

# Food Establishment Inspection Report

Score: 80.5

Establishment Name: PIZZA HUT 2841

Establishment ID: 3034011247

Location Address: 2721 PETERS CREEK PARKWAY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 14 / 2018 Status Code: A

Zip: 27127 County: 34 Forsyth

Time In: 12 : 35 <sup>am</sup> <sub>pm</sub> Time Out: 05 : 45 <sup>am</sup> <sub>pm</sub>

Permittee: NPC INTERNATIONAL

Total Time: 5 hrs 10 minutes

Telephone: (336) 785-4435

Category #: II

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: 7

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
<b>Supervision</b> .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
<b>Employee Health</b> .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			<input checked="" type="checkbox"/>	2	0	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
<b>Approved Source</b> .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
<b>Protection from Contamination</b> .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
<b>Consumer Advisory</b> .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	
<b>Highly Susceptible Populations</b> .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
<b>Chemical</b> .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
<b>Conformance with Approved Procedures</b> .2653, .2654, .2658										
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

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
<b>Safe Food and Water</b> .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
<b>Food Temperature Control</b> .2653, .2654										
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
<b>Food Identification</b> .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	
40	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Washing fruits & vegetables			1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
<b>Utensils and Equipment</b> .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
<b>Physical Facilities</b> .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	<input checked="" type="checkbox"/>	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<b>Total Deductions:</b> 19.5										



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.



# Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27127

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

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

Permittee: NPC INTERNATIONAL

Telephone: (336) 785-4435

Establishment ID: 3034011247

☒ Inspection ☐ Re-Inspection Date: 06/14/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: store2842@npcinternational.com

Email 2: \_\_\_\_\_

Email 3: \_\_\_\_\_

## Temperature Observations

**Effective January 1, 2019 Cold Holding will change to 41 degrees**

Item 9-29-20	Location Sherell Daye	Temp 000	Item salad	Location bar 55-58	Temp 56	Item ham	Location make unit	Temp 51
baked pasta	final cook	131	cheese	bar	51	meat balls	walk in	45
pizza	final cook	194	meatballs	make unit	54	salad	walk in	44
pizza	final cook	177	chicken	make unit	55	water	3 comp	144
pizza	hot hold	91	beef	make unit	56	chlorine ppm	dish machine	50
pizza	hot hold	108	sausage	make unit	52	quat ppm	bucket	200
pasta	hot hold 120-130	125	meat	make unit	55			
			meat	make unit	57			

## 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.

- 6 2-301.14 When to Wash - P- REPEAT-One employee touched trash can and then put on gloves to work with food. One employee turned off water with bare, cleaned hands after washing. Hands shall be washed when contaminated, and before donning gloves for working with food. CDI-Employee educated about when to wash and how to wash and hands were washed in both cases.
- 11 3-101.11 Safe, Unadulterated and Honestly Presented - P,PF-Pineapple spoiled and green peppers slimy, both on make unit. Food shall be safe, unadulterated, and honestly presented. CDI-Discarded.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT-Stickers left on some containers. Multiple stainless and plastic and pasta pans, entire bucket of utensils, hanging utensils, some pizza paddles, and two bottles soiled with food or grease residue. Beverage nozzles soiled. Food contact surfaces shall be clean to sight and touch. CDI-All sent to be washed, and manager will see to it that all dishes are inspected and washed.

