## Food Establishment Inspection Report

Establishment Name: WHI	TAKER SQUARE GOURMET PIZZA	Establishment ID: 30340	2494
Location Address: 1981 N. PE City: WINSTON SALEM Zip: 27106 Cou Permittee: WHITAKER SQUA Telephone: (336) 660-0400	State: North Carolina inty: 34 Forsyth	Time In: 12:30 PM Time C Category#: IV	Code: A
⊗ Inspection	○ Re-Inspection	FDA Establishment Type: Fast F	ood Restaurant
Wastewater System:  Municipal/Community  Water Supply:  Municipal/Community	On-Site System	No. of Risk Factor/Intervention Vi No. of Repeat Risk Factor/Intervent	<del></del>
	On-Site Supply		

	Risk factor	s: (	e Illness Risk Factors and Public Health I Contributing factors that increase the chance of developing fo Interventions: Control measures to prevent foodborne illnes	odb	orne	e ill		S			G	iood	Reta	ail Pr	ractice
C	Complia	nc	e Status		ΟU	Т	CDI	R	VR	C	or	mp	lian	ice	Stat
s	upervision		.2652							S	afe	Foo	d an	d Wa	ater
1	OUT N/A		PIC Present, demonstrates knowledge, &	1		0				30	IN	OUT	<b>)X</b> (A	П	Past
	1		performs duties	+		+			H	31	Ņ	OUT			Wate
2	OUT N/A		Certified Food Protection Manager	1		0			H	32	IN	оит	1 <b>X</b> (A		Varia
Е	mployee H	ealt	h .2652  Management, food & conditional employee;	$\top$	Т	Т					L	<u> </u>	, ,	Ш	meth
3	IX OUT		knowledge, responsibilities & reporting	2	1	0				F	000	l Ter	nper	atur	e Cont
4	IX OUT		Proper use of reporting, restriction & exclusion	3	1.5	0				33	ìM	тио			Prop
5	XОUТ		Procedures for responding to vomiting &	1	0.5	0					ļ.,				equip
_			diarrheal events	_		_			H		-	OUT			Plan
6	ood Hygiei	1IC	Practices .2652, .2653 Proper eating, tasting, drinking or tobacco use	1	0.5	0			H	i	-	OUT		ŊΨŲ	Appr
7	)( OUT		No discharge from eyes, nose, and mouth	1	-	-			$\vdash$			lde	_		
Р		on	tamination by Hands .2652, .2653, .2655, .26	56	_									atio	
8	M OUT		Hands clean & properly washed	4	2	0					_	O <b>X</b> (1			Food
_		wo	No bare hand contact with RTE foods or pre-	١.		T				Р	rev	entic	on of	Foo	d Con
9	OUT N/A	N/O	approved alternate procedure properly followed	4	2	0				38	IN	ожт			Inse
10	OUT N/A		Handwashing sinks supplied & accessible	2	1	0			Щ		⊢	ļ.,		$\vdash$	anim
Α	pproved So	our	ce .2653, .2655							39	IN	о <b>х</b> (т			Cont
	)X OUT		Food obtained from approved source	2	1	0				40	M	OUT		$\dashv$	Pers
	IN OUT	<b>ı</b> )∕⁄0		2	-	0						OUT	_	$\dashv$	Wipi
3	M OUT		Food in good condition, safe & unadulterated	2	1	0			L-i	i—	-	OUT		$\vdash$	Was
4	IN OUT NXA	N/O	Required records available: shellstock tags, parasite destruction	2	1	0					_	_	_	f I Ito	ensils
В	rotaction fo	om	Contamination .2653, .2654	_	_	_				i	_	TUO		1010	In-us
	IX OUT N/A	_		3	1.5	0								$\vdash$	Uten
	N OUT	N/O	Food-contact surfaces: cleaned & sanitized	3	_	-			H	44	×	τυο			dried
			Proper disposition of returned, previously served,	Ť		+			$\vdash$	-		İ		$\Box$	Sing
17	<b>Ж</b> оит		reconditioned & unsafe food	2	1	0				45	×	OUT			store
			ardous Food Time/Temperature .2653							46	M	OUT			Glov
	IN OUT N/A			3	1.5	-			L i	U	ten	sils	and	Equi	ipment
	IN OUT N/A			3	-	-			III.		Г	Π		П	Equi
1	IN OUT N/A	<i>,</i> ,		3	1.5	-			<del>                                     </del>	47	M	συτ			appr
22	OUT N/A	-		3	1.5	-			⊣		L				cons
	IX OUT N/A	-		3	1.5	-			H	48	M	оит			War
24	IX OUT N/A	N/O	Time as a Public Health Control; procedures &	3	1.5						-	1		$\sqcup$	used
-	N OOT IN	14/0	records		1.5	10			Щ		_	OX(1	_	Ш	Non-
	onsumer A	dvi	*			_					•	ical			
25	IN OUT NA		Consumer advisory provided for raw/ undercooked foods	1	0.5	0						OUT		$\perp$	Hot 8
ш	imble Cuas			_		_				51 52		OUT		$\vdash$	Plum
	<del> </del>	epti	ble Populations .2653  Pasteurized foods used; prohibited foods not	Т	Т	Т			┌─┤		<del> </del> ^	OUT		$\vdash$	Toile
26	IN OUT NXA		offered	3	1.5	0				53	×	τυο	N/A		& cle
С	hemical		.2653, .2657							54	M	оит			Garb
27	IN OUT NXA		Food additives: approved & properly used	1	0.5	0								$\sqcup$	main
8	OUT N/A		Toxic substances properly identified stored & used	2	1	0				55	IN	O <b>X</b> (1		$\vdash \vdash$	Phys
С	onformanc	e w	ith Approved Procedures .2653, .2654, .2658							56	IN	O <b>X</b> (1			Meet desig
29	IN OUT NX			2	1	0				$\vdash$	Щ		Ш	Ш	uesig
		e w	ith Approved Procedures .2653, .2654, .2658  Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan  North Carolina Department of Health				Service	۱e • ۲	Divisio				_	h.	h - Envi

