

Food Establishment Inspection Report

Score: 91.5

Establishment Name: MARCO'S PIZZA

Establishment ID: 3034012295

Location Address: 2215 B OLD SALISBURY RD
 City: WINSTON SALEM State: North Carolina
 Zip: 27127 County: 34 Forsyth
 Permittee: HOOGLAND FOODS LLC
 Telephone: (336) 771-9999

Date: 06/20/2022 Status Code: A
 Time In: 11:15 AM Time Out: 3:50 PM
 Category#: II
 FDA Establishment Type: Fast Food Restaurant

Inspection Re-Inspection
Wastewater System:
 Municipal/Community On-Site System
Water Supply:
 Municipal/Community On-Site Supply

No. of Risk Factor/Intervention Violations: 8
 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

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"/> IN <input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	X	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"/> IN <input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	X	X
Approved Source .2653, .2655					
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"/> IN <input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	X	0	X
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	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Food separated & protected		3	1.5	X	X
16	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	X	X
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	1.5	0	
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		3	X	0	X
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		3	1.5	X	X
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		X	1.5	0	X
Consumer Advisory .2653					
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	
Highly Susceptible Populations .2653					
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	
Chemical .2653, .2657					
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	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
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
Safe Food and Water .2653, .2655, .2658					
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"/> IN <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	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Proper cooling methods used; adequate equipment for temperature control		1	X	0	X
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Food properly labeled: proper original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	X	
41	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> IN <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	0.5	0	
45	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		X	0.5	0	X
48	<input checked="" type="checkbox"/> IN <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		1	X	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	X	
52	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	X	0	
55	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Physical facilities installed, maintained & clean		1	X	0	X
56	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	X	
TOTAL DEDUCTIONS:					8.5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: HOOGLAND FOODS LLC
 Telephone: (336) 771-9999

Establishment ID: 3034012295
 Inspection Re-Inspection Date: 06/20/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1: mp3542@fvmc.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
Quat sanitizer 400ppm	Bucket	0	Steak	Sub station	44			
Hot water	3-Comp	119	Makayla Noah	Servsafe 2/1/26	0			
Quat Sanitizer	3-Comp	200						
Sliced tomatoes	Sub station	49						
Grilled chicken strins	Sub station	49						
Salami	Sub station	50						
Diced cheese	Sub station	56						
Ham	Sub station	50						
Provolone Cheese	Sub station	50						
Chicken bites	Pizza make unit	37						
Pepperoni	Pizza make unit	41						
Grilled chicken strins	Pizza make unit	35						
Sliced tomatoes	Pizza make unit	37						
Ambient top	Sub station	50.9						
Ambient bottom	Sub station	46.7						
Ambient	Pizza station	34.1						
Pepperoni pizza	Final	202						
Meat Pizza	Final	188						
Sliced tomatoe	Walkin	38						
Chicken wings	Walkin	40						

Person in Charge (Print & Sign): Makayla *First* Noah *Last* Makayla Noah
 Regulatory Authority (Print & Sign): Nora *First* Sykes *Last* Nora Sykes

REHS ID: 2664 - Sykes, Nora Verification Required Date: 06/30/2022

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services

Division of Public Health
 Environmental Health Section
 Food Protection Program
 DHHS is an equal opportunity employer.
 Page 1 of _____ Food Establishment Inspection Report, 10/2021



Comment Addendum to Inspection Report

Establishment Name: MARCO'S PIZZA

Establishment ID: 3034012295

Date: 06/20/2022 **Time In:** 11:15 AM **Time Out:** 3:50 PM

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) Employee turned faucet off with hands after washing. Food employees must wash hands after engaging in activities that contaminate the hands. CDI Education and rewashed hands.
- 10 6-301.14 Handwashing Signage (C) The hand sink next to the three-compartment sink and the front hand sink do not have a sign reminding employees to wash hands. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks. CDI Hand wash signs given to PIC
- 13 3-202.15 Package Integrity (Pf) There were eight dented can found on the shelf in dry storage. Food packaging has be in good condition, intact and protect the food inside. CDI PIC separated cans and placed in an area for employees not to use.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P) There is a box of unwashed tomatoes stored over ready to eat chicken wings in the walkin cooler. CDI PIC moved tomatoes from above ready to eat foods.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (P)- REPEAT A couple of dishes found in clean dish area with stickers still present. The tomato slicer had food debris present on the blade and the bottom of it had a sticky residue. Food contact surfaces shall be clean to sight and touch and cleaned at any time during the operation when contamination may have occurred. CDI- Sent to be washed.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The foods in the sub station/salad make unit measuring between 44F-56F. Maintain TCS foods in cold holding at 45F or less. CDI Food was voluntarily discarded and denatured by PIC.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) The chicken wings in the pizza make unit did not have a prep date. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. CDI Chicken wings were discarded.
3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) In the pizza make unit there was boneless chicken nuggets with a prep date of 6/12. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI Chicken was discarded.
- 24 3-501.19 Time as a Public Health Control (TPHC) - P,PF- REPEAT- The pizza sauce was not labeled with a time to establish the 24 hour point for discard, as per the approved variance and written procedure. Mark pizza sauce with a time that it was removed from temperature control so sauce can be discarded/used in accordance with procedures. When using TPHC, approved procedures shall be maintained in establishment, and followed. CDI-Sauce discarded, new batch labeled with time removed from temperature control.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) The sub station make unit had an ambient of 50F at the top portion and 46F at the bottom region. Food inside ranged from 44F to 56F. Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. PIC discarded foods and removed salads and subs from menu until such time that equipment can be repaired. Verification of equipment repair due to Ebonie Wilborn by 6/30/22.
- 40 2-402.11 Effectiveness - Hair Restraints (C) No hair restraints were being worn by employees working with food. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 47 4-202.11 Food-Contact Surfaces - Cleanability (Pf)- REPEAT Several clear tubs and lids found cracked or broken. Multi use food contact surfaces shall be smooth and free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. CDI-Discarded by PIC.
4-501.11 Good Repair and Proper Adjustment - Equipment (C)- REPEAT- Torn gaskets on the following, including: walk in cooler, left and right doors of pizza make unit, proofer and sub station cooler both doors. Repair.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C)- REPEAT Clean the following: Shelving area below where pizza is being cut, bottom of the upright freezer, fans in walkin cooler, bottom of make unit, inside the proofer.
- 51 5-205.15 (B) System Maintained in Good Repair- C The drain stopper at the prep sink does not hold. The sanitizer being

released from the dispenser is measuring high. It needs to be diluted with water in order not to be toxic. Staff was already diluting sanitizer in 3 comp sink to acceptable level. Ensure that all staff knows to dilute and test sanitizer until repair is complete. Maintain a plumbing system in good repair.

- 54 5-501.113 Covering Receptacles - C- REPEAT-Dumpster doors open. Maintain garbage receptacles closed.// 5-501.115 Maintaining Refuse Areas and Enclosures - C- REPEAT-Some litter and debris around dumpsters. Maintain refuse areas clean and free from trash and litter.

- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- Cracked base tile at flour storage, missing base tiles at walkin cooler on the outside, tile missing inside walkin cooler, caulk hand sink in restroom to wall. Repair/replace.

- 56 6-303.11 Intensity - Lighting (C) The lights above the oven are not working lights currently at 35FC. The light intensity shall be at least 50 foot candles at a surface where a food employee is working with food, utensils or equipment. Increase lighting to at least 50FC.