

# Food Establishment Inspection Report

Score: 90

Establishment Name: COPPOLA'S PIZZA

Establishment ID: 3034010623

Location Address: 3512 YADKINVILLE ROAD

City: WINSTON-SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: SAL COPPOLA

Telephone: (336) 922-1190

Inspection  Re-Inspection

**Wastewater System:**

Municipal/Community  On-Site System

**Water Supply:**

Municipal/Community  On-Site Supply

Date: 09/27/2022 Status Code: A

Time In: 3:50 PM Time Out: 7:15 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 3

## 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
<b>Supervision .2652</b>					
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		
<b>Employee Health .2652</b>					
3	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Good Hygienic Practices .2652, .2653</b>					
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	
<b>Preventing Contamination by Hands .2652, .2653, .2655, .2656</b>					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
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	
<b>Approved Source .2653, .2655</b>					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
<b>Protection from Contamination .2653, .2654</b>					
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	
<b>Potentially Hazardous Food Time/Temperature .2653</b>					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooling time & temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
<b>Consumer Advisory .2653</b>					
25	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
<b>Highly Susceptible Populations .2653</b>					
26	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
<b>Chemical .2653, .2657</b>					
27	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toxic substances properly identified stored & used		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Conformance with Approved Procedures .2653, .2654, .2658</b>					
29	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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
<b>Safe Food and Water .2653, .2655, .2658</b>					
30	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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 <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
<b>Food Temperature Control .2653, .2654</b>					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
<b>Food Identification .2653</b>					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657</b>					
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"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
<b>Proper Use of Utensils .2653, .2654</b>					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	<input checked="" type="checkbox"/>	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	
<b>Utensils and Equipment .2653, .2654, .2663</b>					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
<b>Physical Facilities .2654, .2655, .2656</b>					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	<input checked="" type="checkbox"/>	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	<input checked="" type="checkbox"/>	
<b>TOTAL DEDUCTIONS:</b>					<b>10</b>



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: COPPOLA'S PIZZA  
 Location Address: 3512 YADKINVILLE ROAD  
 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: SAL COPPOLA  
 Telephone: (336) 922-1190

Establishment ID: 3034010623  
 Inspection  Re-Inspection Date: 09/27/2022  
 Comment Addendum Attached?  Status Code: A  
 Water sample taken?  Yes  No Category #: IV  
 Email 1: SCOPPOLA@TRIAD.RR.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
Chicken Breast	final cook	180.0	Lasagna	walk-in cooler	47.0			
Tomato Sauce	reheat	181.0	Egg Plant	walk-in cooler	40.0			
Ham	sandwich unit	41.0	Meat Sauce	walk-in cooler	41.0			
Tomatoes	sandwich unit	38.0	Hot Water	dish machine	169.0			
Boiled Eggs	sandwich unit	35.0	Hot Water	3-compartment sink	142.0			
Turkey	sandwich unit	37.0	C. Sani	3-compartment sink	100.0			
Roast Beef	sandwich unit	38.0						
Lasagna	reach-in cooler	40.0						
Meatballs	reach-in cooler	40.0						
Manicotti	reach-in cooler	40.0						
Eggplant	pasta station	41.0						
Ricotta Cheese	pasta station	46.0						
Chicken	pasta station	48.0						
Garlic in Oil	pasta station	41.0						
Fettucine	upright cooler	47.0						
Spaghetti	upright cooler	47.0						
Penne Pasta	upright cooler	47.0						
Marinara	upright cooler	44.0						
Ham	pizza station	38.0						
Chicken	pizza station	41.0						

Person in Charge (Print & Sign): *First* Sal *Last* Coppola  
 Regulatory Authority (Print & Sign): *First* Victoria *Last* Murphy

*Sal Coppola*

*Victoria Murphy*

REHS ID: 2795 - Murphy, Victoria  
 REHS Contact Phone Number: (336) 703-3814

Verification Required Date:

Authorize final report to be received via Email:

*Sal Coppola*



## Comment Addendum to Inspection Report

**Establishment Name:** COPPOLA'S PIZZA

**Establishment ID:** 3034010623

**Date:** 09/27/2022 **Time In:** 3:50 PM **Time Out:** 7:15 PM

### Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Terri Coppola		Food Service	03/16/2021	03/16/2026