	G	ood	Ret	ail P	ractices: Preventative measures to control the addition of pa and physical objects into foods.	tho	gens	, ch	emic	als,	
Compliance Status							OUT		г сы		VR
Sa	afe	Food	d an	d Wa	ater .2653, .2655, .2658					Ш	
30	IN	оит	<b>N</b> A	П	Pasteurized eggs used where required	1	0.5	0	Π	П	
31	ìХ	OUT		П	Water and ice from approved source	2	1	0			
32	IN	оит	n <b>X</b> A		Variance obtained for specialized processing methods	2	1	0			
Fo	ood	Ten	nper	ratur	e Control .2653, .2654			_			
33	Х	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34	IN	OUT			Plant food properly cooked for hot holding	1	0.5	0			
35	IN	OUT	N/A	1)(0	Approved thawing methods used	1	0.5	0			
36	X	OUT		Ш	Thermometers provided & accurate	1	0.5	0			
Fo	ood	Ider	ntific	catio	n .2653						
37	IN	о <b>)(</b> т			Food properly labeled: original container	2	1	X	Χ		
Pı	reve	entio	n o	f Foo	od Contamination .2652, .2653, .2654, .2656, .26	57					
38	IN	о <b>)</b> (т			Insects & rodents not present; no unauthorized animals	2	х	0			
39	IN	<u></u>			Contamination prevented during food preparation, storage & display	2	х	0	х		
_	M	OUT			Personal cleanliness	1	0.5	0			
_	-	OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	×	оит	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	rop	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	×	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	M	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0			
U	ten	sils a	and	Equi	ipment .2653, .2654, .2663						
47	×	оит			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0			
48	×	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	IN	о <b>)</b> (т		$\Box$	Non-food contact surfaces clean	Х	0.5	0		Х	
Pi	hys	ical	Faci	ilitie	s .2654, .2655, .2656						
50	M	оит	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
-		OUT			Plumbing installed; proper backflow devices	2	1	0			
52	M	оит		Ш	Sewage & wastewater properly disposed	2	1	0			
53	M	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54	×	оит			Garbage & refuse properly disposed; facilities maintained	1	0.5	0			
55	IN	о <b>х</b> (т		$\sqcup$	Physical facilities installed, maintained & clean	1	0%5	0		Х	
56	IN	о <b>)(</b> т			Meets ventilation & lighting requirements; designated areas used	x	0.5	0	х	х	
					TOTAL DEDUCTIONS:	4.	5				

