

# Food Establishment Inspection Report

Score: 87.5

**Establishment Name:** RESTAURANT AND PIZZERIA NEW YORK

**Establishment ID:** 3034012847

**Location Address:** 5083 UNIVERSITY PARKWAY

☒ Inspection ☐ Re-Inspection

**City:** WINSTON SALEM

**State:** NC

**Date:** 09 / 11 / 2020 **Status Code:** A

**Zip:** 27106 **County:** 34 Forsyth

**Time In:** 01 : 15 <sup>am</sup><sub>pm</sub> **Time Out:** 05 : 15 <sup>am</sup><sub>pm</sub>

**Permittee:** NEW YORK STYLE PIZZERIA AND RESTAURANT INC.

**Total Time:** 4 hrs 0 minutes

**Telephone:** (336) 661-8343

**Category #:** IV

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

**FDA Establishment Type:** Full-Service Restaurant

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

**No. of Risk Factor/Intervention Violations:** 10

**No. of Repeat Risk Factor/Intervention Violations:** 4

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
<b>Supervision .2652</b>										
1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health .2652</b>										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	<input type="checkbox"/>
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	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
<b>Approved Source .2653, .2655</b>										
9	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
<b>Protection from Contamination .2653, .2654</b>										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	<input checked="" type="checkbox"/>	0	<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	<input type="checkbox"/>
<b>Potentially Hazardous Food Time/Temperature .2653</b>										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	<input type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	<input checked="" type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
<b>Consumer Advisory .2653</b>										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
<b>Highly Susceptible Populations .2653</b>										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	<input type="checkbox"/>
<b>Chemical .2653, .2657</b>										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>										
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	<input type="checkbox"/>

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
<b>Safe Food and Water .2653, .2655, .2658</b>										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
<b>Food Temperature Control .2653, .2654</b>										
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"/>	0	<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	<input type="checkbox"/>
33	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
<b>Food Identification .2653</b>										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	<input type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>										
36	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	<input type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
<b>Proper Use of Utensils .2653, .2654</b>										
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
<b>Utensils and Equipment .2653, .2654, .2663</b>										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03	0	<input type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input 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"/>	0	<input checked="" type="checkbox"/>
<b>Total Deductions:</b> 12.5										



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# Comment Addendum to Food Establishment Inspection Report

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Location Address: 5083 UNIVERSITY PARKWAY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27106

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

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

Permittee: NEW YORK STYLE PIZZERIA AND RESTAURANT INC.

Telephone: (336) 661-8343

Establishment ID: 3034012847

☒ Inspection ☐ Re-Inspection Date: 09/11/2020

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: rodrigofernandez@yahoo.com

Email 2:

Email 3:

## Temperature Observations

### Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
chicken wing	cooling (2.5 hr)	76	steak	final cook	190	pico	cooling (1 hr later)	61
garlic in oil	counter	90	ServSafe	Orlando Hernandez	0	marinara	hot hold	155
pork pupusa	cooling (15 min)	71	chlorine (ppm)	dish machine	100	refried beans	hot hold	158
pork pupusa	cooling (1.25 hr)	62	chlorine (ppm)	3-compartment sink	100			
bean pupusa	cooling (since 11AM)	54	hot water	3-compartment sink	150			
bean pupusa	cooling (1 hr later)	48	mozzarella	delivery	41			
horchata	cooling (15 min)	67	mozzarella	make-unit	41			
horchata	cooling (1 hr later)	65	pico	cooling (30 min)	66			

## 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.

- 2-103.11 (A)-(L) Person-In-Charge-Duties - PF - 1 small child observed in kitchen at start of inspection. The person in charge must ensure that persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas. CDI - Manager educated on person in charge duties. 0 pts.
- 3-202.14 Eggs and Milk Products, Pasteurized - P - Establishment has queso seco that is prepared in establishment with milk from an unapproved source and the milk is unpasteurized. Food must be obtained from approved sources that comply with Food Law. CDI - Cheese discarded.
- 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - Repeat - Container of flour for raw chicken stored on top of container of flour for raw shrimp. Both also unlabelled. Also, raw hamburgers stored on shelf above raw fish in walk-in freezer. Raw animal products shall be segregated according to final cook temperatures - store raw chicken products on bottom, not above raw seafood or ready-to-eat foods. CDI - Food storage order corrected and flour labelled.

