

# Food Establishment Inspection Report

Score: 90.5

Establishment Name: LEDO'S PIZZA

Establishment ID: 3034012618

Location Address: 220 MARKET VIEW DR. SUITE F

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: ALAN C ENTERPRISES, LLC

Telephone: (336) 993-5336

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 09/30/2022 Status Code: A

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

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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

Compliance Status		OUT	CDI	R	VR
<b>Supervision .2652</b>					
1	IN	<input checked="" type="checkbox"/>	N/A		
PIC Present, demonstrates knowledge, & performs duties		1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
2	IN	<input checked="" type="checkbox"/>	N/A		
Certified Food Protection Manager		<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>
<b>Employee Health .2652</b>					
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	
<b>Good Hygienic Practices .2652, .2653</b>					
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
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	IN	<input checked="" type="checkbox"/>	N/A		
Handwashing sinks supplied & accessible		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/>	OUT			
Food obtained from approved source		2	1	0	
12	IN	OUT	<input checked="" type="checkbox"/>		
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/>	OUT			
Food in good condition, safe & unadulterated		2	1	0	
14	IN	OUT	<input checked="" type="checkbox"/>	N/O	
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
15	IN	<input checked="" type="checkbox"/>	N/A	N/O	
Food separated & protected		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
16	IN	<input checked="" type="checkbox"/>			
Food-contact surfaces: cleaned & sanitized		<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/>	OUT			
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	IN	OUT	N/A	<input checked="" type="checkbox"/>	
Proper cooking time & temperatures		3	1.5	0	
19	IN	OUT	N/A	<input checked="" type="checkbox"/>	
Proper reheating procedures for hot holding		3	1.5	0	
20	IN	OUT	N/A	<input checked="" type="checkbox"/>	
Proper cooling time & temperatures		3	1.5	0	
21	IN	OUT	N/A	<input checked="" type="checkbox"/>	
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	IN	<input checked="" type="checkbox"/>	N/A	N/O	
Proper date marking & disposition		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
24	IN	OUT	<input checked="" type="checkbox"/>	N/O	
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	IN	OUT	<input checked="" type="checkbox"/>		
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	IN	OUT	<input checked="" type="checkbox"/>		
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	IN	OUT	<input checked="" type="checkbox"/>		
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	
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	IN	OUT	<input checked="" type="checkbox"/>		
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	IN	OUT	<input checked="" type="checkbox"/>		
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	IN	OUT	<input checked="" type="checkbox"/>		
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/>	OUT			
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN	OUT	N/A	<input checked="" type="checkbox"/>	
Plant food properly cooked for hot holding		1	0.5	0	
35	IN	OUT	N/A	<input checked="" type="checkbox"/>	
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/>	OUT			
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	IN	<input checked="" type="checkbox"/>			
Food properly labeled: original container		2	1	<input checked="" type="checkbox"/>	
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
38	<input checked="" type="checkbox"/>	OUT			
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/>	OUT			
Contamination prevented during food preparation, storage & display		2	1	0	
40	IN	<input checked="" type="checkbox"/>			
Personal cleanliness		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
41	IN	<input checked="" type="checkbox"/>			
Wiping cloths: properly used & stored		1	0.5	<input checked="" type="checkbox"/>	
42	<input checked="" type="checkbox"/>	OUT	N/A		
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	IN	<input checked="" type="checkbox"/>			
In-use utensils: properly stored		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
44	IN	<input checked="" type="checkbox"/>			
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
45	IN	<input checked="" type="checkbox"/>			
Single-use & single-service articles: properly stored & used		1	0.5	<input checked="" type="checkbox"/>	
46	<input checked="" type="checkbox"/>	OUT			
Gloves used properly		1	0.5	0	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	IN	<input checked="" type="checkbox"/>			
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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	
<b>Physical Facilities .2654, .2655, .2656</b>					
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"/>	OUT			
Physical facilities installed, maintained & clean		1	0.5	0	
56	<input checked="" type="checkbox"/>	OUT			
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>9.5</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: LEDO'S PIZZA  
 Location Address: 220 MARKET VIEW DR. SUITE F  
 City: KERNERSVILLE State: NC  
 County: 34 Forsyth Zip: 27284  
 Wastewater System:  Municipal/Community  On-Site System  
 Water Supply:  Municipal/Community  On-Site System  
 Permittee: ALAN C ENTERPRISES, LLC  
 Telephone: (336) 993-5336

