

Food Establishment Inspection Report

Score: 94.5

Establishment Name: CUGINO FORNO CLEMMONS

Establishment ID: 3034012710

Location Address: 6316 CLEMMONS POINT DR.

City: CLEMMONS State: North Carolina

Zip: 27012 County: 34 Forsyth

Permittee: CUGINO FORNO CLEMMONS, LLC

Telephone: (336) 997-9750

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 04/23/2024 Status Code: A

Time In: 12:45 PM Time Out: 3:05 PM

Category#: II

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 3

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	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X	
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"/>	OUT		Hands clean & properly washed	4	2	0	
9	<input checked="" type="checkbox"/>	OUT	N/A	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	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0	
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
15	<input checked="" type="checkbox"/>	OUT	N/A	Food separated & protected	3	1.5	0	
16	IN	<input checked="" type="checkbox"/>	OUT	Food-contact surfaces: cleaned & sanitized	3	<input checked="" type="checkbox"/>	0	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	IN	OUT	<input checked="" type="checkbox"/>	Proper cooking time & temperatures	3	1.5	0	
19	IN	OUT	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1.5	0	
20	IN	<input checked="" type="checkbox"/>	OUT	Proper cooling time & temperatures	3	<input checked="" type="checkbox"/>	0	X
21	IN	OUT	<input checked="" type="checkbox"/>	Proper hot holding temperatures	3	1.5	0	
22	<input checked="" type="checkbox"/>	OUT	N/A	Proper cold holding temperatures	3	1.5	0	
23	<input checked="" type="checkbox"/>	OUT	N/A	Proper date marking & disposition	3	1.5	0	
24	IN	OUT	<input checked="" type="checkbox"/>	Time as a Public Health Control; procedures & records	3	1.5	0	
Consumer Advisory .2653								
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653								
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657								
27	IN	OUT	<input checked="" type="checkbox"/>	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	
Conformance with Approved Procedures .2653, .2654, .2658								
29	IN	OUT	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	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	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0		
Food Temperature Control					.2653, .2654				
33	IN	<input checked="" type="checkbox"/>	OUT	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0		
35	IN	OUT	N/A	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"/>	OUT	N/A	Washing fruits & vegetables	1	0.5	0		
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	IN	<input checked="" type="checkbox"/>	OUT	Non-food contact surfaces clean	1	0.5	<input checked="" type="checkbox"/>		
Physical Facilities					.2654, .2655, .2656				
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	IN	<input checked="" type="checkbox"/>	OUT	Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	0		<input checked="" type="checkbox"/>
55	IN	<input checked="" type="checkbox"/>	OUT	Physical facilities installed, maintained & clean	1	0.5	<input checked="" type="checkbox"/>		
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0		
TOTAL DEDUCTIONS:					5.5				



Comment Addendum to Food Establishment Inspection Report

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☒ Inspection ☐ Re-Inspection Date: 04/23/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: II
 Email 1: cuginofino@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
salsa/walk in cooler	38				
artichoke/walk in cooler	38				
cooked onion/pizza cooler	41				
sausage/pizza cooler	40				
pepperoni/pizza cooler	41				
cheese/pizza cooler	41				
turkey/pizza cooler	41				
spicy salami/cooling at 1:19	45				
spicy salami/cooling at 1:42	41				
salad/cooling at 1:19	45				
salad/cooling at 1:44	45				
salad/cooling at 2:15	41				
hot water/3 compartment sink	132				
quat sanitizer/3 compartment sink	200 ppm				
hot water/dishmachine	127.2				
chlorine sanitizer/dishmachine	50 ppm				

Person in Charge (Print & Sign): *First* Isidro *Last* Morales
 Regulatory Authority (Print & Sign): *First* Daygan *Last* Shouse

REHS ID: 3316 - Shouse, Daygan Verification Dates: Priority:

REHS Contact Phone Number: (336) 704-3141

[Signature]
[Signature]
 Priority Foundation: Core:

Authorize final report to be received via Email: _____



North Carolina Department of Health & Human Services

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 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: CUGINO FORNO CLEMMONS

Establishment ID: 3034012710

Date: 04/23/2024 **Time In:** 12:45 PM **Time Out:** 3:05 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Berkant Coskun	22370208	Food Service	06/29/2022	06/29/2027

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.

- 1 2-101.11 - Assignment: PIC shall be present during all hours of operation. (Pf) Person in charge (PIC) was not present at beginning of inspection. The permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation. CDI: PIC was called and arrived shortly after inspection began.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Two large metal pans, a small metal pan, and tongs with food debris. Food contact surfaces shall be cleaned to the sight and touch. CDI: Dishes moved to 3 compartment sink to be rewashed. REPEAT with improvement from last inspection.
- 20 3-501.14 Cooling (P) Spicy salami made this morning in pizza cooler was 46 F. Salads made this morning in salad cooler were 45 F and did not cool to 41 F while in salad cooler. Time/ temperature control for safety food shall be cooled within 4 hours to 41 F or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. CDI: Salami moved under reach in cooler and cooled to 41 F and salads moved to walk in cooler and cooled to 41 F. REPEAT.
- 33 3-501.15 Cooling Methods (Pf) Spicy salami made this morning in pizza cooler was 46 F and salads made this morning in salad cooler were 45 F. Cooling shall be accomplished in accordance with time and temperature criteria specified under 3-501.14 by using one or more of the following methods: 1. placing food in shallow pans, 2. separating the food into smaller thinner portions, 3. using rapid cooling equipment, 4. stirring the food in a container placed in an ice water bath. 5. using containers to facilitate heat transfer, 6. adding ice as an ingredient or 7. other effective means. CDI: Salami moved under reach in cooler and cooled to 41 F and salads moved to walk in cooler and cooled to 41 F. REPEAT.
- 49 4-602.13 Nonfood Contact Surfaces (C) Additional cleaning is needed on the clean equipment rack next to dough mixer. Utensil storage container with food debris. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 54 5-501.113 Covering Receptacles (C) All side doors open on dumpsters. Waste receptacles shall be maintained with tight fitting doors. REPEAT with improvement from last inspection.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) Recaulk handwashing sink in kitchen next to door. Physical facilities shall be maintained in good repair.