

Food Establishment Inspection Report

Score: 95.5

Establishment Name: PIZZA CITY

Establishment ID: 3034020685

Location Address: 532 NORTH MARTIN LUTHER KING JR. DRIVE

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: ESKANDARANI INC

Telephone: (336) 727-9600

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 03/19/2024 Status Code: A

Time In: 1:00 PM Time Out: 3:10 PM

Category#: III

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

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"/> OUT | Procedures for responding to vomiting & diarrheal events | 1 | 0.5 | 0 |
| Good Hygienic Practices .2652, .2653 | | | | | |
| 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 |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | |
| 8 | <input checked="" type="checkbox"/> OUT | Hands clean & properly washed | 4 | 2 | X |
| 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 | <input checked="" type="checkbox"/> OUT/N/A | Handwashing sinks supplied & accessible | 2 | 1 | 0 |
| Approved Source .2653, .2655 | | | | | |
| 11 | <input checked="" type="checkbox"/> OUT | Food obtained from approved source | 2 | 1 | 0 |
| 12 | <input checked="" type="checkbox"/> IN OUT | 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 OUT | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 |
| Protection from Contamination .2653, .2654 | | | | | |
| 15 | <input checked="" type="checkbox"/> OUT/N/A/N/O | Food separated & protected | 3 | 1.5 | 0 |
| 16 | <input checked="" type="checkbox"/> OUT | Food-contact surfaces: cleaned & sanitized | 3 | 1.5 | 0 |
| 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/N/A/N/O | Proper cooking time & temperatures | 3 | 1.5 | 0 |
| 19 | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | Proper reheating procedures for hot holding | 3 | 1.5 | 0 |
| 20 | <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper cooling time & temperatures | 3 | 1.5 | 0 |
| 21 | <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper hot holding temperatures | 3 | 1.5 | 0 |
| 22 | <input checked="" type="checkbox"/> IN OUT/N/A/N/O | Proper cold holding temperatures | X | 1.5 | 0 |
| 23 | <input checked="" type="checkbox"/> OUT/N/A/N/O | Proper date marking & disposition | 3 | 1.5 | 0 |
| 24 | <input checked="" type="checkbox"/> IN OUT | Time as a Public Health Control; procedures & records | 3 | 1.5 | 0 |
| Consumer Advisory .2653 | | | | | |
| 25 | <input checked="" type="checkbox"/> IN OUT | Consumer advisory provided for raw/undercooked foods | 1 | 0.5 | 0 |
| Highly Susceptible Populations .2653 | | | | | |
| 26 | <input checked="" type="checkbox"/> IN OUT | Pasteurized foods used; prohibited foods not offered | 3 | 1.5 | 0 |
| Chemical .2653, .2657 | | | | | |
| 27 | <input checked="" type="checkbox"/> IN OUT | Food additives: approved & properly used | 1 | 0.5 | 0 |
| 28 | <input checked="" type="checkbox"/> IN OUT/N/A | Toxic substances properly identified stored & used | 2 | 1 | X |
| Conformance with Approved Procedures .2653, .2654, .2658 | | | | | |
| 29 | <input checked="" type="checkbox"/> IN OUT | 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 OUT | 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 OUT | Variance obtained for specialized processing methods | 2 | 1 | 0 |
| Food Temperature Control .2653, .2654 | | | | | |
| 33 | <input checked="" type="checkbox"/> OUT | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.5 | 0 |
| 34 | <input checked="" type="checkbox"/> IN OUT | Plant food properly cooked for hot holding | 1 | 0.5 | 0 |
| 35 | <input checked="" type="checkbox"/> IN 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"/> 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 | <input checked="" type="checkbox"/> OUT | Personal cleanliness | 1 | 0.5 | 0 |
| 41 | <input checked="" type="checkbox"/> IN | Wiping cloths: properly used & stored | 1 | 0.5 | X |
| 42 | <input checked="" type="checkbox"/> OUT/N/A | Washing fruits & vegetables | 1 | 0.5 | 0 |
| 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"/> OUT | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0.5 | 0 |
| 45 | <input checked="" type="checkbox"/> OUT | Single-use & single-service articles: properly stored & used | 1 | 0.5 | 0 |
| 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 | X | 0.5 | 0 |
| 48 | <input checked="" type="checkbox"/> IN | 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"/> 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 |
| TOTAL DEDUCTIONS: | | | | | 4.5 |



