# Food Establishment Inspection Report

**Score:** 99

**Establishment Name:** JOHNNY BRUSCO S NEW YORK STYLE PIZZA **Establishment ID:** 2049011240

Location Address: 129 GATEWAY BLVD ☒ Inspection ☐ Re-Inspection

City: MOORESVILLE State: NC Date: 05 / 15 / 2014 Status Code: A

Zip: 28117 County: 49 Iredell Time In: 02 : 00 ○ am ◉ pm Time Out: 04 : 00 ○ am ◉ pm

**Permittee:** SANDY FEET INVESTMENTS Total Time: 2 hrs 0 minutes

Telephone: Category #: III

**Wastewater System:** ☒ Municipal/Community ☐ On-Site System FDA Establishment Type: Full-Service Restaurant

**Water Supply:** ☒ Municipal/Community ☐ On-Site Supply No. of Risk Factor/Intervention Violations: 0

No. of Repeat Risk Factor/Intervention Violations:

## 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.

| | IN | OUT | N/A | N/O | Compliance Status | OUT | CDI | R | VR |
|---|---|---|---|---|---|---|---|---|---|
| **Supervision .2652** | | | | | | | | | |
| 1 | ☒ | ☐ | ☐ | | PIC Present; Demonstration-Certification by accredited program and perform duties | 2 | | 0 | |
| **Employee Health .2652** | | | | | | | | | |
| 2 | ☒ | ☐ | | | Management, employees knowledge; responsibilities & reporting | 3 | 1 | 0 | |
| 3 | ☒ | ☐ | | | Proper use of reporting, restriction & exclusion | 3 | 1 | 0 | |
| **Good Hygienic Practices .2652, .2653** | | | | | | | | | |
| 4 | ☒ | ☐ | | | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | 0 | |
| 5 | ☒ | ☐ | | | No discharge from eyes, nose or mouth | 1 | 1 | 0 | |
| **Preventing Contamination by Hands .2652, .2653, .2655, .2656** | | | | | | | | | |
| 6 | ☒ | ☐ | | | Hands clean & properly washed | 4 | 2 | 0 | |
| 7 | ☒ | ☐ | ☐ | ☐ | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed | 3 | 1 | 0 | |
| 8 | ☒ | ☐ | | | Handwashing sinks supplied & accessible | 2 | 1 | 0 | |
| **Approved Source .2653, .2655** | | | | | | | | | |
| 9 | ☒ | ☐ | | | Food obtained from approved source | 2 | 1 | 0 | |
| 10 | ☐ | ☐ | | ☒ | Food received at proper temperature | 2 | 1 | 0 | |
| 11 | ☒ | ☐ | | | Food in good condition, safe & unadulterated | 2 | 1 | 0 | |
| 12 | ☐ | ☐ | ☒ | ☐ | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | |
| **Protection from Contamination .2653, .2654** | | | | | | | | | |
| 13 | ☒ | ☐ | ☐ | ☐ | Food separated & protected | 3 | 1 | 0 | |
| 14 | ☒ | ☐ | | | Food-contact surfaces: cleaned & sanitized | 3 | 1 | 0 | |
| 15 | ☒ | ☐ | | | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 | 0 | |
| **Potentially Hazardous Food Time/Temperature .2653** | | | | | | | | | |
| 16 | ☒ | ☐ | ☐ | ☐ | Proper cooking time & temperatures | 3 | 1 | 0 | |
| 17 | ☒ | ☐ | ☐ | ☐ | Proper reheating procedures for hot holding | 3 | 1 | 0 | |
| 18 | ☒ | ☐ | ☐ | ☐ | Proper cooling time & temperatures | 3 | 1 | 0 | |
| 19 | ☒ | ☐ | ☐ | ☐ | Proper hot holding temperatures | 3 | 1 | 0 | |
| 20 | ☒ | ☐ | ☐ | ☐ | Proper cold holding temperatures | 3 | 1 | 0 | |
| 21 | ☒ | ☐ | ☐ | ☐ | Proper date marking & disposition | 3 | 1 | 0 | |
| 22 | ☐ | ☐ | ☒ | ☐ | Time as a public health control: procedures & records | 2 | 1 | 0 | |
| **Consumer Advisory .2653** | | | | | | | | | |
| 23 | ☐ | ☐ | ☒ | | Consumer advisory provided for raw or undercooked foods | 1 | 1 | 0 | |
| **Highly Susceptible Populations .2653** | | | | | | | | | |
| 24 | ☒ | ☐ | ☐ | | Pasteurized foods used; prohibited foods not offered | 3 | 1 | 0 | |
| **Chemical .2653, .2657** | | | | | | | | | |
| 25 | ☒ | ☐ | ☐ | | Food additives: approved & properly used | 1 | 1 | 0 | |
| 26 | ☒ | ☐ | ☐ | | Toxic substances properly identified stored, & used | 2 | 1 | 0 | |
| **Conformance with Approved Procedures .2653, .2654, .2658** | | | | | | | | | |
| 27 | ☐ | ☐ | ☒ | | Compliance with variance, specialized process, reduced oxygen packing 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.

