

Food Establishment Inspection Report

Score: 86.5

Establishment Name: CICI'S PIZZA #216

Establishment ID: 3034014112

Location Address: 2857 REYNOLDA RD.

☒ Inspection ☐ Re-Inspection

City: WINSTON-SALEM

State: NC

Date: 08 / 22 / 2019 Status Code: A

Zip: 27106

County: 34 Forsyth

Time In: 11 : 50 ^{am} _{pm} Time Out: 03 : 25 ^{am} _{pm}

Permittee: S&C WINSTON, LLC

Total Time: 3 hrs 35 minutes

Telephone: (336) 723-7273

Category #: II

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: 5

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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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						<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <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	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures						<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				03	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03		<input checked="" type="checkbox"/>
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				1		<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1			<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1		<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				03	0	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03		<input checked="" type="checkbox"/>
Total Deductions:										13.5



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Off



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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: S&C WINSTON, LLC

Telephone: (336) 723-7273

Establishment ID: 3034014112

☒ Inspection ☐ Re-Inspection Date: 08/22/2019

Comment Addendum Attached? ☐ Status Code: A

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

Email 1: CICISPIZZA216@GMAIL.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	S. Mayhew 1/8/21	00	marinara	hot holding	169	mozzarella	walk in cooler	40
hot water	dish machine	171	noodles	hot holding	164	ground beef	reach in cooler	36
cl sani	ppm dish machine	50	alfredo	hot holding	159	chicken	reach in cooler	40
quat sani	ppm bucket	300	lettuce	salad bar	41	wings	reheat	160
wash water	3 comp sink	118	chickpeas	salad bar	41	wings	reheat for BHC	174
pasta	walk in cooler	74	wings	make unit	41			
pasta	walk in cooler	40	pork	make unit	40			
ham pizza	final cook	179	pepperoni	make unit	40			

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.

- 6 2-301.14 When to Wash - P // 2-301.15 Where to Wash - PF - Employee handled clean cutting boards after handling soiled dishes. Employees shall wash hands between handling soiled and clean dishes, and anytime the hands become contaminated. Same employee attempted to wash hands in prep sink but was stopped by REHS. Hands shall be washed in handwashing sinks only. CDI - Employee washed hands using correct procedure in handwashing sink.
- 7 3-301.11 Preventing Contamination from Hands - P - Food employee placed cold fully cooked wings on pan to heat up for customer using bare hands. Internal temperature of wings 160-178F. If handling ready-to-eat foods with bare hands, all parts of the food shall be heated to a temperature of 165F. CDI - Wings placed back in oven and lowest temperature measured 174F.
- 8 6-301.12 Hand Drying Provision - PF - Handwashing sink at front line was out of paper towels at dispenser. Each handwashing sink shall be provided with individual disposable towels or approved hand-drying device. CDI - Dispenser refilled by manager. 0 pts.