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection

☐ Re-Inspection

Date: 03/19/2024

City: WINSTON SALEM

State: NC

☐ Educational Visit

Status Code: A

County: 34 Forsyth

Zip: 27101

Comment Addendum Attached? ☒

Category #: III

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

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

Permittee: ESKANDARANI INC

Email 1: aymalah80@yahoo.com

Email 2: sunnaso@yahoo.com

Telephone: (336) 727-9600

Email 3:

Temperature Observations

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---|------|----------------------------------|------|---------------|------|
| tomatoes /walk in cooler | 40 | cheese /pizza make top | 40 | | |
| tomatoes /walk in cooler prep 30 min prior 1:14 | 44 | sauce/pizza make top | 39 | | |
| tomatoes /walk in cooler 1:51 | 43 | pepperoni/pizza make top | 41 | | |
| lettuce/walk in cooler prep 30 min prior 1:14 | 44 | beef /pizza make top | 41 | | |
| lettuce/walk in cooler 1:51 | 43 | sausage /pizza make top | 39 | | |
| cheese sauce/walk in cooler | 40 | marinara sauce /hot hold | 176 | | |
| cheese /walk in cooler | 41 | hot water/3 comp sink | 132 | | |
| burger/final cook | 196 | quat sanitizer/3 comp sink - ppm | 200 | | |
| chicken wings /final cook | 209 | beef /reach in cooler | 40 | | |
| steak /final cook | 184 | ambinet /reach in cooler | 37 | | |
| onion/make top | 42 | | | | |
| tomatoes /make top | 42 | | | | |
| lettuce /make top | 43 | | | | |
| hot dog /make top | 43 | | | | |
| turkey/ reach in cooler | 41 | | | | |
| alfredo/reach in cooler | 42 | | | | |
| gyro/reach in cooler | 41 | | | | |
| cheese sauce /hot hold | 141 | | | | |
| chili /hot hold | 136 | | | | |
| coleslaw/ cold hold | 41 | | | | |

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

Last Elmohaseb

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

Last Craver

REHS ID: 2848 - Craver, Shannon

Verification Dates: Priority:

Priority Foundation: 03/29/2024

Core:

REHS Contact Phone Number: (743) 236-0012

Authorize final report to be received via Email:



North Carolina Department of Health & Human Services

Page 2 of ● Division of Public Health ● Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 12/2023

● Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: PIZZA CITY

Establishment ID: 3034020685

Date: 03/19/2024 **Time In:** 1:00 PM **Time Out:** 3:10 PM

Certifications

| Name | Certificate # | Type | Issue Date | Expiration Date |
|------------------|---------------|--------------|------------|-----------------|
| Ayman Kaka | 18186502 | Food Service | 08/01/2019 | 08/01/2024 |
| Hassan Elmohaseb | 18186501 | Food Service | 08/01/2019 | 08/01/2024 |

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.

- 8 2-301.14 When to Wash (P). Food employee washed hands and turned the faucet off with their bare hands. REPEAT with improvements, Points reduced.
**Food employees shall clean their hands immediately before engaging in food preparation and: (I) after engaging in other activities that contaminate the hands.
CDI: Hands were washed and spoke with Person In Charge (PIC) about employees turning the faucet off with a barrier rather than their bare hands.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P). Foods on the make top were between 41F and 43F (listed on page 2).
**(A)(2) Time/temperature control for safety food shall be maintained at 41F or less.
CDI: The foods will be used within 4 hours and discussed with the PIC about putting the foods on a time procedure.
- 28 7-102.11 Common Name - Working Containers (Pf). A spray bottle of sanitizer was unlabeled on the cook line.
**Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.
CDI: the bottle was labeled with the name of the chemical.
- 41 3-304.14 Wiping Cloths, Use Limitations (C). There was a wet wiping cloth on sitting on the top of the make top.
**(B) Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C). The walk in freezer also has ice buildup and is snowy. There is also damage at the bottom of the door.
**(A) Equipment shall be maintained in a state of repair and condition.
- 48 4-302.14 Sanitizing Solutions, Testing Devices (Pf). The test strips for the quat sanitizer were out of date. ****There will be a 10 day verification on this item on 3/29/2024****
**A test kit or other testing device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C). The shelves in the walk in cooler need to be cleaned of the food debris.
**(C) Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.