Lock  
Text



Person in Charge (Print & Sign): Sherell First Daye Last

Regulatory Authority (Print & Sign): Nora First Sykes Last

*Sherell M. Daye*

*Nora Sykes*

REHS ID: 2664 - Sykes, Nora

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 336 ) 703 - 3161



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- 17 3-403.11 Reheating for Hot Holding - P-Pasta dish measured 131F after cooking and was placed onto hot bar. Food taken from sealed packages to be held hot shall be heated to at least 135F. CDI-Heated in oven again, measured greater than 135F (170F+). Opts.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Pasta, and multiple pizzas on hot bar measured less than 135F, as noted in temperature log on page 2 of report. Potentially hazardous foods shall measure at least 135F at all parts of food. CDI-Discarded. Recommend writing procedures for holding these food items on time instead of temperature. Contact local health department for requirements.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-REPEAT-In make unit: meatballs, chicken, beef, sausage, two meats, ham; on salad bar: salad lettuce, cheese all measured above 45F, as noted in temperature log on page 2. Potentially hazardous foods shall be held at 45F or less. (January 1, 2019 cold holding will change to 41F) CDI-Salad discarded, remainder of foods placed on sheet pans in thin portions in the walk in. These foods were recently added to the make unit at beginning of inspection and were less than 45F from walk in. The bottom layers of the foods were 45F or less.
- 27 8-103.12 Conformance with Approved Procedures - P,PF-Establishment has a variance for sauce, but no documentation on site. If a variance has been granted, the permit holder shall comply with variance. Their variance states that a copy shall be kept in the establishment and available for review by the regulatory authority. CDI-Provided variance through email to area manager. Opts.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-REPEAT- Clean utensils/equipment being stored on shelf within splash from handwashing sink in dish area. Clean utensils/dishes/equipment storage shelving is heavily soiled. Utensils shall be stored in a clean, dry location where they may not be exposed to splash, dust, or other contamination. Install splash guard to right of handsink, clean shelving.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Sleeve of pizza boxes on floor at beginning of inspection. Single service items shall be stored at least 6 inches above the floor. CDI-Picked up off floor. Opts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-REPEAT-The following equipment is in need of repair: flooring panel of walk in freezer buckled, condensate lines in walk in cooler/freezer need wrapped in pvc flexible pipe wrap, reseal threshold to floor in walk in freezer-leaks water to floor, replace black weather stripping at bottom of freezer door, repair broken hot hold box handle, gasket torn on left reach in door to walk in cooler, underside of dishmachine drainboard has channel coming loose/rusting, undersides of prep sink, dish machine drainboards, 3 comp sink drainboards, rusting, repair drive through window to be self closing, laminate/painted wood underneath bev. station in kitchen is coming loose/moldy, ice machine in beverage station is nonfunctional, unsealed wood under beverage station, rusted legs on shelf by pizza oven. Cut to 2.5 screw threads, or cap screws at condenser in walk in cooler. Make unit has ice build up inside. Assess for repair. Equipment shall be maintained in good repair.



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- 46 4-501.14 Warewashing Equipment, Cleaning Frequency - C-REPEAT-All vats of 3 comp sink soiled, clean side of dish machine had large amount of food debris, dish machine has excessive build up inside. Warewashing machines, sink basins, shall be cleaned before use, throughout the day as needed, and at least every 24 hours.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- REPEAT-The following equipment needs additional cleaning: baking pans (heavy carbon build up); all shelving; utility cart; insides, outsides, handles, sides, legs, casters, gaskets of all equipment. Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Food contact surfaces of cooking equipment shall be kept free of encrusted grease deposits and other soil accumulations. Clean or replace pans, clean all equipment.
- 49 5-205.15 (B) System maintained in good repair - C-Hand sink drain pipe by fryer is leaking. Water heater is leaking in two places. Plumbing shall be maintained in good repair. Opts.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C-REPEAT-Urinal heavily soiled inside and outside. Plumbing fixtures shall be maintained clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-REPEAT-Floor/wall cleaning needed throughout. Heavy soil in corners, under sink, and at floor/wall junctures. Ceiling tiles stained in some areas. Floors, walls, and ceilings shall be maintained clean. //6-201.11 Floors, Walls and Ceilings-Cleanability - C: Seal pipe penetrations into ceiling throughout. Seal all holes in kitchen walls throughout, wall damage at beverage station, base tile damage outside walk in freezer, base tile missing/detached from inside of walk in cooler, caulk around all toilets, replace damaged, soiled caulk at sinks. Physical facilities shall be smooth and easily cleanable.
- 54 6-303.11 Intensity-Lighting - C-REPEAT-Lighting low in walk in freezer and ladies restroom (left stall) at less than one foot candle. Increase lighting to 10 fc in freezer and 20 fc in restroom. Light in freezer is full of frozen water and nonfunctional. //6-202.11 Light Bulbs, Protective Shielding - C-No light shields in fixture above dishwasher. Lights shall be shielded.



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✓  
Spell



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Spell

