

Food Establishment Inspection Report

Score: 97.5

Establishment Name: QUANTO BASTA ITALIAN EATERY AND WINE BAR Establishment ID: 3034012371

Location Address: 680 WEST 4TH STREET

City: WINSTON SALEM

State: NC

Zip: 27101

County: 34 Forsyth

☒ Inspection ☐ Re-Inspection

Date: 06/17/2021

Status Code: A

Time In: 2:20 PM

Time Out: 4:35 PM

Permittee: QUANTO BASTA LLC

Telephone: (336) 893-6144

Total Time: 2 hrs 15 min

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: 3

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
Supervision .2652										Safe Food and Water .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	0			45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	2	1	0			
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	0			46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	0				
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean	1	0				
Potentially Hazardous Food Time/Temperature .2653										Conformance with Approved Procedures .2653, .2654, .2658										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1	0			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			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			Total Deductions: 2.5										
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1	0													
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1	0													
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	0	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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0														
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
Chemical .2653, .2657																				
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													



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Division of Public Health • Environmental Health Section

Food Protection Program

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Comment Addendum to Food Establishment Inspection Report

Establishment Name: QUANTO BASTA ITALIAN EATERY AND
 Location Address: 680 WEST 4TH STREET
 City: WINSTON SALEM State: NC
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 Permittee: QUANTO BASTA LLC
 Telephone: (336) 893-6144

Establishment ID: 3034012371
☒ Inspection ☐ Re-Inspection Date: 06/17/2021
 Comment Addendum Attached? ☒ Status Code: A
 Water sample taken? ☐ Yes ☒ No Category #: IV
 Email 1: tim@springhouseenc.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
ServSafe	Chris Fulk 2-22-24	0.0	Pasta	Salad make unit	37.0			
Hot water	3 comp sink	149.0	Tomatoes	Salad make unit	37.0			
Quat sanitizer	3 comp sink - ppm	300.0	Mozzarella slices	Salad make unit	36.0			
Chlorine sanitizer	Dishmachine - ppm	50.0	Sausage	1 door upright	40.0			
Rotis. chicken	Final	175.0	Lettuce	1 door upright	39.0			
pOTATOES	Final	194.0	Ziti	2 door reach-in	39.0			
Carrots	Final	189.0	Mush/spin mixture	2 door reach-in	40.0			
Alfredo	Walk-in cooler	41.0	Marsala	Table top warmer	188.0			
Chicken	Walk-in cooler	36.0	Greens	Table top warmer	200.0			
Cooked potatoes	Walk-in cooler	36.0	Pepperoni	Pizza make unit top	36.0			
Meatballs	Hot holding	189.0	Cooked onions	Pizza make unit top	35.0			
Sausage	Hot holding	177.0	Sausage	Pizza reach-in	40.0			
Spag. sauce	Hot holding	180.0						
Cooked broccoli	Pasta make unit top	40.0						
Chicken	Pasta make unit top	41.0						
Meatballs	Pasta reach-in	40.0						
Fettuccini	Pasta reach-in	39.0						
Cooked carrots	Entree make unit top	39.0						
Risotto	Entree make unit top	40.0						
Short ribs	Entree reach-in	44.0						

Person in Charge (Print & Sign): Chris *First* *Last* Fulk
 Regulatory Authority (Print & Sign): Christy *First* *Last* Whitley

Chris Fulk

Christy Whitley REHS

REHS ID: 2610 - Whitley, Christy

Verification Required Date:

REHS Contact Phone Number: (336) 703-3157



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Establishment Name: QUANTO BASTA ITALIAN EATERY AND WINE BAR

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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.

- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P Portioned and packaged in house red snapper above sheet pan of uncovered food and breads in upright freezer. / Raw shelled eggs above cut tomatoes, mozzarella and ricotta cheeses in pizza reach-in cooler. Food shall be protected from cross contamination by: separating raw animal foods during storage, preparation, holding, and display from: cooked ready-to-eat food and by storing the food in packages, covered containers, or wrappings. CDI: Raw shelled eggs removed and portioned red snapper moved to bottom of upright freezer.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P Short ribs in entrée reach-in cooler measuring 44F. Ready-to-eat, potentially hazardous food shall be held cold at 41F and below. CDI: Education regarding cold holding temperatures with person-in-charge.
- 21 3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P Repeat. White beans in salad make unit with date of preparation (6-9) and cooked pasta in entrée reach-in from (6-10). / Short ribs in entrée reach-in cooler lacking date mark. . A food shall be discarded if it: (1) Exceeds the temperature and time combination(if held at 41F and below for 7 days), except time that the product is frozen; (2) Is in a container or package that does not bear a date or day; or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination. CDI: Person-in-charge voluntarily discarded beans and pasta. / Short ribs dated.
- 34 4-203.11 Temperature Measuring Devices, Food-Accuracy - PF Repeat. Two dial stem thermometers off calibration by 8F. Food temperature measuring devices that are scaled only in Fahrenheit shall be accurate to $\pm 2F$ in the intended range of use. CDI: Food employee calibrated both thermometers to read 32F in ice and water mixture.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Bins storing clean components to multi-use equipment, utensils, sauce bottles, and container storing knives all soiled in bottom with food debris. Cleaned equipment and utensils shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Ice build up around doors of upright freezer. / Replace torn gaskets on two door reach-in cooler beside entrée make unit, beverage cooler at wait station and glass door reach-in cooler at bar. / Handheld strainer with wire basket separating from handle. Equipment shall be maintained cleanable and in good repair.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C Holes in wall at handwashing sink at dishmachine and at bar - at handwashing sink, behind ice bin and clean glass storage. Repair. Physical facilities shall be maintained cleanable and in good repair.