Food Establishment Inspection Report

Score: 98

Establishment Name: ANTONIO'S ITALIAN RESTAURANT

Establishment ID: 3034012761

Location Address: 156 LOWES FOOD DR

City: LEWISVILLE State: North Carolina

Zip: 27023 County: 34 Forsyth

Permittee: A&S INVESTMENT GROUP, LLC

Telephone: (336) 866-3080

☒ Inspection ○ Re-Inspection

Wastewater System:
☒ Municipal/Community ○ On-Site System

Water Supply:
☒ Municipal/Community ○ On-Site Supply

Date: 05/26/2023 Status Code: A

Time In: 12:15 PM Time Out: 2:00 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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	☒OUT N/A PIC Present, demonstrates knowledge, & performs duties	1	0		
2	☒OUT N/A Certified Food Protection Manager	1	0		
Employee Health .2652					
3	☒OUT Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0	
4	☒OUT Proper use of reporting, restriction & exclusion	3	1.5	0	
5	☒OUT Procedures for responding to vomiting & diarrheal events	1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	☒OUT Proper eating, tasting, drinking or tobacco use	1	0.5	0	
7	☒OUT No discharge from eyes, nose, and mouth	1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	☒OUT Hands clean & properly washed	4	2	0	
9	☒OUT N/A N/O No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0	
10	☒OUT N/A Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655					
11	☒OUT Food obtained from approved source	2	1	0	
12	IN OUT N/O☒ Food received at proper temperature	2	1	0	
13	☒OUT Food in good condition, safe & unadulterated	2	1	0	
14	IN OUT N/A☒ N/O Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654					
15	☒OUT N/A N/O Food separated & protected	3	1.5	0	
16	☒OUT Food-contact surfaces: cleaned & sanitized	3	1.5	0	
17	☒OUT Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	IN OUT N/A N/O☒ Proper cooking time & temperatures	3	1.5	0	
19	☒OUT N/A N/O Proper reheating procedures for hot holding	3	1.5	0	
20	IN OUT☒ N/A N/O Proper cooling time & temperatures	3	1.5☒	0	X
21	☒OUT N/A N/O Proper hot holding temperatures	3	1.5	0	
22	☒OUT N/A N/O Proper cold holding temperatures	3	1.5	0	
23	IN OUT☒ N/A N/O Proper date marking & disposition	3	1.5	0☒	X
24	IN OUT N/A☒ N/O Time as a Public Health Control; procedures & records	3	1.5	0	
Consumer Advisory .2653					
25	IN OUT N/A☒ Consumer advisory provided for raw/ undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653					
26	IN OUT N/A☒ Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657					
27	IN OUT N/A☒ Food additives: approved & properly used	1	0.5	0	
28	☒OUT N/A Toxic substances properly identified stored & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN OUT 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	IN OUT N/A☒ Pasteurized eggs used where required	1	0.5	0		
31	☒IN OUT Water and ice from approved source	2	1	0		
32	IN OUT N/A☒ Variance obtained for specialized processing methods	2	1	0		
Food Temperature Control .2653, .2654					
33	IN OUT☒ Proper cooling methods used; adequate equipment for temperature control	1	0.5	☒	X	
34	IN OUT N/A N/O☒ Plant food properly cooked for hot holding	1	0.5	0		
35	☒OUT N/A N/O Approved thawing methods used	1	0.5	0		
36	IN OUT☒ Thermometers provided & accurate	1	0.5☒	0		X
Food Identification .2653					
37	☒OUT Food properly labeled: original container	2	1	0		
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	☒OUT Insects & rodents not present; no unauthorized animals	2	1	0		
39	☒OUT Contamination prevented during food preparation, storage & display	2	1	0		
40	IN OUT☒ Personal cleanliness	1	0.5	☒		
41	☒OUT Wiping cloths: properly used & stored	1	0.5	0		
42	☒OUT N/A Washing fruits & vegetables	1	0.5	0		
Proper Use of Utensils .2653, .2654					
43	IN OUT☒ In-use utensils: properly stored	1	0.5	☒	X	
44	☒OUT Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0		
45	☒OUT Single-use & single-service articles: properly stored & used	1	0.5	0		
46	☒OUT Gloves used properly	1	0.5	0		
Utensils and Equipment .2653, .2654, .2663					
47	☒OUT Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0		
48	☒OUT Warewashing facilities: installed, maintained & used; test strips	1	0.5	0		
49	☒OUT Non-food contact surfaces clean	1	0.5	0		
Physical Facilities .2654, .2655, .2656					
50	☒OUT N/A Hot & cold water available; adequate pressure	1	0.5	0		
51	☒OUT Plumbing installed; proper backflow devices	2	1	0		
52	☒OUT Sewage & wastewater properly disposed	2	1	0		
53	☒OUT N/A Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0		
54	☒OUT Garbage & refuse properly disposed; facilities maintained	1	0.5	0		
55	☒OUT Physical facilities installed, maintained & clean	1	0.5	0		
56	☒OUT Meets ventilation & lighting requirements; designated areas used	1	0.5	0		

