

Food Establishment Inspection Report

Score: 90

Establishment Name: NOSTRA PIZZA

Establishment ID: 3034014122

Location Address: 428 NORTH MAIN STREET, SUITE C

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: NOSTRA PIZZA II INC

Telephone: (336) 497-4715

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 04/30/2024 Status Code: A

Time In: 1:43 PM Time Out: 4:25 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

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
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	X	0	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"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
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"/> 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	
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		X	1.5	0	X X
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	
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	X	X
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	X	0	X
21	<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"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O				
Proper date marking & disposition		X	1.5	0	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		3	1.5	X	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"/> 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"/> 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				
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"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
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"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Washing fruits & vegetables		1	0.5	X	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
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	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<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"/> 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 <input checked="" type="checkbox"/> 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		1	0.5	X	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					10



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
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 Permittee: NOSTRA PIZZA II INC
 Telephone: (336) 497-4715

Establishment ID: 3034014122
 Inspection Re-Inspection Date: 04/30/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: III
 Email 1: erikamaya89@gmail.com
 Email 2: erickrenteria27@yahoo.com
 Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
wings /ambinet cooling 2:08	99	tomatoes /walk in cooler	41		
wings /ambinet cooling 2:32	91	steak/final cook	208		
wings /ambinet cooling (placed on tray)	84	bleach sanitizer/3 comp sink - ppm	100		
tomatoes /make top	40	hot water /3 comp sink	133		
lettuce/make top	40				
ham/make top	41				
turkey/make top	41				
cheese /make top	41				
lettuce /reach in cooler	41				
wings /reach in cooler	42				
lasagna /reach in cooler	37				
turkey/reach in cooler	39				
tomato sauce /hot hold	136				
cheese /make top	39				
sausage /make top	36				
beef /make top	37				
ham/make top	36				
pizza sauce/walk in cooler	39				
ham/walk in cooler	33				
lettuce /walk in cooler	40				

Person in Charge (Print & Sign): *First* Erick *Last* Renteria
 Regulatory Authority (Print & Sign): *First* Shannon *Last* Craver




REHS ID: 2848 - Craver, Shannon Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (743) 236-0012 Authorize final report to be received via Email: 

Comment Addendum to Inspection Report

Establishment Name: NOSTRA PIZZA

Establishment ID: 3034014122

Date: 04/30/2024 **Time In:** 1:43 PM **Time Out:** 4:25 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Erick Renteria	20460279	Food Service	04/14/2021	04/14/2026

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.

- 8 2-301.14 When to Wash (P). Food employee with gloved hands placed veggies on the grill, then grab raw Philly steak from the freezer and place them on the grill and then grabbed the bread for the sandwich and placed it in the oven.
**Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation and (I) after engaging in other activities that contaminate the hands.
CDI: food employee washed hands and the bread was toasted in the oven at 525F.
- 15 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation (P). There are open packages of raw chicken Philly, raw steak Philly and raw hamburger patties in the reach in freezer above ready-to-eat fries and meatballs.
**(A) Food shall be protected from cross contamination by: (1) separating raw animal foods during storage, preparation, holding, and display from: (d) frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.
CDI: the open packages were moved to the bottom.
- 18 3-401.14 Non-Continuous Cooking of Raw Animal Foods (P) (Pf). Wings that are partially cooked were not temped after cooking and there was no procedure for partially cooking the wings.
**Raw animal foods that are cooked using a non continuous cooking process shall be: (A) subject the an initial heating process that is no longer than 60 minutes; (B) immediately after initial heating, cooled according to the time and temperature parameters specified for cooked time/temperature control for safety food under 3-501.14; (C) after cooling, held frozen or cold under 3-501.16(A)(2); (D) Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time as specified under 3-401.11 (A)-(C); (E) Cooled according to the time and temperature parameters specified for cooked time/temperature control for safety food under 3-501.14(A) if not either hot held as specified under 3-501.16(A), served immediately, or held using time as a public health control as specified under §3-501.19 after complete cooking; P and (F) Prepared and stored according to written procedures that: (1) Have obtained prior approval from the regulatory authority; (2) Are maintained in the food establishment and are available to the regulatory authority upon request; (3) Describe how the requirements specified under (A)-(E) of this Section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met; (4) Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked as specified under (D) of this section prior to being offered for sale or service; and (5) Describe how the foods, after initial heating but prior to cooking as specified under (D) of this section, are to be separated from ready-to-eat foods as specified under 3-302.11 (A).
CDI: A copy of a template of a par-cooking procedure was emailed to the establishment and was filled out before the end of the inspection.
- 20 3-501.14 Cooling (P). Wings were filled to the top of deep containers and cooled from 99F to 91F in 24 minutes to give a cooling rate of .33F per minute.
**(B) Time/temperature control for safety food shall be cooled within 4 hours or less I prepared from ingredients at ambient temperature.
CDI: The wings were removed from the deep container and placed in one layer on a tray. After 9 minutes the wings temped at 84F which recalculated at a .77F per minute cooling rate.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf). Wings, lettuce, lasagna, and deli meats were not dated in the make units and walk in cooler.
****(A) Refrigerated, ready-to-eat, time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1
CDI: the dates were added to the foods as they were prepared the day before.
- 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P). Penne pasta in the walk in cooler was dated 4/21/24 making a discard date of 4/27/24
**(A) A food shall be discarded if it (3) is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A).
CDI: The pasta was discarded upon request.
- 24 3-501.19 Time as a Public Health Control (P) (Pf). The pizza and the pizza sauce were not labeled with the time they were placed on the counter. The written procedure could not be found.
**(A) If time without temperature control is used as the public health control for a working supply of time/temperature control for safety food before cooking, or for ready to eat time/temperature control for safety food that is displayed or held for sale or service: (1) written procedures shall be prepared in advance, maintained in the food establishment and made available to the

regulatory authority upon request that specify: (b) methods of compliance for food that is prepared, cooked, and refrigerated before time is used as a public health control. (B) if time without temperature control is used as the public health control up to a maximum of 4 hours: (5) The food in unmarked containers or packages, or marked to exceed a 4 hour limit shall be discarded. CDI: The time was added to the pizza and the pizza sauce a template was emailed to Person In Charge (PIC) to fill out by the end of the inspection.

- 33 3-501.15 Cooling Methods (Pf). The wings were cooling in deep containers filled completely to the top of the containers.
**(A) Cooling shall be accomplished with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: (1) placing the food in shallow pans; (2) separating the food into smaller or thinner portions; (3) using rapid cooling equipment; (4) stirring the food in a container placed in an ice water bath; (5) using containers that facilitate heat transfer; (6) adding ice as an ingredient; (7) other effective methods.
CDI: The wings were placed on trays in one layer and cooled to 84F in 9 minutes.
- 42 3-302.15 Washing Fruits and Vegetables (C). When asked about washing fruits and vegetables the PIC stated that they are not washed.
**(A) Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C). The floor behind the pizza oven and cook line needs to be cleaned.
**(A) Physical facilities shall be cleaned as often as necessary to keep them clean.