Establishment ID: 3034012618  
 Inspection  Re-Inspection Date: 09/30/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: ledo.kernersville@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
pizza sauce	walk-in cooler	39						
marinara	walk-in cooler	39						
alfredo	walk-in cooler	39						
meatball	walk-in cooler	38						
mozzarella	walk-in cooler	39						
feta	walk-in cooler	39						
fettuccini	sandwich cooler	40						
spaghetti	sandwich cooler	39						
feta	sandwich cooler	39						
cooked chicken	sandwich cooler	39						
lettuce	sandwich cooler	39						
lettuce	sandwich cooler 2	40						
pickled onion	sandwich cooler 2	40						
sausage	pizza cooler	40						
meatball	pizza cooler	37						
ham	pizza cooler	37						
mozzarella	pizza cooler	37						

Person in Charge (Print & Sign): *First* Kristina

*Last* Rich

*[Signature]*

Regulatory Authority (Print & Sign): *First* Andrew

*Last* Lee

*[Signature]* REUS

REHS ID: 2544 - Lee, Andrew

Verification Required Date:

REHS Contact Phone Number: (980) 201-0602

Authorize final report to be received via Email:

*[Signature]*



# Comment Addendum to Inspection Report

**Establishment Name:** LEDO'S PIZZA

**Establishment ID:** 3034012618

**Date:** 09/30/2022 **Time In:** 10:15 AM **Time Out:** 12:15 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 PIC shall demonstrate knowledge by being a certified food protection manager. PIC does not have ANSI food protection manager certification. PIC also did not know cooling parameters for TCS foods and reheating temperature and time prior to hot holding for TCS foods. Also, most TCS ready-to-eat foods in establishment were not date marked and there does not appear to be a good date marking system in place at establishment. CDI - PIC educated on cooling and reheating TCS foods. PIC will work on improving date marking system in establishment. 0 pts.
- 2 2-102.12 (A) Certified Food Protection Manager (C) PIC does not have active ANSI food protection manager certification. REPEAT
- 10 6-301.12 Hand Drying Provision (Pf) No paper towels present in men's restroom. Hand washing sinks shall be equipped with paper towels or alternative hand drying device. CDI - PIC refilled dispenser. REPEAT
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) Raw ground beef and raw hamburger patties stored on shelf above cheese in walk-in cooler. Raw animal foods must not be stored above ready-to-eat foods. CDI - Raw food moved to bottom shelf.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) 12 pans, 2 cutting boards, food processor blade, can opener blade, cheese shredder blade, and 5 pieces of silverware had visible food debris on them and were stored as clean. Food-contact surfaces of equipment and utensils shall be cleaned to sight and touch. CDI - Items placed at dish machine to be rewashed. REPEAT // 4-602.11 Clean the equipment and utensils used with TCS foods as required to avoid contamination. P Soda gun at bar had visible buildup and needed to be cleaned. Clean beverage dispensing equipment as specified by the manufacturer or at least every 24 hours. // Ice machine also had visible buildup on the top of the shield inside machine. Clean ice machine more frequently.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Pizza sauce, marinara, pickled onions, feta cheese, alfredo sauce, and meat balls missing date labels in walk-in cooler. Sausage, meatballs, and ham missing date labels in pizza cooler. Fettuccini, spaghetti, feta cheese, sliced tomatoes, lettuce, cooked chicken, and cooked gyro meat missing date labels in sandwich cooler. TCS ready-to-eat foods must be labeled with date mark if held for 24 hours. CDI - PIC put labels on all containers of TCS ready-to-eat foods missing date labels. REPEAT
- 37 3-302.12 Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta. Container of sugar missing label. Label all containers of food and ingredients that are not readily and easily identifiable. 0 pts.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Both food employees doing prep work without hair restraints. Food employees must wear a hair restraint such as a hat or hair net. REPEAT
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Wet wiping cloths observed on clean side of dish machine drainboard on shelf and on drainboard of 3-compartment sink. Wet wiping cloths shall be stored in sanitizer solution when in between uses. 0 pts.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Ramekin stored as a scoop in container of bacon. Utensils must have a handle. Do not use ramekins as scoops. REPEAT
- 44 4-901.11 Equipment and Utensils, Air-Drying Required (C) Several pans stored as clean but were stacked up while they were still wet. Allow utensils to adequately air dry before stacking them. 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) Splash guard needed between hand washing sink and pizza cutting and prep station. Establishment has placed on large lid wedged between sink and cutting station temporarily. Establishment still needs to install a permanent splash guard between sink and pizza station. 0 pts. REPEAT
- 45 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Bag of to-go lids observed on floor. Single-use and single-service articles shall be stored at least 6 inches off the floor. 0 pts.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Torn gasket present on sandwich cooler, pizza cooler, and reach-in freezer doors. Replace torn gaskets. REPEAT