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Person in Charge (Print & Sign): Orlando Hernandez

Regulatory Authority (Print & Sign): Andrew Lee

*Orlando Hernandez*  
*Andrew Lee*

REHS ID: 2544 - Lee, Andrew

Verification Required Date: 09 / 21 / 2020

REHS Contact Phone Number: (336) 462-7765



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - Peeler, 4 tongs, 3 bowls, 1 ladel, and 1 spoon had food residue on them. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Items taken to warewashing area to be rewashed. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Pink and black buildup on ice machine shield. Ice machines shall be cleaned at a frequency necessary to maintain them clean or as specified by the manufacturer.
- 16 3-401.14 Non-Continuous Cooking of Raw Animal Foods (P, PF) - Establishment par-cooks chicken wings. Establishment must have written procedures in place to partially cook raw meats. Written procedures must include how wings are cooled and where the partially cooked meat is stored. The procedures must also include that the par-cooked meat is cooked to at least 165F for at least 15 seconds prior to service. CDI - Written procedures made during inspection. 0 pts.
- 18 3-501.14 Cooling - P - Repeat - Pico cooled 5 degrees in 1 hour in make-unit. Chicken wings measured 75F after cooling for 2.5 hours. Horchata cooled from 67F to 65F in 1 hour. Potentially hazardous foods shall be cooled from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. PH foods prepared at room temperature Pico and horchata were cooling at rates that would not make it to 41F within 6 hours. CDI - Chicken wings discarded. Pico moved to shallow pan and moved to walk-in cooler and ice added to horchata and it measured 45F at end of inspection.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Garlic in oil on counter measured 90F. Fresh garlic in oil is a potentially hazardous food. PH foods in cold holding shall measure 41F or less. CDI - Oil discarded. 0 pts.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P - Repeat - Feta cheese opened on 8/31. PH ready-to-eat foods shall be discarded 7 days from preparation with day 1 being the date of opening or preparation. CDI - Feta discarded. // 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF - Repeat - Cole slaw not date marked in make-unit. PH ready-to-eat foods shall be date marked if held for 24 hours or longer in establishment. CDI - Cole slaw discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF - No consumer advisory on menu for huevos rancheros or ribeye and waitress states they may be served undercooked. Consumers must be advised of the health risks of undercooked or raw meat. Items must be indicated on the menu that may be served undercooked and the items shall be tied to the consumer advisory statement on menu. VR - Verification required by 9-21-2020 that menus are switched out with new menus with consumer advisory.
- 26 7-207.11 Restriction and Storage-Medicines - P,PF - Bottle of aspirin stored on prep table. Medicines shall be stored separately from food and food preparation areas. CDI - Bottle moved to office. 0 pts.



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- 31 3-501.15 Cooling Methods - PF - Repeat - Chicken wings cooled for an hour sitting at room temperature and then moved to walk-in cooler and did not make it to 70F within 2 hours. Pico cooling in deep pan in make-unit. Horchata cooling in upright cooler too slowly. PH foods shall be cooled using methods that can achieve the cooling parameters - from 135F to 70F within 2 hours, and from 135F to 41F within a total of 6 hours. CDI - Ice added to horchata, chicken wings discarded, and pico moved to shallow pan and moved to walk-in cooler.
- 36 6-501.111 Controlling Pests - C - Roach found under storage rack beside fryer. At least 5 flies observed in kitchen during inspection. Pests shall be precluded from the premises. // 6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest - C - Sticky trap under storage shelf has several dead roaches on it and needs to be discarded. Dead or trapped pests shall be removed from the premises.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - Repeat - Employee drink stored on prep table top. Employee cell phone stored on slicer. Employee glasses on cutting board. Food shall be protected against miscellaneous sources of contamination. Do not store personal items on food preparation surfaces of food-contact equipment. Also, do not store employee drinks on prep table or above food. Also, employee drinks shall have a lid with a straw.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Bowl used as a scoop in rice. In-use utensils that are stored in food shall have a handle and the handle shall be stored in a manner that prevents the handle from contacting the food. 0 pts.
- 42 4-803.11 Storage of Soiled Linens - C - Soiled linens stored on mop sink outside. Soiled linens shall be stored in clean, nonabsorbent receptacles or clean, washable laundry bags. Do not store soiled linens at mop sink. 0 pts.
- 45 4-201.11 Equipment and Utensils-Durability and Strength - C - 2 grill scrapers had handles that were partially melted. Discard all utensils that are not in good repair. // 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Compartments of buffet hot holding table are rusted. Equipment shall be maintained in good repair. Also, torn gasket present on pizza make-unit door. Repair/replace hot holding table. 0 pts.
- 49 5-205.15 (B) System maintained in good repair - C - Spray arm at dish machine area is leaking. Plumbing fixtures shall be maintained in good repair. Repair spray arm. 0 pts.



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Spell

- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C - Coved base needed where wall meets the floor across from the soda machine. Also, back door needs to be repainted. Floor tile damage in front of fryer, under back prep sink, and around grease trap. Grease trap lid is also rusted. Men's restroom handsink needs to be recaulked to the wall. Floors, walls and ceilings shall be easily cleanable. 6-501.16 Drying Mops - C - Mops drying against building exterior wall. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.
- 54 6-303.11 Intensity-Lighting - C - Repeat - Lighting low at fryer (41 foot candles), at prep sink (42-44 foot candles), at back prep table/sink (35 foot candles). Lighting shall be at least 50 foot candles at food preparation surfaces and cooking surfaces.



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