### 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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees-REPEAT-P: Current employee health policy does not include Salmonella nontyphoidal as a reportable illness. A food employee shall report to the PIC if they have any of the "Big 6" reportable illnesses: Norovirus, Hepatitis A virus, Shigella spp., shiga-toxin producing E.coli, Salmonella typhi or Salmonella nontyphoidal. CDI: Establishment was given new employee health policy
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event -REPEAT-PF: Establishment does not have a plan in place for vomiting or diarrheal events. A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. CDI: Education, sample copy provided the establishment may use
- 20 3-501.14 Cooling-P: A container of lasagna prepared at 9 a.m. measured at temperatures of 44 F-47 F at 4:45 p.m. (A) Cooked potentially hazardous food shall be cooled:(1) Within 2 hours from 57C (135F) to 21C (70F); (2) Within a total of 6 hours from 57C (135F) to 5C (41F) or less. CDI: After education, the PIC discarded items.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding-REPEAT-P: The following items measured at temperatures above 41F:(pasta station) ricotta cheese (46 F), chicken breast (48 F), (upright cooler) fettucine (47 F), spaghetti (47 F), marinara sauce (44 F), penne (44 F-47 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: PIC discarded items.
- 28 7-201.11 Separation - Storage-P: Containers of WD40, polish, comet, and window cleaner were stored on the shelves mixed in with oil, vinegar, and other condiments. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by:(A) Separating the poisonous or toxic materials by spacing or partitioning.//7-208.11 Storage - First Aid Supplies-P: Mucinex and Vaseline were stored on the shelf above the pasta station. First aid supplies that are in a food establishment for the employees' use shall be: (B) Stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles. CDI: The PIC removed items and placed them in designated area.
- 33 3-501.15 Cooling Methods-REPEAT-PF: A container of lasagna prepared at 9 a.m. measured at temperatures of 44 F-47 F at 4:45 p.m.. Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 by using one or more of the following methods based on the type of food being cooled: when placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and (2) Loosely covered, or uncovered if protected from overhead contamination - during the cooling period to facilitate heat transfer from the surface of the food. CDI: The PIC discarded items.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food-REPEAT-C:Squeeze bottles with oil, vinegar, and water were without labeling. Working containers holding food or food ingredients 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.
- 44 4-903.11 (A), (B), and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing-C: Clean dishes are being stored on heavily soiled shelving. (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location
- 47 4-202.11 Food-Contact Surfaces - Cleanability-PF: Several dough pans and lexan pans were cracked throughout the kitchen area. (A) Multiuse food-contact surfaces shall be:(1) smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints. VR: A verification is required by 10/07/22. Contact Victoria Murphy at (336)703-3814 or murphyvl@forsyth.cc // 4-205.10 Food Equipment, Certification and Classification-REPEAT-C: Salads are being stored on soiled and melted bread crates in the upright cooler. Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. //4-501.11 Good Repair and Proper Adjustment - Equipment-REPEAT-C: Replace damaged door gaskets on walk-in cooler, one door upright, both two door freezers, and one door reach-in cooler and freezer. / shelving with coffee machine is badly damaged and in poor repair. / chipping finish on one door upright cooler shelving. / paint is chipping from dough mixer. / lower portion of shelving on prep tables and legs with rust build up. / replace missing panel to ice machine./microwave rusting/rusting on walls and floors in

the walk-in cooler .Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces-C: Replace wearing cutting board on make-unit. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-REPEAT-C: Cleaning is needed to/on the following: shelves in the walk-in cooler, condenser and fan covers in the walk-in cooler, ice shield, clean dish shelves, fryers, upright cooler, beer cooler, and outers surfaces of equipment Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 51 5-205.15 (B) System Maintained in Good Repair-C: Leaks were observed at the prep faucet of the prep sinks/handle missing on prep sink faucet. A plumbing system shall be maintained in good repair.
- 53 6-501.18 Cleaning of Plumbing Fixtures-C: Cleaning is needed on urinals. Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods-REPEAT-C: Cracked floor tile and damaged floor throughout the kitchen and prep areas. / Baseboard is separating from the wall in men's restroom, by pizza oven, and behind equipment. / FRP panels and trim are bowing throughout the establishment including under the dish machine and in the women's restroom/damaged around pizza make unit/oven. / door frame between rear kitchen and pizza prep station is damaged. / wall damaged behind prep sink. / fill holes in wall above one door reach-in cooler and freezer./vent detaching from ceiling in men's restroom./rusting on microwave Physical facilities shall be maintained cleanable and in good repair. // 6-501.12 Cleaning, Frequency and Restrictions (C) Repeat. Additional floor cleaning is needed behind equipment at cookline, behind coffee cabinet, drink machine, and pizza oven. / Clean light lenses throughout establishment. Physical facilities shall be cleaned as often as necessary to be maintained.
- 56 6-303.11 Intensity - Lighting-REPEAT-C: The lighting measured at luminants of 3-5 ft candles in the men and women's restrooms. The light intensity shall be: (B) At least 215 lux (20 foot candles): (3) At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms