

Food Establishment Inspection Report

Score: 93.5

Establishment Name: FRATELLIS

Establishment ID: 3034012243

Location Address: 2000 REYNOLDA RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 08 / 21 / 2019 Status Code: A

Zip: 27106 County: 34 Forsyth

Time In: 12 : 50 ^{am}_{pm} Time Out: 04 : 05 ^{am}_{pm}

Permittee: FRATELLIS ITALIAN STEKHOUSE LLC

Total Time: 3 hrs 15 minutes

Telephone: (336) 448-1704

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: 4

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

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
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1			
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1			
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2			
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	03		
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03		
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
Total Deductions: 6.5										



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Comment Addendum to Food Establishment Inspection Report

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 Permittee: FRATELLIS ITALIAN STEKHOUSE LLC
 Telephone: (336) 448-1704

Establishment ID: 3034012243
☒ Inspection ☐ Re-Inspection Date: 08/21/2019
 Comment Addendum Attached? ☐ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: johnny@crispshg.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
ServSafe	C. Smith 11/12/19	00	sausage	pizza make unit	45	tomatoes	salad cooler	41
hot water	3 comp sink	128	ham	pizza make unit	52	duck	salad cooler	40
quat sani	ppm 3 comp sink	150	spaghetti	pasta cooler	41	bleu cheese	salad make unit	41
hot water	dish machine	171	risotto	pasta cooler	40	milk	bar cooler	34
mozzarella	pizza reach in	48	lasagna	walk in cooler	41	mushrooms	pasta cooler	40
lettuce	walk in cooler	55	penne	walk in cooler	41	sausage	pizza make unit ice	41
lettuce	walk in cooler 30 min	49	crab mix	walk in cooler	42	ham	pizza make unit ice	40
tomato	pizza make unit	45	pizza sauce	walk in cooler	43	marinara	pizza make unit ice	39

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C - Employee drink on prep surface. Food employees may only eat or drink in designated areas, and must store beverages beneath prep surfaces to avoid contamination of food, equipment, utensils, single-service articles, and linens. CDI - Drink discarded by person in charge. 0 pts.
- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF - Food employee filled container of water for steam well from a handwashing sink. Maintain handwashing sinks free at all times for handwashing only. CDI - Education provided to manager. // 6-301.12 Hand Drying Provision - PF - Handwashing sink in back next to ice machine with no paper towels. Dispenser had fallen recently. Hands shall be dried after washing using disposable towels or approved hand-drying device. CDI - Manager reinstalled paper towel dispenser. 0 pts.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - Repeat - The following utensils soiled with food debris: 1 set of tongs, 3 small slotted spoons, ice cream scoop, pizza cutter, 4 plates, 2 bowls, potato chopper, 1 plastic lid, 1 metal pan, blender from bar, and 3 metal cups from bar. Food-contact surfaces shall be clean to sight and touch. CDI - Items taken to warewashing area to be rewashed. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - P - Both soda gun nozzles at bar soiled with black residue. Equipment such as soda and ice machines shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. CDI - Nozzles cleaned during inspection. // 4-501.112 Mechanical Lock Text Warewashing Equipment, Hot Water Sanitization Temperatures - PF - Hot water in dish machine only reached 156F on thermometer. Hot water sanitizing shall be 180F, reaching the surface of the utensils at 161F. CDI - Machine restarted and

Person in Charge (Print & Sign): Charles Smith
 Regulatory Authority (Print & Sign): Lauren Pleasants

Charles Smith
Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: ___ / ___ / ___

REHS Contact Phone Number: (336) 703 - 3144



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Repeat but kept at half credit for improvement - In pizza make unit, sliced tomatoes 45F, sausage 45F, chicken 45F, pepperoni 45F, meatballs 44-46F, and ham 48-52. Items were placed in make unit just prior to start of inspection. Sliced mozzarella in reach-in cooler of the same make unit measured 48F and had been inside all night. In walk-in cooler, pizza sauce 43F, spaghetti 43F, crabcake mix 42F. TCS foods shall be maintained cold at 41F or less. CDI - TCS food item containers in top of make unit placed in ice water baths for service and measured 39-43F after 20 minutes. Sliced mozzarella from reach-in cooler voluntarily discarded. New make unit has already been ordered. Do not use this make unit until it is repaired or replaced. Take regular food temperatures of items in ice water bath. Discard all leftover food from top of make unit after dinner service if not 41F or below. Lids
- 31 3-501.15 Cooling Methods - PF - Repeat but taken to half credit for improvement - Shredded lettuce in walk-in cooler measured 52-55F with tightly wrapped plastic on one container, and a lid on the second container. After prep, cool foods to 41F before covering with plastic wrap or lids as long as they are protected from overhead contamination. CDI - Lettuce containers vented to cool.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - Repeat - Several stacks of metal pans on clean dish shelving were stacked wet. Equipment and utensils shall be air-dried after cleaning and sanitizing.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat but kept at half credit for improvement - Pizza make unit cracked at corners inside, and not holding food temperatures at 41F. Meat make unit with leak on right side, causing dripping and buildup on front grate toward the center. Top left corner of hood above oven needs to be recaulked. Repair condenser line in walk-in freezer and remove ice buildup, and repaint ceiling above fans and door where paint has chipped. Equipment shall be maintained in good repair. *Note: New pizza and pasta make units have been ordered*
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Cleaning needed on the following equipment: tracks and gaskets of drawer refrigeration, inside and gaskets of meat reach in cooler and in front grate, tracks and gaskets of pasta cooler, and the sides of fryers and oven. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and other debris. 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Tile with low grout by dishmachine and at cook line. RegROUT where needed. Repaint or replace ceiling tiles above pizza oven that are peeling. Physical facilities shall be maintained in good repair. // 6-501.12 Cleaning, Frequency and Restrictions - C - Cleaning needed on the wall under the hood behind equipment, and on the walls by the dishmachine drainboards. Physical facilities shall be cleaned as frequently as necessary to keep them clean. // 6-501.114 Maintaining Premises, Unnecessary Items and Litter - C - Continue decluttering and removing unused or old equipment from the premises. The establishment shall maintain a premises which is free of items that are unnecessary to the operation or maintenance of the establishment, such as litter or equipment that is nonfunctional or no longer used. 0 pts.



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