Good Retail Practices





**Score:** 95.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012494 Establishment Name: WHITAKER SQUARE GOURMET PIZZA Location Address: 1981 N. PEACE HAVEN ROAD Date: 01/25/2023 City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A Zip: 27106 County: 34 Forsyth Water sample taken? Yes X No Category #: IV Email 1:scottoant93@aol.com Water Supply: Municipal/Community On-Site System Permittee: WHITAKER SQUARE, INC Email 2: Telephone: (336) 660-0400 Email 3: Temperature Observations

		-41 - 1-	•	rature Observatio			
Item	Location	Temp	Item	Cold Holding is	Temp Item	es or less Location	Temp
Spinach	pizza unit	39	Alfredo sauce	walk in cooler	36		
Mushroom	pizza unit	39	Hot water	3 compartment sink	135		
Mozzarella	pizza unit	38	Chlorine sanitizer	3 compartment sink (ppm)	100		
Sausage	pizza unit	39	High temp dishmachine	warewashing	177		
Beef	pizza unit	39	Chlorine sanitizer	sanitizer bucket (ppm)	50		
Tomato	pizza unit	39					
Sliced ham	pizza unit	39					
BBQ chicken	pizza unit	41					
Buffalo chicken	pizza unit	41					
Sliced apples	sandwich unit	37					
Cut lettuce	sandwich unit	36					
Sliced ham	sandwich unit	37					
Fresh mozzarella	sandwich unit	38					
Pene pasta	sandwich unit	39					
Angle hair pasta	sandwhich unit	39					
Chicken wings	walk in cooler	37					
Shredded lettuce	walk in cooler	37					
Tomato	walk in cooler	36					
Sliced ham	walk in cooler	37					
Angle hair pasta	walk in cooler	38					
		First	I	Last	(1.1.	1. M	
Person in Ch	narge (Print & Sig	*	S	Scotto Di Frega	U W S	* MIN	
		First		Last	Glinal to O	Namarina	
Regulatory Auth	hority (Print & Sig	n): Elizabeth	N	Manning	(Ur gower) [1	1 WIV WID	

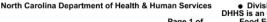
REHS ID:3136 - Manning, Elizabeth

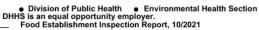
Verification Required Date:

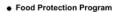
REHS Contact Phone Number: (336) 703-3135

Authorize final report to be received via Email:











## **Comment Addendum to Inspection Report**

Establishment Name: WHITAKER SQUARE GOURMET PIZZA Establishment ID: 3034012494

Date: 01/25/2023 Time In: 12:30 PM Time Out: 2:30 PM

Certifications						
Name	Certificate #	Туре	Issue Date	Expiration Date		
Antonio Scotto Di Frega		Food Service		01/29/2025		

- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Four container holding different spices and seasonings were not labeled with the common name. Except for containers holding food that can be readily and \unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. CDI: PIC put labels on the containers during the inspection.
- 38 6-501.111 Controlling Pests (Pf) Several gnats were observed by the sink and grease trap during the inspection. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises.
- 39 3-304.13 Linens and Napkins, Use Limitations (C) A clean wet terry cloth rag was stored on top of cooling lettuce. PIC stated they do this to cool the lettuce down faster. Linens, such as cloth napkins, may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer. CDI: Education was given and rag was removed.
- 49 4-602.13 Nonfood Contact Surfaces (C)(REPEAT) Continue cleaning of the door gasket of the walk in freezer, hood vents above the pizza oven and grill and fryer station. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 55 6-501.11 Repairing Premises, Structures, Attachments, and Fixtures Methods (C)(REPEAT) Replace missing ceiling tiles in dry storage area. Physical facilities shall be maintained in good repair.
- 56 6-305.11 Designation Dressing Areas and Lockers (C)(REPEAT) Employee jackets were being stored on the dry shelving racks by food, clean equipment, clean utensils and single service and single use articles. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other Lockers or other possessions. CDI: Education was given and items were moved to their designated area.