

# Food Establishment Inspection Report

Score: 90.5

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: 06/22/2022 Status Code: A

Time In: 12:05 PM Time Out: 3:20 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

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
<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"/> IN <input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0	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"/> IN <input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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"/> OUT/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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		<input checked="" type="checkbox"/>	1.5	0	<input checked="" type="checkbox"/>
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"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
<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		1	0	0	<input checked="" type="checkbox"/>
34	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
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"/>	
<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"/> IN <input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	<input checked="" type="checkbox"/>	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	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		1	0	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"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
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"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
<b>TOTAL DEDUCTIONS:</b>					<b>9.5</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: 06/22/2022  
 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
ServSafe	Terry Coppola 3-16-26	00	Cheese	Sandwich make unit top	41			
Hot water	3 comp sink	135	Turkey	Sandwich make unit reach-in	40			
Hot water	Dishmachine	161	Ham	Pizza make unit top	48			
Chlorine sanitizer	Bottle - ppm	50	Eggplant	Pizza make unit top	52			
Sausage	Walk-in cooler	40	Sausage	Pizza make unit top	50			
Lasagna	Walk-in cooler	39	Shredded cheese	Pizza make unit reach-in	54			
Wings	Walk-in cooler	40	Anchovies	Pizza make unit reach-in	55			
Meat sauce	Hot holding - stove	176	Pepperoni pizza	Reheat	201			
Marinara	Reheat	203	Feta cheese	Pepsi cooler	41			
Tomato sauce	Hot holding - stove	176	Salad	Pepsi cooler	41			
Chicken	Table top make unit 1	41	Spaghetti	1 door upright	49			
Salad	Intial - walk-in cooler	48	Pork	1 door upright	50			
Salad	2nd temp - approx 20 mins	43	Stuffed shells	1 door reach-in	40			
Sliced cheese	Table top make unit 2	51	Cooked eggplant	1 door reach-in	39			
Garlic and oil	Table top make unit 2	57	Philly steak	Final	199			
Ricotta	Table top make unit 3	35						
Ground beef	Table top make unit 3	40						
Fries	Room temperature - max	103						
Pizza sauce	Room temperature - at pizza make unit	45						
Deli ham	Sandwich make unit top	40						

Person in Charge (Print & Sign): Sal *First* *Last*  
Coppola

Regulatory Authority (Print & Sign): Christy *First* *Last*  
Whitley

*Sal Coppola*

*Christy Whitley REHS*

REHS ID: 2610 - Whitley, Christy

Verification Required Date: 06/23/2022

REHS Contact Phone Number: (336) 703-3157



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:** COPPOLA'S PIZZA

**Establishment ID:** 3034010623

**Date:** 06/22/2022 **Time In:** 12:05 PM **Time Out:** 3:20 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.

- 3 2-201.11 (A), (B), (C), and (E) Responsibility of Permit Holder, Person in Charge and Conditional Employees (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: Education and provided with new employee health policy containing reportable illnesses and symptoms.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (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
- 6 2-401.11 Eating, Drinking, or Using Tobacco (C) Employee drinks being stored improperly to include in refrigeration above salads and on shelving above prep sink. A food employee shall eat and drink only in designated areas where the contamination of exposed food; clean equipment, utensils and linens; unwrapped single-service or single-use articles; or other items needing protection can not result.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Slicer unused day of inspection with food residue behind blade cover/guide. / One metal container and one cutting board being stored as clean with food residue. / Can opener was used during inspection, however heavy black residue on blade. Equipment food-contact surfaces and utensils shall be kept clean to sight. CDI: All cleaned and sanitized during inspection.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) French fries were stored on counter at room temperature measuring 97-103F. / Pizzas used for pizza by the slice were being stored at room temperature measuring 72-86F. These foods need to be held on time as a public health control or maintained at 135F or above. CDI: Discussion with person-in-charge regarding using TPHC versus temperature control for hot foods.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) The following foods measuring above 41F: in pizza make unit - garlic and oil (61F), shredded cheese (48F), diced ham (47-48F), pepperoni and sausage (both 50F), ricotta cheese (51F), cooked eggplant (52F); in reach-in portion of pizza make unit - shredded cheese (54F) and anchovies (55F); in table top make unit (at wall) - cut cherry tomatoes (42-43F); table top make unit #2 (no lids on foods) - across fryers butter (62F), butter/garlic spread (61F), garlic and oil (57F), slice cheeses (49-51F), and cooked chicken (50F). / In one door upright cooler - chicken (46F), pork (50F), angel hair pasta (50F), spaghetti (49F), half and half and heavy whipping cream (both 46F). Pizza sauce sitting out at room temperature on pizza make unit at 45F. Recommend placing pizza sauce on TPHC. Time/temperature control for safety food shall be held cold at 41F and below. \*Verification required for cold holding by 6-23-22. Contact Christy Whitley at 336-703-3157 or Whiteleca@Forsyth.cc\*
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Repeat. Tuna salad with day of preparation 6/12. / Incorrect date mark on manicotti 6/6 and spinach of 6/2. 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 inappropriately marked with a date or day that exceeds a temperature and time combination. CDI: Person-in-charge voluntarily discarded tuna salad. Date marking labels added to spinach and manicotti.
- 33 3-501.15 Cooling Methods (Pf) Repeat. Sliced tomatoes were placed directly in make unit top after cutting. / Plastic containers of sliced tomatoes, stacked with tight fitting lids in make unit reach-in portion. 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. // 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Pizza make unit and table top make unit are not maintaining food temperatures of 41F and below. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. \*Verification required by 6-23-22 to Christy Whitley at 336-703-3157 or Whiteleca@forsyth.cc\*
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) Squeeze bottles with oil and sugar container lacking labels. 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.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) Cup and two scoop handles being stored in contact with sugar inside of

sugar container. / Tongs being stored on oven handles between uses being contacted by apron/legs of employee. Food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; with their handles above the top of the food within containers that can be closed, such as bins of sugar, flour, or cinnamon; or on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under §§ 4-602.11 and 4-702.11.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat. Replace damaged door gaskets on all refrigeration and freezers that are torn to include walk-in cooler, pizza make unit, sandwich make unit, 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. / Pizza make unit - with removed front panel and doors need to be adjusted to fully close and remove duct tape. / 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. \*Remove old equipment that is no longer used/functioning.\* Equipment shall be maintained cleanable and in good repair. // 4-205.10 Food Equipment, Certification and Classification (C) Glass door pepsi cooler with label stating the equipment is not intended for storage of potentially hazardous foods - with several containers of portioned salads and bulk container of feta cheese. 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.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Repeat. Additional cleaning is needed in the following areas: inside of walk-in cooler of fanguards, condenser, and shelving; bottom portions of both two door upright freezers; bottom portion of Pepsi glass door cooler, rolling rack that is used for bread, interior of pizza make unit and sandwich make unit. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Repeat. Several areas where floor tiles are damaged to include: at coffee station, under make units, around three compartment sink, and at icemachine. / Baseboard is separating from the wall in men's restroom, by pizza oven, and behind equipment. / FRP panels and trim are bowing/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. 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.

### **Additional Comments**

Chlorine sanitizer is being used temporarily at three compartment sink due to T stick needing repair.