Lock
Text



Person in Charge (Print & Sign): *Shannon* *Mayhew*

Regulatory Authority (Print & Sign): *Lauren* *Pleasants*

Shannon Mayhew
Lauren Pleasants

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: / /

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 1 4 4



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT - Several plastic containers with food and sticker residue. Ice bucket, 3 metal bowls, 3 lids, can opener, 2 chopper attachments soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI - Items washed and sanitized during inspection. // 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C - Ice machine shield and soda nozzles at dining drink machine soiled with buildup. Equipment such as ice machines and soda dispensing nozzles shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. CDI - Soda nozzles cleaned during inspection.
- 18 3-501.14 Cooling - P - REPEAT - Large container of pasta with lid cooling in walk-in cooler. Prep time stated as 9:36am. Pasta measured 68F at 12:05pm. Person in charge attempted to cool with ice but when checked at 12:45pm, temperature of pasta had risen to 74F. Second container of pasta measured 50F and was prepared the previous day. TCS foods shall be cooled from 135-70F within 2 hours, and from 135-41F within a total of 6 hours. CDI - Pasta voluntarily discarded.
- 31 3-501.15 Cooling Methods - PF - Deep plastic containers of pasta cooling with tight-fitting lids and stacked. Foods shall be cooled within the time and temperature criteria specified in 3-501.14 by using one or more of the following methods: Small thin portions, shallow containers, containers that facilitate heat transfer (metal), adding ice as an ingredient, placing containers in an ice water bath and stirring frequently, using rapid cooling equipment, or other effective methods. If foods are protected from overhead contamination, leave uncovered or vent to allow heat escape. CDI - Pasta voluntarily discarded.
- 34 4-204-112 Temperature Measuring Devices- C - Make unit reach in cooler with no thermometer. Cold holding equipment shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. Obtain thermometer for make unit. 0 pts.
- 37 3-307.11 Miscellaneous Sources of Contamination - C - In walk in cooler, bags of thawing spinach in a plastic container with cambro tray that had soiled condensate in the bottom of container in contact with the spinach packaging. Person in charge stated container was switched out once a week when new frozen spinach was delivered. Food shall be protected from miscellaneous sources of contamination. Change spinach storage container anytime it is visibly soiled. CDI - Container was changed. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - REPEAT - Sugar scoop stored with handle in sugar. Store scoops with handles above food between dispensing. Wisk stored on soiled cardboard. Utensils shall be stored in a clean, dry place.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C - REPEAT - Plastic containers stacked wet. Allow utensils and equipment to air dry after sanitizing. CDI - Containers placed at 3 compartment sink to be washed, rinsed, and sanitized.



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- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C - Single-service cups stored out of protective sleeves at register. Single-service and single-use articles shall be handled, displayed, and dispensed so that the contamination of food- and lip-contact surfaces is prevented. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - REPEAT - Paint peeling off walls in walk in cooler and needs repainting with food grade paint. Top of rolling cart broken/cracked and needs to be replaced. Replace missing bolts on chopper blade attachment. Equipment shall be maintained in good repair. // 4-202.11 Food-Contact Surfaces-Cleanability - PF - Three cracked lids, one melted plastic container, and one cracked plastic container. Food-contact surfaces shall be free of cracks, pits, inclusions, and other imperfections. CDI - Items discarded by manager.
- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C - REPEAT - Dish machine soiled with heavy residue and needs deep cleaning. A warewashing machine shall be cleaned: before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function, and, if used, at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Cleaning needed on the following equipment, including but not limited to: shelves, gaskets, and door of walk-in cooler; clean utensils shelving; produce cutter attachment and prep sink; between soda nozzles of drink machine; unused hood above pasta cooker and table for pasta cooker; splash guard of dough mixer; gaskets, shelves, and doors of reach in cooler at prep area. Nonfood-contact surfaces shall be cleaned to prevent the accumulation of dust, dirt, food residue, and other debris.
- 49 5-205.15 (B) System maintained in good repair - C - Repair leak in faucet at front handwashing sink. Plumbing systems shall be maintained in good repair. 0 pts.
- 52 5-501.114 Using Drain Plugs - C - Cardboard dumpster missing its drain plug. Drains in receptacles for refuse, recyclables, and returnables shall have drain plugs in place. Contact waste management company to replace drain plug. 0 pts.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C - REPEAT - Cleaning needed on floors and walls throughout kitchen, especially behind and under equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. // 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C - Three compartment sink, prep sink, and handwashing sinks need caulk to be replaced. Physical facilities shall be maintained in good repair and be smooth and easily cleanable. // 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C - No coved base in restrooms. Floor and wall junctures shall be coved and sealed.



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- 54 6-305.11 Designation-Dressing Areas and Lockers - C - Employee cell phone and lip gloss stored on clean dish shelving above utensils. Employee purse hanging on shelving above pizza sauce boxes. Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

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Spell



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