| | IN | OUT | N/A | N/O | Compliance Status | OUT | CDI | R | VR |
|---|---|---|---|---|---|---|---|---|---|
| **Safe Food and Water .2653, .2655, .2658** | | | | | | | | | |
| 28 | ☒ | ☐ | ☐ | | Pasteurized eggs used where required | 1 | 1 | 0 | |
| 29 | ☒ | ☐ | | | Water and ice from approved source | 2 | 1 | 0 | |
| 30 | ☒ | ☐ | ☐ | | Variance obtained for specialized processing methods | 1 | 1 | 0 | |
| **Food Temperature Control .2653, .2654** | | | | | | | | | |
| 31 | ☐ | ☒ | | | Proper cooling methods used; adequate equipment for temperature control | 1 | 1 | 0 | |
| 32 | ☒ | ☐ | ☐ | ☐ | Plant food properly cooked for hot holding | 1 | 1 | 0 | |
| 33 | ☒ | ☐ | ☐ | ☐ | Approved thawing methods used | 1 | 1 | 0 | |
| 34 | ☒ | ☐ | | | Thermometers provided & accurate | 1 | 1 | 0 | |
| **Food Identification .2653** | | | | | | | | | |
| 35 | ☒ | ☐ | | | Food properly labeled; original container | 2 | 1 | 0 | |
| **Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657** | | | | | | | | | |
| 36 | ☒ | ☐ | | | Insects & rodents not present; no unauthorized animals | 2 | 1 | 0 | |
| 37 | ☒ | ☐ | | | Contamination prevented during food preparation, storage & display | 2 | 1 | 0 | |
| 38 | ☒ | ☐ | | | Personal cleanliness | 1 | 1 | 0 | |
| 39 | ☒ | ☐ | | | Wiping cloths: properly used & stored | 1 | 1 | 0 | |
| 40 | ☒ | ☐ | ☐ | | Washing fruits & vegetables | 1 | 1 | 0 | |
| **Proper Use of Utensils .2653, .2654** | | | | | | | | | |
| 41 | ☒ | ☐ | | | In-use utensils: properly stored | 1 | 1 | 0 | |
| 42 | ☒ | ☐ | | | Utensils, equipment & linens: properly stored, dried & handled | 1 | 1 | 0 | |
| 43 | ☒ | ☐ | | | Single-use & single-service articles: properly stored & used | 1 | 1 | 0 | |
| 44 | ☒ | ☐ | | | Gloves used properly | 1 | 1 | 0 | |
| **Utensils and Equipment .2653, .2654, .2663** | | | | | | | | | |
| 45 | ☒ | ☐ | | | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 | 0 | |
| 46 | ☒ | ☐ | | | Warewashing facilities: installed, maintained, & used; test strips | 1 | 1 | 0 | |
| 47 | ☒ | ☐ | | | Non-food contact surfaces clean | 1 | 1 | 0 | |
| **Physical Facilities .2654, .2655, .2656** | | | | | | | | | |
| 48 | ☒ | ☐ | ☐ | | Hot & cold water available; adequate pressure | 2 | 1 | 0 | |
| 49 | ☒ | ☐ | | | Plumbing installed; proper backflow devices | 2 | 1 | 0 | |
| 50 | ☒ | ☐ | | | Sewage & waste water properly disposed | 2 | 1 | 0 | |
| 51 | ☒ | ☐ | ☐ | | Toilet facilities: properly constructed, supplied & cleaned | 1 | 1 | 0 | |
| 52 | ☒ | ☐ | | | Garbage & refuse properly disposed; facilities maintained | 1 | 1 | 0 | |
| 53 | ☐ | ☒ | | | Physical facilities installed, maintained & clean | 1 | 1 | 0 | |
| 54 | ☒ | ☐ | | | Meets ventilation & lighting requirements; designated areas used | 1 | 1 | 0 | |

**Total Deductions:** 1

# Comment Addendum to Food Establishment Inspection Report

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Location Address: 129 GATEWAY BLVD ☒ Inspection ☐ Re-Inspection Date: 05/15/2014

City: MOORESVILLE State: NC Comment Addendum Attached? ☐ Status Code: A

County: 49 Iredell Zip: 28117 Category #: III

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

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: SANDY FEET INVESTMENTS Email 1:

Email 2:

Telephone: Email 3:

## Temperature Observations

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|---|---|---|---|---|---|---|---|---|
| LETTUCE | PREP/DI | 42 | CAN BACON | PREP/DI | 43 | | | |
| TOMATO | " | 38 | CHICKEN | PREP/DI | 43 | | | |
| SALAMI | " | 37 | MARINARA | ON WORK TABLE | 62 | | | |
| CHICKEN | RI/REF/COLD | 37 | OLIVES | REP/DI | 40 | | | |
| HAM | RI/REF/COLD | 41 | TOMATOS | RI/REF | 48 | | | |
| CHICKEN WINGS | WI/REF | 43 | CAPICOLA | RI/REF | 37 | | | |
| MARINARA | HOT HOLD | 141 | SALAMI | " | 38 | | | |
| MOZARRELA | RI/FREEZER | 44 | | | | | | |

## 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.

31 . PIZZA SAUCE NEEDS TO BE DIVIDED AND HELD IN REFRIGERATION AND ON WORK SURFACE. ROTATECONTAINERS HOURLY FOR MAXIMUM COOLING TOM OCCUR.4-301.11 Cooling, Heating, and Holding

53 6-501.12 Cleaning, Frequency and Restrictions - C flooors under and behind pizza ovens and stove need more regular sweeping and cleaning

**Person in Charge (Print & Sign):** First: JIM Last: TOVORNIK

**Regulatory Authority (Print & Sign):** First: WESLEY Last: SPARKS

REHS ID: 628 - Sparks, Wesley Verification Required Date: 05 / 23 / 2014

REHS Contact Phone Number: ( 704 ) 664 - 4513