clean.
6-101.11 Surface Characteristics - Indoor Areas (C) Floor tile near office area damaged, separation between VCT tiles by 3 comp sink. Indoor floor, wall, ceiling surfaces shall be smooth and easily cleanable.
- 56 6-303.11 Intensity - Lighting (C) Lighting is 7-8 foot-candles in restrooms, but should be 20 foot-candles. Repeat. Lighting at flat top grill and fryer is 34-40 foot candles, it should be 50 foot-candles. Increase lighting in these areas (note: lighting increased at 3 comp sink and prep area since previous inspection.)
6-403.11 Designated Areas - Employee Accommodations for eating / drinking / smoking (C) Employee personal food intermingled with restaurant food in walk-in cooler. Store employees' items separate/away from restaurant's food supply.