TOTAL DEDUCTIONS: 2

Comment Addendum to Food Establishment Inspection Report

Establishment Name: ANTONIO'S ITALIAN RESTAURANT

Location Address: 156 LOWES FOOD DR

City: LEWISVILLE   State: NC

County: 34 Forsyth   Zip: 27023

Wastewater System: [X] Municipal/Community   [ ] On-Site System

Water Supply: [X] Municipal/Community   [ ] On-Site System

Permittee: A&S INVESTMENT GROUP, LLC

Telephone: (336) 866-3080

Establishment ID: 3034012761

[X] Inspection   [ ] Re-Inspection   Date: 05/26/2023

Comment Addendum Attached? [X]   Status Code: A

Water sample taken? [ ] Yes [x] No   Category #: III

Email 1: ngiaimo@drinkeatlisten.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
marinara	hot hold	155	penne	walk-in cooler	39			
meat sauce	hot hold	160	cooked onions	walk-in cooler	39			
penne	sandwich cooler	39	sausage	walk-in cooler	38			
spaghetti	sandwich cooler	40	meat sauce	walk-in cooler	39			
angel hair	sandwich cooler	40	meat sauce	reheat	175			
chicken	sandwich cooler	39						
alfredo	sandwich cooler	39						
meatball	sandwich cooler	40						
spinach dip	sandwich cooler	40						
tomato	sandwich cooler 2	39						
cooked onions	sandwich cooler 2	39						
cooked peppers	sandwich cooler 2	39						
mozzarella	pizza cooler	37						
chicken	pizza cooler	39						
ham	pizza cooler	40						
sausage	pizza cooler	39						
pizza sauce	pizza cooler	39						
feta	salad cooler	39						
lettuce	salad cooler	40						
angel hair	cooling (since yesterday)	50						

Person in Charge (Print & Sign): First: James   Last: Dolce

Regulatory Authority (Print & Sign): First: Andrew   Last: Lee

REHS ID: 2544 - Lee, Andrew

REHS Contact Phone Number: (980) 201-0602

Verification Required Date: 05/26/2023

Authorize final report to be received via Email:

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: ANTONIO'S ITALIAN RESTAURANT

Establishment ID: 3034012761

Date: 05/26/2023 **Time In:** 12:15 PM **Time Out:** 2:00 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.

20 3-501.14 Cooling (P) Angel hair pasta in walk-in cooler measured 50F and began cooling yesterday. TCS foods must cool from 135F to 41F within a total of 6 hours. CDI - Angel hair pasta discarded.

23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Ricotta cheese was opened on 5-17 and had not yet been discarded. TCS ready-to-eat foods must be used or discarded within 7 days of preparation/opening commercial package. CDI - PIC discarded ricotta cheese. 0 pts.

33 3-501.15 Cooling Methods (Pf) Angel hair pasta was cooled in deep container with lid overnight in walk-in cooler. Angel hair still measured 50F. Ensure cooling TCS foods are chilled with ice or cooled in shallow pans and left loosely covered or uncovered to facilitate cooling. CDI - PIC educated and pasta discarded. 0 pts.

36 4-302.12 Provide an accessible thermometer for use. Provide a thin probe thermometer for accurate measure of thin foods.-Pf Establishment only has dial thermometer. VR - Verification visit required by next Friday that establishment acquires thermometer with thin tip probe.

40 2-303.11 Prohibition - Jewelry (C) 1 employee preparing food with watch on wrist. Food employees must not wear jewelry on their hands or wrists. 0 pts.

43 3-304.12 In-Use Utensils, Between-Use Storage (C) Spatula observed stored in sanitizer solution by grill. PIC stated it was in-use. Do not store in-use utensils in sanitizer solution. Store in clean container, or in water that measures 135F or above. CDI - PIC remove spatula. 0 points taken due to different circumstances. REPEAT